

MUSE *Kitchen*

LORN

Seasonal ingredients with a subtle nod to the classics

2-course \$65 3-course \$75

Starters to share \$14

Kitchen Charcuterie – hummus, olives, slow roasted figs, croute

Appellation oysters, shallot mignonette **\$4.50 ea**

Entrée

Hiramasa kingfish sashimi, yellow curry, coconut

Saffron braised mussels, kale, flaked almond, baguette

Steak tartare, heirloom beets, rye crisp

Quail saltimbocca, polenta, green garlic

Roast cauliflower, harissa, spiced yoghurt, tahini

Main

Spaghetti, cloudy bay clams, parsley, bottarga

Pan fried Market fish, broccoli tips, nduja ragu

Cauliflower risotto, washed rind, truffle

Little Joe Brisket, fried sprouts, celeriac, sauce bordelaise

Duck leg confit, carrot puree, white bean cassoulet, speck

To Share – designed for two; Slow roasted lamb shoulder, napolitana, gremolata

Sides 12 each

Charred broccoli, blue cheese béchamel

Roasted chats, aioli, parmesan

Mac & Cheese, truffle, pangrattato

Butternut pumpkin, brown butter dressing, yuzu kosho

Winter leaves, hazelnut & sherry vinaigrette

Dessert

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

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

Crème brulee, citrus curd, sesame praline

Three milk cake, vanilla bean ice cream, malt crumb

Knickerbocker Glory – strawberry, basil, chantilly cream, meringue



Please use this QR code to check in all guests.

We appreciate your help navigating the 'new normal'

**an additional 10% public holiday surcharge will be added to all bills on public holidays.*



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