

main | dessert 65 starter | main | dessert 85

STARTER

Beef tongue turnip, celeriac, fennel, quandong

Kingfish cucumber, pine, blood orange, finger lime, hazelnut

Beetroot apple, rose, mustard, pistachio

MAIN

Rock ling black garlic, chicory, buttermilk

Komle tomato, green asparagus, daikon, leek

Duck daikon, mustard leaf, black currant, coriander seed

DESSERT

Berries yoghurt, elderflower, bayleaf, pistachio

Chestnut

rum & raisin, kelp, hazelnut



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.