

FREYJA

TASTE OF FREYJA 159

+ beverage pairing 85

Oyster

black currant leaf, sago, jalapeno

Mussel

smoked paprika, sherry vinegar, kelp

NV Domaine Chermette Crémant de Bourgogne Brut, FR

Lamb tartare

ginger, green strawberry, jerusalem artichoke, rye

2016 Warramunda Compass Marsanne, VIC

Kingfish

cucumber, pine, blood orange, finger lime, hazelnut

2023 Vino Pierrot Sauvignon Blanc, VIC

Add on

Freyja waffle

smoked sour cream, mixed herb

15gm Yarra Valley trout roe 22pp

30gm Sturia Oscietra caviar 280

Bornholm Frost Martini, DNK 14pp

Rock ling

crab bisque, heart of palm, puntarella, makrut lime leaf

2022 Koerner 'Rolle' Vermentino, SA

Duck

broccolini, kumquat, black currant, yeast

2023 Toolangi Pinot Noir, VIC

Apple

fromage blanc, black garlic, tarragon, walnut

2018 Domaine des Ronces Macvin du Jura, FR

FREYJA

WINTER MENU 90

MON - FRI

STARTER

Mushroom

egg, chicken butter, leek, wild fennel

Kingfish

cucumber, pine, blood orange, finger lime, hazelnut

Beef tongue

turnip, celeriac, fennel, quandong

MAIN

Celeriac

potato, macadamia, koji, shiso

Rock ling

crab bisque, heart of palm, puntarella, makrut lime leaf

Duck

broccolini, kumquat, black currant, yeast

DESSERT

Apple

fromage blanc, black garlic, tarragon, walnut

Passionfruit

mascarpone, jasmine rice, bee pollen, sumac

Chocolate

rhubarb, campari, sichuan pepper, sour cream

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, Aquna, Wildlife Bakery, Kudo Bakery.
Our menu's are not vegan friendly, and no alternative vegan menus are available.
Freyja only accepts card transactions - all credit cards will incur 1.5% and amex 1.9% transaction fee &
20% surcharge on public holidays.