

MUSE Kitchen

LORN



Breakfast

- White, Wholegrain or Dark Rye sourdough toast available -

- Eggs Benedict – English muffin, poached eggs, bacon, hollandaise 24
- Eggs Royale - English muffin, poached eggs, smoked salmon, hollandaise 24
- Croque Monsieur – ham, Dijon béchamel, gruyere cheese 18
- Forest mushroom omelette, crème fraiche, pepper sauce, toast 22
- Fraser Isle spanner crab omelette, bisque, toast 26
- Parmesan polenta, poached eggs, grilled corn, chorizo 24
- Avocado and green pea smash, haloumi, preserved lemon, poached eggs 24
- Kitchen Breakfast–black forest bacon, sausage, eggs, portobello mushrooms, toast 28
- Buttermilk pancakes, blueberry compote, Chantilly cream 18
- Savoury mince, fried eggs, sherry, gruyere, toast 26
- Eggs your way, toast, cultured butter 14

Darks Coffee

- Norco Barista Milk, MilkLab Almond and Happy Happy Soy Boy Available -

	Cup	Mug		
Long Black	3.5	-	Piccolo	3.5
Flat White	4.5	5	Macchiato	3.5
Cappuccino	4.5	5	Short Black	3.5
Latte	4.5	5	Extra Shot	0.5
Mocha	4.5	5	Takeaway 8oz	4.5
Hot Chocolate	-	4.5	Takeaway 12oz	5.0
Chai Latte	4	4.5	Syrups	0.5
Dirty Chai Latte	4.5	5	(caramel, hazelnut, vanilla)	

Iced Drinks

Iced Latte / Long Black	5.5	With liquor	12
Iced Chocolate w/ whipped cream	5.5	(Liquor 43, Frangelico, Mr Black or Baileys)	

Tea by T2

Earl Grey, English Breakfast, Peppermint, Jasmine Green, Chamomile, Pomegranate 5ea

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Bread, Starters & Something Light

Appellation oysters, shallot
mignonette 4ea

Deville egg, dark rye, bottarga
and chive 12

Garlic butter ciabatta, raclette 12

Rainbow chard and caramelised onion
galette, feta 18

Quiche Lorraine, pea shoot and goats
curd salad 18

Taramasalata, sourdough crisp 14

Burrata, salmoriglio, prosciutto 14

Sides 12ea

Roasted new potatoes, confit garlic, aioli

Seasonal vegetables, truffle, aged
parmesan

Apple, walnut and leaf salad, hazelnut
vinaigrette

Entrée

Muse Kitchen Caesar salad, chicken skin,
parmesan cream 26

Hiramasa kingfish sashimi, white almond,
verjuice 26

Saffron braised mussels, heirloom
tomato, baguette 24

Roast cauliflower, harissa, tahini, fried
chickpeas 20

Main

Pan roasted market fish, truffled potato
puree, brown butter, sugarloaf cabbage
36

Brick chicken, Jerusalem artichoke,
golden raisin vinaigrette 34

Green pea risotto, gorgonzola, snap
greens 32

Crumbed steak, snake beans salad,
country gravy 36

Slipper lobster mac & cheese,
pangrattato 40

Confit duck leg, white bean puree,
braised eschalot, speck 36

Desserts

Knickerbocker Glory – strawberry, cream, crème patisserie, meringue 14

Crème brulee, citrus curd, sesame praline 14

Three milk cake, milk sorbet, malted crumb 14

'Tiramisu' - Darks coffee, savoiardi ice cream, mascarpone 14

Fromage – selection of artisanal cheese, fruit paste, toasted bread 24