

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.

Entree

Hiramasa kingfish sashimi, buttermilk, poppyseed, buffalo sauce

Bermagui octopus, orzo, vodka sauce, tamarind

Jersey milk haloumi, first season peas, black garlic, zhoug

Smoked Redgate Farm quail, hazelnut tarator, bitter leaves, red eye gravy

Main

Wood roasted pork cutlet, Fraser Isle spanner crab, carrot, black pepper

Pan fried market fish, broccoli, nduja bolognese, lobster cracker

Game Farm duck, poor mans orange curry, broken rice

Cape Grim sirloin, smoked potato, garlic stem, XO

Sides - \$12 each

Fried brussels sprouts, gochujang, finger lime

Hand cut fries, parmesan, aioli

Roast Jerusalem artichokes, Meredith goats curd, oregano

Newcastle Greens leaves, green goddess dressing

Dessert

Orange cake, earl grey ice cream, brulee custard, basil

Violet parfait, white chocolate aero, vanilla bean

Baked Alaska – black sesame, dark chocolate, whiskey ice cream

Fromage, our preserves, crisps

3 courses \$95

