

FREYJA

SAMPLE MENU ONLY - SUBJECT TO CHANGE DUE TO SEASONALITY

Fresh oyster 36 half / 70 dozen

mango, jalapeño, cucumber

Mussel 30

sauce marinière, gooseberry

Lamb tartare 21

ginger, green plum, jerusalem artichoke, rye

Sourdough & cultured butter 5 per piece

Avocado 32

prawn, wild garlic, red capsicum, vanilla

Cauliflower 25

fennel, hazelnut, madras curry, salt bush, gruyere

Terrine 29

quail, duck liver, pistachio, rocket, quandong

Green asparagus 29

brown butter, sea herbs, garlic

Zucchini 29

pinenut, miso, lovage

Freyja waffle

smoked sour cream, mixed herbs

30gm Yarra Valley trout roe 44

30gm Sturia Oscietra caviar 280

Potato frikadeller 42

green peas, celeriac, cabbage, macadamia

Blue eye 48

tomato, beetroot, saffron, black currant leaf

Duck 52

broccolini, kumquat, black currant, yeast

Lamb 54

agretti, barley, green tomato, 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

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.
Our menus 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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DESSERTS

Melons 19

sunflower seed, sorrel, caraway, finger lime, blackcurrant

Rhubarb 19

yoghurt, celery, pistachio, lemon verbena

White Chocolate 19

fennel, mango, sichuan pepper

SNAPS

30ml

Bornholm spirits, Denmark

20

N2 Sea Buckthorn, Dill & Cucumber

N6 Blueberry & Lemon

N3 Figen

N8 Chilli & Honey

Special Edition Rhubarb & Star Anise

Sevablooda

DESSERT & FORTIFIED WINES

2023 Thomas Wines. Late Harvest Semillon 90ml

19

Rylstone, NSW

2018 Domaine des Ronces Macvin du Jura 75ml

26

Jura, France

NV Quinta do Noval Tawny Port 75ml

19

Douro Valley, Portugal

NV Valdespino 'El Candado' Pedro Ximenez 75ml

16

Jerez, Spain

NV Henriques & Henriques Madeira 10y Boal 75ml

25

Madeira, Portugal



FREYJA

	AKVAVIT	30ml
Bornholm Frost Akvavit		20
Denmark		
Bornholm Blond Akvavit		20
Denmark		
Helsinki Barrel Aged Akvavit		19
Finland		

	BRANDY	30ml
Sullivans Cove XO Brandy Double Cask		45
TAS		
Comte de Lamaestre Armagnac 1979		29
France		
Pierre Ferand 1840 Cognac		19
France		

	AMARO	30ml
Autonomy Native Australian Amaro		12
VIC		
Montenegro		12
Italy		

	SPIRITS	30ml
Plantation 2000 Single cask Rum		26
Jamaica		
Hellyers Road Pinot Noir finish Whisky -Archive selection		25
TAS, Australia		
Clase Azul Reposado		43
Jalisco, Mexico		

Please ask our team for the full list of after-dinner drinks

