FREYJA



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A DINING EXPERIENCE WORTH CELEBRATING

Located in the heart of Melbourne's CBD within the iconic Olderfleet Building, Freyja is a distinguished one-hatted restaurant where history and contemporary elegance beautifully collide.

Our passionate chefs craft every dish with precision, highlighting the finest seasonal ingredients and celebrated local produce. Whether you're planning an intimate gathering, a milestone celebration, or a corporate event, our menus are designed to bring people together - to share, connect, and savour every moment.

Set amidst stunning Victorian Gothic architecture, each occasion at Freyja pays tribute to Melbourne's rich heritage while showcasing its vibrant culinary future.

EXECUTIVE CHEF

Meet our culinary maestro, Executive Chef Jae Bang, the guiding force behind Freyja's kitchen. With a culinary journey marked by a Michelin Star pedigree and over sixteen years of honing his craft in global haute cuisine, Jae brings an unparalleled expertise to the table.

Hailing from Seoul, South Korea, Chef Jae's culinary journey began at the prestigious Culinary Institute of America in New York. He honed his skills at renowned establishments like El Bulli in Spain and New York's Daniel (2 stars). Taking charge at Norway's Re-naa, he led the restaurant to two stars in the Scandinavian Michelin Guide and the title of Nordic Guide’s “Best Restaurant” in 2020.

Chef Jae is more than a culinary expert; he's the creative force behind Freyja's exceptional flavours.







OUR SPACES - GROUND FLOOR

MAIN DINING ROOM

Seating up to 50 guests, the Main Dining Room is set within breathtaking Victorian Gothic surroundings, offering an elegant and welcoming space for intimate gatherings — while remaining part of the open dining area rather than a private room.

CHEF'S COUNTER SECTION

With seating for up to 10-19 guests, the Chef's Counter Section provides an exclusive dining experience where guests can observe the culinary magic up close.

SEMI-PRIVATE DINING

Tucked away on Freyja's lower ground floor, the semi-private dining room offers an intimate yet connected atmosphere in the heart of Melbourne's CBD. Seating up to 26 guests - or divided into two elegant spaces for 12 guests each, it's the perfect setting for long lunches, celebratory dinners, and milestone moments.

Soft drapes create a sense of privacy without losing the vibrant energy of the restaurant, while seasonal menus and attentive service ensure every gathering feels effortlessly special.







LOWER GROUND
PRIVATE DINING SPACE

The Lower Ground Private Dining Space at Freyja offers exclusive use of one of the city's most atmospheric settings - perfect for both refined seated dinners and sophisticated standing canapé receptions.

Accommodating up to 65 guests seated or 75 guests for a standing cocktail function, this versatile space is ideal for milestone celebrations, corporate gatherings, and private events.

With rich, inviting interiors, seasonal menus, and seamless service, every detail is designed to create an unforgettable experience from the moment guests arrive until the last toast.



