

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

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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