

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.



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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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mascarpone, jasmine rice, bee pollen, sumac

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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

