

# FREYJA

## NEW YEAR'S EVE MENU

### Oyster

rhubarb, chilli, citrus

### Mussel

yeast, white balsamic

### Beef tartare

tarragon, quandong, rye

*2016 Mikkeller Wine Geek Riesling (Sparkling), Mosel, Germany*

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### Kingfish

tomato, black current wood, peas

*Bornholm Spirits Aquavit, Denmark*

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### Waffle

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

*2019 Yoshinogawa Ginjo Gokujo, Aichi Prefecture, Japan*

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### Rabbit

duck liver, zucchini, pumpkin seed

### Sourdough Bread

*2020 Maison Domionique Piron Brouilly (Gamay), Beaujolais, France*

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### Crayfish

passion fruit, smoked paprika, mango

*2021 Contesa Pecorino d'Abruzzo, Abruzzo, Italy*

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### Lamb

broad bean, cucumber, wild garlic

*2019 Domenica Shiraz, Beechworth, VIC*

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### Summer berries

miso, milk, Italian meringue

*2021 Wines of Merritt Rose (Shiraz, Geürztraminer), Margaret River, WA*

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### Petit Four

*Valdespino Pedro Ximenez El Candado, Jerez, Spain*

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



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Oyster

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Mussel

yeast, white balsamic

Beef tartare

tarragon, quandong, rye

Sourdough & cultured butter

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Waffle

trout roe, smoked sour cream, mixed herb

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John dory

sherry, broccoli leaf, brown butter

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Lamb

runner bean, cucumber, wild garlic

—

Summer berries

miso, milk, Italian meringue

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