

# FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO 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

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 herb

30gm Yarra valley trout roe 41

30gm Sturia oscietra caviar 340

Smørrebrød 38

Rainbow trout, potato, seasonal herbs, sherry

Rock ling 42

black garlic, fiolaro, buttermilk

Komle 42

potato, koji, jerusalem artichoke

Chicken 38

mixed berries, sugar loaf, lemon

Scotch fillet 56

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*

## Lunch menu

main		dessert	49		
starter		main	59		
starter		main		dessert	69

### STARTER

#### Beef tongue

turnip, celeriac, fennel, quandong

#### Tuna

cucumber, pine, blood orange, finger lime, hazelnut

#### Beetroot

apple, rose, mustard, pistachio

### MAIN

#### Rock ling

black garlic, fiolaro, buttermilk

#### Komle

potato, koji, jerusalem artichoke

#### Chicken

mixed berries, sugar loaf, lemon

### DESSERT

#### Berries

yoghurt, elderflower, bayleaf, pistachio

#### Passionfruit

mascarpone, jasmine rice, bee pollen, sumac

#### Chocolate

rhubarb, campari, sichuan pepper, sour cream

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# 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



# FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

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

## large group menu starter | main | dessert

### shared starter

Oyster

rhubarb, kosho

Mussel

smoked paprika, sherry vinegar, kelp

Leek

yeast, white balsamic, almond

Lamb tartare

tarragon, muntries, rye

Sourdough & cultured butter

### shared main

Market fish

capers, brown butter, mix herbs

Chicken

grilled lemon, mustard

Fermented crispy potato

Leafy salad with vinaigrette

### dessert

Chestnut

rum & raisin, hazelnut, kelp

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