

# 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**

Seared swordfish, char sui, kimchi, pomelo

Line caught squid, bucatini, Jerusalem artichoke, smoked eel

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

Tempura cauliflower, buffalo sauce

Hand cut fries, truffle aioli, parmesan

Molasses glazed pumpkin, maple butter, espelette pepper

Newcastle Greens leaves, honey mustard dressing

## **Dessert**

Scone, strawberries & cream

Chocolate & hazelnut parfait, coffee caramel

Baked Alaska - 'Key lime pie'

Fromage, our preserves, crisps

## **3 courses**

**\$100pp**