

FREYJA

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

tripea onion, desert lime, chicken, five spice

Freyja waffle

smoked sour cream, mixed herbs

preserved vegetable 41

30gm Sturia oscietra caviar 340

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

agretti, 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.

