

FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE FOR SEASONALITY

Fresh oyster 36 half / 70 dozen
rhubarb, kosho

Mussel 30
smoked paprika, sherry vinegar, kelp

Lamb tartare 21
tarragon, muntries, rye

Sourdough & cultured butter 5 per piece

Eggplant 26
capsicum, zaatar, oregano, garlic

Tuna 31
cucumber, pine, blood orange, finger lime, hazelnut

Beetroot 25
apple, rose, mustard, pistachio

Beef tongue 27
turnip, celeriac, fennel, quandong

Mushroom 28
cheddar, egg yolk, tropea onion

Freyja waffle
smoked sour cream, mixed herbs
30gm yarra valley trout roe 41
30gm sturia oscietra caviar 340

Komle 42
potato, koji, jerusalem artichoke

Rock ling 48
black garlic, fiolaro, buttermilk, oscietra caviar

Pork 49
mixed berries, sugar loaf, desert lime

Duck 52
daikon, mustard leaf, black currant, coriander seed

Scotch fillet 80
seaweed mustard, carrot, red currant, bone marrow

Fermented crispy potato 17

Seasonal & preserved vegetables 17

Leafy salad with vinaigrette 17

Our specialist produce comes from suppliers we are proud to work with:
Sturia Caviar, Flinders + Co, O'Connor Beef Farm, Ramarro Farm, Clamms Seafood, Spurrell Foraging,
Vic's Meat, Yarra Valley Caviar, Aquna, Wildlife Bakery, Kudo Bakery
Our menu's are not vegan friendly, and no alternative vegan menus are available
Freyja only accepts card transactions -
all credit cards will incur 1.5% and amex 1.9% transaction fee & 20% surcharge on public holidays



FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY
Please note this menu is only available for booking sizes 1-6 guests

TASTE OF FREYJA 159

+beverage pairing 85

Oyster

rhubarb, kosho

Mussel

smoked paprika, sherry vinegar, kelp

Chartogne-Taillet Cuvée Sainte Anne Brut, FR

—

Lamb tartare

tarragon, muntries, rye

'I Think' Manzanilla, SPN

—

Tuna

cucumber, pine, blood orange, finger lime, hazelnut

Forjas del Saines Leirana Albarino, SPN

—

Add on

Freyja waffle

smoked sour cream, mixed herb

30gm yarra valley trout roe 41

30gm sturia oscietra caviar 340

Bornholm Frost Martini, DNK 14pp

—

Rock ling

black garlic, fiolaro, buttermilk

Sourdough & cultured butter

Jim Barry Riesling, SA

—

Duck

daikon, mustard leaf, black currant, coriander seed

Aphelion Welkin Grenache, SA

—

Berries

yoghurt, elderflower, bayleaf, pistachio

Quealy Tussie Mussie Late Harvest Pinot Gris, VIC



FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

Please note this menu is on available for all booking sizes 7+ guests

Fresh oysters

rhubarb, kosho

Mussel

smoked paprika, sherry vinegar, kelp

Lamb tartare

tarragon, muntries, rye

Sourdough & cultured butter

—

Freyja waffle

trout roe, smoked sour cream, mixed herbs

—

Market fish

mixed herbs, brown butter, lemon

Rib-eye on the bone

beetroot jus

Fermented potatoes

Seasonal vegetables

—

Chestnut

rum & raisin, hazelnut, kelp

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10% large party service charge for groups 10+

20% surcharge on public holidays



FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

DESSERTS

Citrus 18

olive oil, coffee, geraldton wax

Chestnut 18

rum & raisin, hazelnut, kelp

Chocolate 18

rhubarb, campari, sichuan pepper, sour cream

AKVAVIT/SCHNAPPS

Bornholm Frost Akvavit 18

Denmark

Bornholm Blond Akvavit 18

Denmark

Sevablødda schnapps 18

Denmark

Nº 2 Sea Buckthorn, Dill & Cucumber schnapps 18

Denmark

Nº 3 Figen schnapps 18

Denmark

Blueberry & citrus schnapps 18

Denmark

Rhubarb & Star Anise schnapps 18

Denmark



FREYJA

DESSERT WINE

2021 Quealy - Tussie Mussie Late Harvest Pinot Gris 23
Mornington Peninsula, VIC

NV Yalumba - Museum Tawny Port 16
Barossa, SA

2019 De Beaurepaire - Bluebirds Botrytis Viognier 22
Rylstone, NSW

NV Royal - Tokaji Late Harvest 20
Hungary

NV Valdespino - Pedro Ximenez El Candado 18
Jerez, Spain

NV Lustau - Dry Oloroso Sherry 16
Jerez, Spain

NV Henriques & Henriques Madeira 10yr 35
Madeira, Portugal

TEA / COFFEE

Tea Drop 7
Chamomile /Earl Grey /English Breakfast /Lemon-grass ginger /
Peppermint /Green

ONA Coffee 4.5
with milk + 0.50
with alternative milk + 1

