

MUSE *Kitchen*

Welcome to Muse Kitchen. Our menu champions local producers and sustainability.

Head Chef Josh Gregory believes in old world cooking and letting the ingredients speak for themselves. Relax and allow time to enjoy your dining experience.

To Share

Appellation oysters, kiwi, finger lime \$4.50 ea

Duck liver parfait, mandarin jam, french toast \$18

Salt & pepper fish croquette, taramasalata, burnt chilli \$16

Devilled eggs, salmon roe, bottarga \$14

Raw wagyu cornet, watermelon hot sauce, caviar \$16

Entree

Yellowfin tuna tartare, cornichon, egg yolk, gaufrette

Bermagui octopus, polenta, green garlic XO

Smoked potato risotto, hen egg, Highland's truffle, taleggio

Redgate farm quail saltimbocca, sweet potato, macadamia

Main

Wood roasted Bangalow pork cutlet, scallop, butternut, red eye gravy

Pan fried market fish, mushroom & kelp butter, shiitake, jus gras

Game Farm duck, confit carrot, orange, Szechuan pepper sambal

Cape Grim sirloin, fioretto, green peppercorn

Sides - \$12 each

Roast jerusalem artichoke, meredith goats curd, oregano

Hand cut fries, parmesan, aioli

Broccoli, walnut praline, blue cheese bechamel

Winter leaves, hazelnut vinaigrette

Dessert

"Pie & Doughnuts" – Custard apple ice cream, puff pastry, churros

Pandan parfait, lime, coconut, white chocolate custard

Chocolate nemesis, salted caramel ice cream, peanut butter

Fromage – a selection of Australian and international cheese

3 courses \$85

