

MUSE Kitchen

LORN

Seasonal ingredients with a subtle nod to the classics
2-course \$60 3-course \$70

Starters to share \$14

Burrata, salmoriglio, prosciutto

Taramasalata, sourdough crisp

Sydney Rock Oysters, shallot mignonette \$4ea

Entrée

Kingfish ceviche, citrus braised fennel, pink grapefruit

Saffron braised mussels, heirloom tomato, baguette

Fried green tomatoes, salsa verde, garden peas, mozzarella

Rainbow chard and caramelised onion galette, feta

Main

Pan fried market fish, romesco, sweet and sour peppers

Buttermilk marinated chicken Maryland, chickpeas, charred grapes, za'ater

Crumbed lamb cutlet, basil pesto, zucchini

Pumpkin risotto, washed rind cheese, pine nuts

Sides \$12

Seasonal vegetables, truffle & parmesan

Roast potatoes & garlic aioli

Apple, walnut and leaf salad, hazelnut vinaigrette

Dessert

Fromage - selection of local and international cheese, fruit paste, toasted bread

Knickerbocker glory

Yuzu & white chocolate crème brulee, sesame praline

Baked chocolate tart, vanilla bean ice cream (allow 15 minutes)

Affogato - vanilla bean ice cream, Darks espresso, and your choice of liquor