

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

Line caught squid, capellini, sweet corn, holy basil

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

Saffron braised market fish, heirloom tomatoes, gazpacho

Corn fed chicken, courgettes, vin jaune, caviar

Beef fillet 'Rossini', pomme purée, foie gras butter (\$10 supplement)

Sides - \$12 each

Corn ribs, lime, gochujang

Hand cut fries, parmesan, aioli

Roast fennel, orange, almond

Newcastle Greens leaves, green goddess dressing

Dessert

Blueberry, mascarpone, blue velvet cake, bay leaf

Mango parfait, coconut, macadamia

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

Fromage, our preserves, crisps

3 courses \$95