

MUSE Kitchen

L O R N

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

Iced Drinks

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

Tea by T2 5ea

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

MUSE Kitchen

LORN

Lunch

Smaller

- Appellation oysters, yuzu mignonette 4.50ea
- Garlic butter ciabatta, raclette 12
- Roast cauliflower, harissa, spiced yoghurt, tahini 22
- Hiramasa kingfish sashimi, yellow curry, coconut 26
- Steak tartare, heirloom beets, rye crisp 26
- Winter greens and caramelised shallot tart, hazelnut, binnorie feta 22
- French onion soup, chive crème fraîche, gruyere soldiers 18
- Saffron braised mussels, kale, flaked almond, baguette 24
- Quail saltimbocca, polenta, green garlic 28
- Kitchen Charcuterie – hummus, olives, slow roasted figs, croute 28

Larger

- Spaghetti, cloudy bay clams, parsley, bottarga 30
- Muse Kitchen Caesar Salad, chicken skin, parmesan 28
- Cauliflower risotto, washed rind, truffle 32
- Cowra Lamb rump, peas, goats curd, green olive tapenade 38
- Duck leg confit, carrot puree, white bean cassoulet, speck 36
- Pan fried Market fish, broccoli tips, nduja ragu 36
- Little Joe Brisket, fried sprouts, celeriac, sauce bordelaise 38

To Share - *designed for two*

- Peri peri chicken, charred lemon, chimmi churri 68
- Slow roasted lamb shoulder, napolitana, gremolata 90

Sides *12 each*

- Charred broccoli, blue cheese béchamel
- Roasted chats, aioli, parmesan
- Mac & Cheese, truffle, pangratatto
- Butternut pumpkin, brown butter dressing, yuzu kosho
- Winter leaves, hazelnut & sherry vinaigrette

Dessert, Kids Meals & Cold Drinks

Sweet

Knickerbocker Glory – strawberry, basil, chantilly cream, meringue 16

Crème brulee, citrus curd, sesame praline 16

Three milk cake, vanilla bean ice cream, malt crumb 16

'Tiramisu' - Darks coffee caramel, savoiardi ice cream, mascarpone 16

Affogato – espresso, vanilla bean ice cream, booze 16

Fromage – selection of artisanal cheese, figs, muscatels, croute 24

Kids Menu - 12 & under only

Ham and cheese toasted sandwich 12

Chocolate chip pancake, maple syrup 12

Cheeseburger, fries, tomato sauce 16

Pasta, napolitana, parmesan 16

Pan fried fish, fries 16

Juices from Nudie 5

Orange, Cloudy Apple

Soft Drinks 5

Coke, Coke Zero, Lemonade, Solo, Lemon Lime Bitters, Ginger Ale

Sparkling Water 5 per person

Strangelove Soda

Served on the rocks with fruit

Very Mandarin 8 Nothing artificial – all natural

Cloudy Pear 8 Nothing artificial – all natural

Holy Grapefruit 8 Nothing artificial – all natural