

# FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

## Fresh oyster 36 half / 70 dozen

black currant leaf, sago, jalapeno

## Mussel 30

smoked paprika, sherry vinegar, kelp

## Lamb tartare 21

tarragon, mushrooms, rye

## Sourdough & cultured butter 5 per piece

## Kingfish 31

cucumber, pine, blood orange, finger lime, hazelnut

## Beetroot 25

apple, rose, mustard, pistachio

## Beef tongue 27

turnip, celeriac, fennel, quandong

## Lion's mane 28

tripe onion, desert lime, chicken, five spice

## Freyja waffle

smoked sour cream, mixed herbs

preserved vegetable 40

30gm Sturia oscietra caviar 260

## Freyja's butter burger 24

wagyu brisket, Meander Valley cultured butter, gruyère, red onion  
+ fries 5

## Rainbow trout 42

black garlic, chicory, buttermilk

## Komle 42

tomato, green asparagus, daikon, leek

## Chicken 38

castelfranco, barley, tomatillo, lovage, wild garlic caper

## 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, Rangers Valley, O'Connor Beef Farm, Ramarro Farm, Clamms Seafood,  
Spurrell Foraging, Unearthed Mushroom, Vic's Meat, Yarra Valley Caviar, Iris Bakery, Kudo Bakery.  
Our menu's are not vegan friendly, and no alternative vegan menus are available.

Freyja only accepts card transactions - 0% eftpos

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

main | dessert 49

starter | main 59

starter | main | dessert 69

## STARTER

Beef tongue

turnip, celeriac, fennel, quandong

Kingfish

cucumber, pine, blood orange, finger lime, hazelnut

Beetroot

apple, rose, mustard, pistachio

## MAIN

Rainbow trout

black garlic, chicory, buttermilk

Komle

tomato, green asparagus, daikon, leek

Chicken

castelfranco, barley, tomatillo, lovage, wild garlic caper

## 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

## Berries 18

yoghurt, elderflower, bayleaf, pistachio

## Passionfruit 18

mascarpone, jasmine rice, bee pollen, sumac

## 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

Ask for our full list of Akvavit's from our drinks menu



# FREYJA

DESSERT WINE 90ml

2022 Thomas Wines Elevage Late Harvest Semillon 23

Hunter Valley, NSW

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



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Lamb tartare 21

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Sourdough & cultured butter 5 per piece

Eggplant 26

capsicum, zaatar, oregano, garlic

Kingfish 31

cucumber, pine, blood orange, finger lime, hazelnut

Beetroot 25

apple, rose, mustard, pistachio

Beef tongue 27

turnip, celeriac, fennel, quandong

Lion's mane 28

five spice, desert lime, chicken, onion

Freyja waffle

smoked sour cream, mixed herbs

preserved vegetable 40

30gm Sturia Oscietra caviar 260

Komle 42

tomato, green asparagus, daikon, leek

Rock ling 48

black garlic, chicory, buttermilk, Sturia Oscietra caviar

Duck 52

broccolini, kumquat, black currant, yeast

Lamb 54

castelfranco, barley, tomatillo, lovage, wild garlic caper

Scotch fillet 105

seaweed mustard, carrot, red currant, bone marrow

Fermented crispy potato 17

Seasonal & preserved vegetables 17

Leafy salad with vinaigrette 17

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## Passionfruit 18

mascarpone, jasmine rice, bee pollen, sumac

## Chocolate 18

rhubarb, campari, sichuan pepper, sour cream

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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

## TASTE OF FREYJA 159

*+ beverage pairing 85*

### Oyster

black currant leaf, sago, jalapeno

### Mussel

smoked paprika, sherry vinegar, kelp

*NV Chartogne-Taillet Cuvée Sainte Anne Brut, FR*

### Lamb tartare

tarragon, muntries, rye

*2016 Warramunda Compass Marsanne, VIC*

### Kingfish

cucumber, pine, blood orange, finger lime, hazelnut

*2022 Leirana 'Forjas del Salnes' Albarino, SPN*

### Add on Freyja waffle

smoked sour cream, mixed herb

preserved vegetables 20pp

30gm Sturia Oscietra caviar 260

*Niida Honke Shizenshu Kan Atsurae Junmai Sake, JPN 11*

### Rock ling

black garlic, chicory, buttermilk

*2023 Jim Barry Florita Riesling, SA*

### Duck

broccolini, kumquat, black currant, yeast

*2023 Toolangi Pinot Noir, VIC*

### Berries

yoghurt, elderflower, bayleaf, pistachio

*2022 Thomas Wines Elevage Late Harvest Semillon, NSW*



# FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

## VEG TASTE OF FREYJA 159

+ *beverage pairing* 85

### Leek

yeast, white balsamic, almond

### Purple Daikon

rocket, mix grains, cardamom

### Beetroot

apple, rose, mustard, pistachio

### Lion's mane

tropea onion, desert lime, brown butter, five spice

### Add on

#### Freyja waffle 20pp

preserved vegetables, smoked sour cream, mixed herb

### Eggplant

capsicum, zaatar, oregano, garlic

### Sourdough & cultured butter

### Komle

tomato, green asparagus, daikon, leek

### Berries

yoghurt, elderflower, bayleaf, pistachio

# FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

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

## GROUP MENU

### Oyster

black currant leaf, sago, jalapeno

### Mussel

smoked paprika, sherry vinegar, kelp

### Lamb tartare

tarragon, muntries, rye

### Sourdough & cultured

butter

### Freyja waffle

+\$20pp

Yarra Valley trout roe  
smoked sour cream, mixed herbs

### Whole market fish

capers, brown butter, mix herbs

### Rib-eye on the bone

red currant jus

### Fermented crispy potato

Seasonal & preserved vegetables

### Chestnut

rum & raisin, kelp, hazelnut

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## GROUP MENU

### Oyster

black currant leaf, sago, jalapeno

### Mussel

smoked paprika, sherry vinegar, kelp

### Lamb tartare

tarragon, muntries, rye

### Sourdough & cultured butter

### Whole market fish

capers, brown butter, mix herbs

### Whole chicken

grilled lemon, mustard

### Fermented crispy potato Seasonal & preserved vegetables

### Chestnut

rum & raisin, kelp, hazelnut

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