

# 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

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, Iris Bakery, Kudo Bakery.

Freyja only accepts card transactions - 0% eftpos

all credit cards will incur 1.5% and amex 1.9% transaction fee & 10% service charge for groups 10+

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### 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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