

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, avocado, furikake, dragon sauce

Line caught squid, capellini, sweet corn, holy basil

Twice baked cheese souffle, spiced grapes, braised endive

Peri Peri Redgate Farm quail, chickpea, toum, sweet and sour fennel

Main

Wood roasted pork cutlet, Charleston bisque, spanner crab, celeriac

Pan roasted market fish, braised shiitake, ink risotto

Corn fed chicken amandine, butternut pumpkin, sauce albufera

Beef fillet, pine mushroom 'dianne', goose fat potato, radicchio (\$10 supplement)

Sides - \$12 each

Sweet corn cobs, café de paris butter

Hand cut fries, truffle aioli, parmesan

Molasses glazed pumpkin, maple butter, espelette pepper

Newcastle Greens leaves, honey mustard dressing

Dessert

Blueberry, mascarpone, blue velvet cake, bay leaf

Chocolate & hazelnut parfait, coffee caramel

Baked Alaska - 'Key lime pie'

Fromage, our preserves, crisps

3 courses

\$100pp