TAILORED EVENTS AT FREYJA

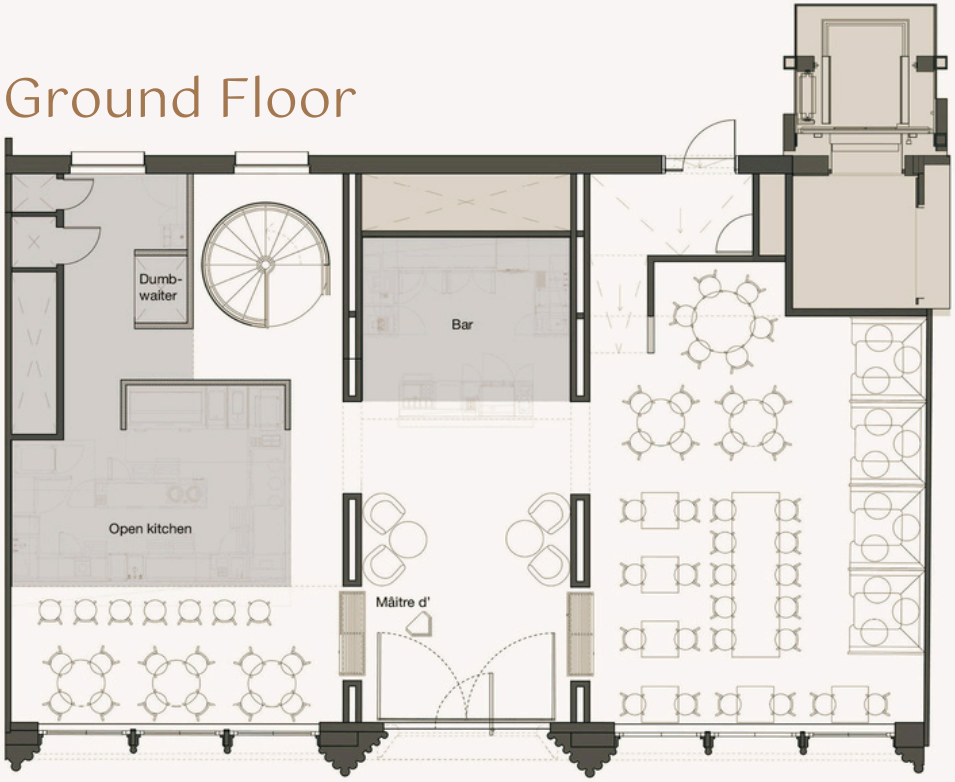
From weddings and intimate client dinners to product launches and roadshows, Freyja specialises in crafting events that demand meticulous attention to detail.

Whether it's a sophisticated launch, a multi-day seminar, or a heartfelt celebration, our team works closely with you to create a personalised experience.

With bespoke menus, curated drinks, thoughtful styling, and seamless service, every element is designed to bring your vision to life - making your event truly unforgettable.

