

FREYJA

NEW YEAR'S EVE MENU

Oyster

rhubarb, chilli, citrus

Mussel

yeast, white balsamic

Beef tartare

tarragon, quandong, rye

—

Kingfish

tomato, black current wood, peas

—

Waffle

oscietra caviar, trout roe, smoked sour cream, mixed herbs

—

Rabbit

duck liver, zucchini, pumpkin seed

Sourdough Bread

—

Crayfish

passion fruit, smoked paprika, mango

—

Lamb

broad bean, cucumber, wild garlic

—

Summer berries

miso, milk, Italian meringue

—

Petit Four

Please note that certain ingredients are subject to availability, substitution may be necessary.



FREYJA

NEW YEAR'S EVE MENU- EARLY DINNER SITTING

Oyster
rhubarb, chilli, citrus

Mussel
yeast, white balsamic

Beef tartare
tarragon, quandong, rye

Sourdough Bread
—

Waffle
trout roe, smoked sour cream, mixed herbs
—

John Dory
sherry, lettuce, brown butter
—

Lamb
broad bean, cucumber, wild garlic
—

Summer berries
miso, milk, Italian meringue

Please note that certain ingredients are subject to availability, substitution may be necessary.

