

FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

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

GROUP LUNCH MENU

Oyster

black currant leaf, sago, jalapeno

Cauliflower

fennel, hazelnut, madras curry, salt bush, gruyere

Lamb tartare

ginger, green strawberry, jerusalem artichoke, rye

Sourdough & cultured butter

Add on

Freyja waffle

smoked sour cream, mixed herb

Yarra Valley trout roe 22pp

30gm Sturia Oscietra caviar 280

Whole market fish

capers, brown butter, mix herbs

Whole Chicken

grilled lemon, mustard

Feremented crispy potato

Mixed leafy salad

Chestnut

rum & raisin, kelp, hazelnut

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, Iris Bakery, Kudo Bakery.

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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SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

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GROUP DINNER MENU

Oyster

black currant leaf, sago, jalapeno

Mussel

smoked paprika, sherry vinegar, kelp

Lamb tartare

ginger, green strawberry, jerusalem artichoke, rye

Sourdough & cultured butter

Add on

Freyja waffle

smoked sour cream, mixed herb

Yarra Valley trout roe 22pp

30gm Sturia Oscietra caviar 280

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 DINNER MENU

Oyster

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Mussel

smoked paprika, sherry vinegar, kelp

Lamb tartare

ginger, green strawberry, jerusalem artichoke, rye

Sourdough & cultured butter

Add on

Freyja waffle

smoked sour cream, mixed herb

Yarra Valley trout roe 22pp

30gm Sturia Oscietra caviar 280

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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