FLOORPLAN

Ground Floor



Lower Ground
Private Dining Space

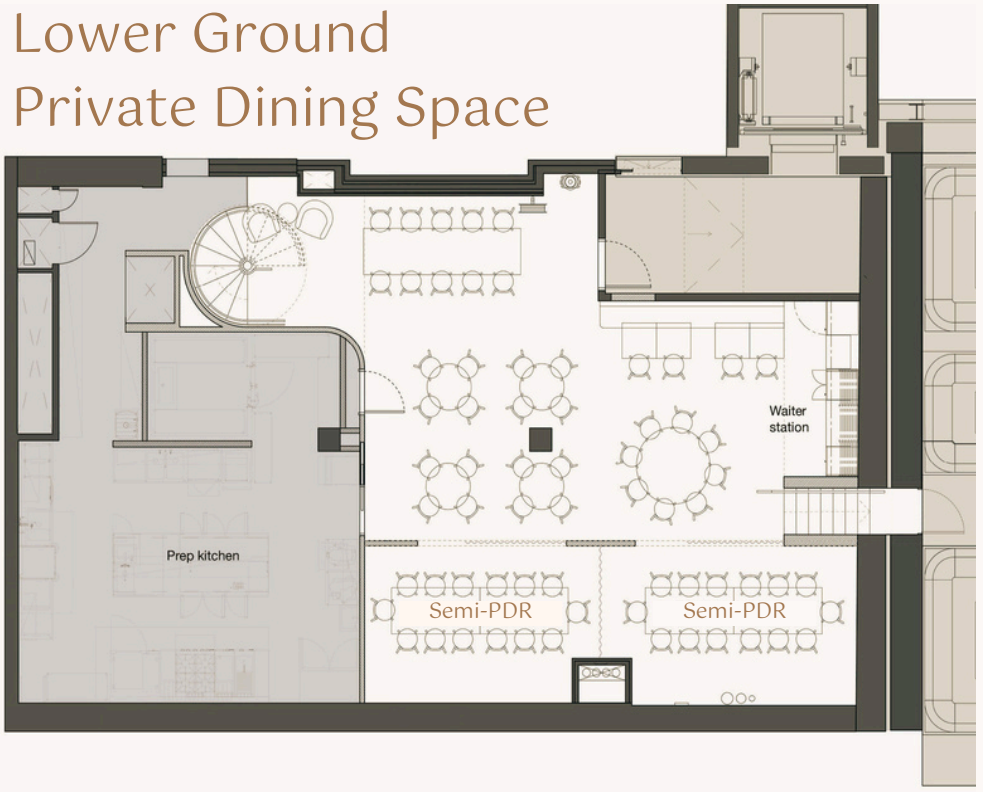
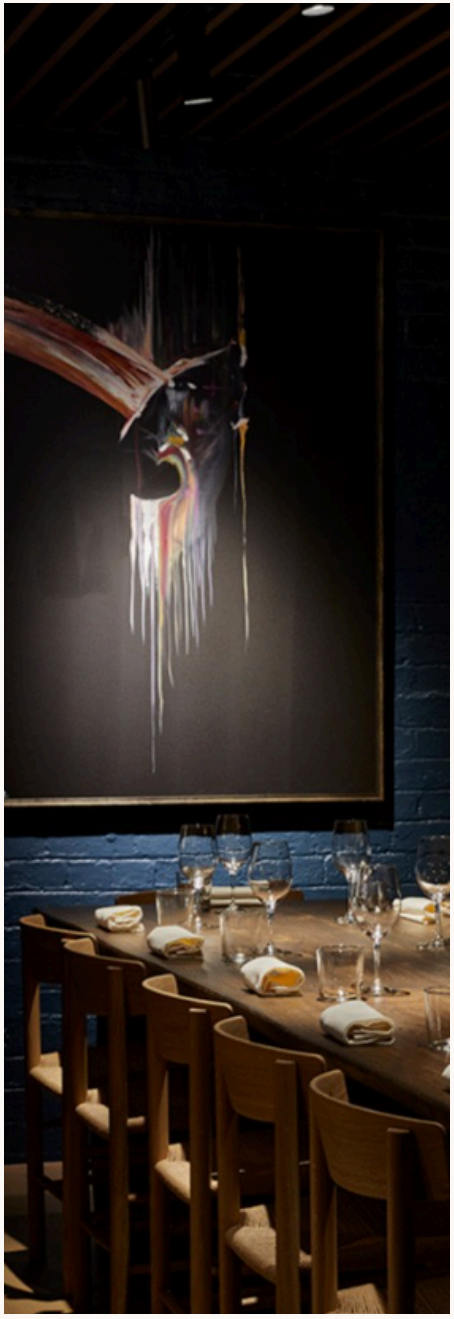


Table setting might differ from the showcased floorplan




IGA




MENU

Our menu celebrates Australian and locally sourced produce with a strong commitment to sustainability. By blending innovative techniques with respect for tradition, we craft dishes that are both adventurous and timeless - always showcasing the freshest ingredients from our region.

Sharing a meal is one of the most universal ways to connect. The dinner table is more than a place to eat; it’s a gathering space where relationships deepen and stories unfold.

Our Executive Chef is delighted to create bespoke menus tailored to your event, ensuring a memorable dining experience rooted in sustainability and local flavour.

FEAST OF FREYJA
sample group menu
$109 PER PERSON

ENTREES - TO SHARE
Mussel - smoked paprika, sherry vinegar, kelp
Melon - rose, daikon, chilli, shiso
Beef tartare - wild garlic, green strawberry, jerusalem artichoke
Sourdough & cultured butter

ADD-ONS
Oscietra Caviar Bump +$20 per person

Oyster +$6 per piece
with cucumber, aji lemon, sea grape

Freyja signature waffle +$23 per person
with Yarra Valley trout roe, smoked sour cream, mixed herbs

MAINS - TO SHARE
Whole market fish - sherry sauce, brassica
Whole chicken - sauce diable, citrus zest

