

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

Eggplant 26

capsicum, zaatar, oregano, garlic

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

five spice, desert lime, chicken, onion

Freyja waffle

smoked sour cream, mixed herbs

preserved vegetable 41

30gm Sturia Oscietra caviar 340

Komle 42

tomato, green asparagus, daikon, leek

Rock ling 48

black garlic, chicory, buttermilk, Sturia Oscietra caviar

Duck 52

broccolini, kumquat, black currant, yeast

Lamb 54

agretti, barley, tomatillo, 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, O'Connor Beef Farm, Ramarro Farm, Clamms Seafood, Spurrell Foraging, Vic's Meat, Yarra Valley Caviar, Aquana, 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.