Seasonal sides

DESSERT - INDIVIDUAL
Sesame - hazelnut, passionfruit, white chocolate





FEAST OF FREYJA
sample group menu
$139 PER PERSON

ENTREES - TO SHARE
Mussel - smoked paprika, sherry vinegar, kelp
Melon - rose, daikon, chilli, shiso
Beef tartare - wild garlic, green strawberry, jerusalem artichoke
Sourdough & cultured butter

ADD-ONS
Oscietra Caviar Bump +$20 per person

Oyster +$6 per piece
with cucumber, aji lemon, sea grape

Freyja signature waffle +$23 per person
with Yarra Valley trout roe, smoked sour cream, mixed herbs

MAINS - TO SHARE
Whole market fish - sherry sauce, brassica
Rib-eye on the bone - redcurrant jus

Seasonal sides

DESSERT - INDIVIDUAL
Sesame - hazelnut, passionfruit, white chocolate

CANAPÉS

5 PIECE PACKAGE $69 PP
1 substantial, 4 standard

7 PIECE PACKAGE $94 PP
2 substantial, 5 standard

8 PIECE PACKAGE $104 PP
2 substantial, 5 standard, dessert

CANAPÉS WARM

- Oyster - aqua fresca, shallots, black pepper (GF)(DF)
- Beetroot with goat cheese cream (GF, V)
- Tartlet - chicken liver parfait, blackberry
- Salmon tataki - ponzu, finger lime (GF)
- Beef tartare with garlic herb emulsion on sourdough toast (DF)
- Cured Hiramasa King fish with Citrus Kosho and Daikon (GF, DF)
- Waffle - smoked cream, rainbow trout roe, mixed herbs

CANAPÉS WARM

- Pulled beef croquette - caramelised onion
- Roasted Cauliflower with pickled raisin and Sunflower seed (VE, GF)
- Quiche - zucchini, goats curd (VE)
- Fish cake skewer - tartare sauce (GF)
- Wagyu skewer - tartare sauce, whole grain mustard, red currant (DF)
- Warm seasonal vegetable creamy soup (VE, GF)

CANAPÉS COLD & HOT (SUBSTANTIAL)

- Prawn Roll, brown butter emulsion, mizuna
- Mushroom arancini - five spice emulsion
- Fried chicken slider - kosho mayo, lettuce

Our canape offering is available for groups of 25 and above.



DRINKS

Our Head Sommelier has curated an adventurous wine list featuring selections from Australia and beyond.

Discover the vibrant diversity of Australian wines, including organic and biodynamic options, alongside classic bottles from Burgundy, Rhone, and Tuscany.

Enjoy a beverage package or have our sommelier help you select the perfect pairings for your experience.





CLASSIC POUR PACKAGE

2 HOURS $59 PP
3 HOURS $69 PP
4 HOURS $89 PP

SPARKLING	A by Arras Premium Cuvée (TAS)
WHITE	Handpicked Yarra Valley Chardonnay (VIC)
RED	Yangarra 'Circle' Shiraz (SA)
	Selection of beers and non alcoholic beverages

PREMIUM POUR PACKAGE

2 HOURS $89 PP
3 HOURS $99 PP
4 HOURS $129 PP

SPARKLING	A by Arras Premium Cuvée (TAS)
WHITE	Gorgo Pinot Grigio Delle Venezie DOC (IT) Handpicked Yarra Valley Chardonnay (VIC)
RED	Handpicked RS Pinot Noir (VIC) Yangarra 'Circle' Shiraz (SA)
	Selection of beers and non alcoholic beverages

GRAND POUR PACKAGE

2 HOURS $129 PP
3 HOURS $169 PP
4 HOURS $209 PP

SPARKLING	Andre Clouet Champagne, FR
WHITE	Crawford River Riesling, VIC Murdoch Hill Chardonnay, SA
RED	Stoney Rise Pinot Noir TAS Reed 'Knife Edge' Shiraz, VIC
	Selection of beers and non alcoholic beverages

UPGRADES

Magnum Champagne to share $530
Signature cocktail on arrival $24pp

*Our wines are subject to change based on availability








TERMS AND CONDITIONS

VENUE HIRE/MINIMUM SPENDS
A venue hire applies to all exclusive events + a minimum spend will apply for your exclusive event and semi-private experience.

BOOKING STATUS
Enquiry only, we are currently not holding a reservation for your event, so availability cannot be guaranteed. Your reservation is secured once we have received your credit card details and for exclusive events a deposit has been paid.

SERVICE CHARGE
A discretionary service charge of 10% is added to the final bill. This gratuity goes directly to the staff as a form of appreciation for their service.

SURCHARGE
Freyja only accepts card transactions: credit cards incur a 1.5% fee, Amex a 1.9% fee, and a 20% surcharge on public holidays.

EVENT BOOKINGS & PAYMENT TERMS - EXCLUSIVE EVENTS
• Events confirmed within 30 days of the scheduled date, full payment is required at the time of confirmation.
• Events confirmed more than 30 days in advance, a 50% deposit is required to secure the booking, with the remaining balance due 30 days prior to the event.
• Confirmed guest numbers are considered final and cannot be reduced once the Terms & Conditions have been accepted.
• All cancellations must be submitted in writing.
• Cancellations received 45 days or more prior to the event will receive a full refund of the deposit.
• Cancellations made between 30 and 45 days prior to the event will result in forfeiture of the 50% deposit.
• Cancellations within 30 days of the event will incur the full event charge.
• Any amendments to your event—including increases in guest numbers, dietary requirements, or menu enhancements—requested within seven business days of the event are subject to availability and at the discretion of the venue.
• Menus are curated around seasonal availability. While every effort is made to maintain consistency, we reserve the right to make considered substitutions, ensuring a comparable dining experience.

CANCELLATION POLICY - SEMI-PRIVATE AND GROUPS
• No deposit is required for semi-private bookings and groups.
• No cancellation fee if the booking is cancelled up to 7 days before the event.
• Final headcount and dietary requirements must be finalised 7 days prior to the event.
• Any headcount changes or cancellations made between 7 days and 48 hours before the booking will incur a $50 cancellation fee per person.
• Any headcount changes or cancellations within 48 hours will incur a 100% cancellation fee per person, based on the final menu selection.

ALLERGIES AND DIETARY RESTRICTIONS
We are committed to accommodating common allergies and dietary restrictions. To ensure we can meet your needs, please provide detailed information at least 7 days prior to your visit. Kindly note that certain dietary requirements, such as low FODMAP, cannot be catered for. Requests submitted after the 7-day deadline cannot be guaranteed.

RESPONSIBLE SERVICE OF ALCOHOL
Freyja is a fully licensed premises, and it is essential to inform us if minors are attending. We are committed to and bound by the responsible service of alcohol. Consequently, intoxicated guests will not be served, and it is a legal requirement to remove any intoxicated persons from the licensed premises.

DAMAGES & DECORATIONS
Clients are financially liable for any damage to restaurant property, fixtures, or fittings caused by their actions or those of their guests, contractors, or subcontractors. Nothing should be affixed to the property, and all decorations must be removable. If the restaurant's cleaners charge additional fees due to glitter, confetti, or other decorative materials, this cost will be passed on to the client. Items left behind must be collected within 48 hours of the event's conclusion, as we will not accept responsibility for items remaining on the premises after this time.

DELIVERY OF GOODS
We will only accept the delivery of goods on the day of the function unless prior arrangements have been made and approved in writing. We accept no responsibility for damage or loss of merchandise, equipment, or personal articles left in the restaurant before, during, or after a function.

FREYJA

Opening hours lunch
Tuesday - Friday 12pm - 2:30pm

Opening hours dinner
Tuesday - Saturday 5:30pm - Late
(Last seating at 9:00pm)

freyjamelbourne

www.freyjarestaurant.com

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