

MUSE *Kitchen*

Welcome to Muse Kitchen Hunter Valley. Our menu champions local producers and sustainability. We believe in old world cooking and letting the ingredients speak for themselves. Relax and allow time to enjoy your dining experience.

To start

<i>Appellation Oysters mignonette</i>	<i>\$5 each</i>
<i>House marinated Sicilian olives</i>	<i>\$8</i>
<i>Three cheese Gougeres caramelised onions</i>	<i>\$12</i>
<i>Polenta nduja pecorino</i>	<i>\$15</i>

Entrée

Burrata | borscht | curry leaves | ciabatta
Spanner Crab | asparagus | anchovy | basil
Warroo kangaroo | macadamia satay | pickled cucumber | wild rice
Roasted octopus | chickpea | peppers | toum

Main

Milk braised pork shoulder | gnocchi | white beans | stracciatella
Market fish | cauliflower | shrimp | smoked mussels | taramasalata
Duck breast | szechuan carrot | radicchio | chestnuts
Charred lamb | watercress | eschallots | black garlic *\$10 supplement*

Sides

<i>Golden Beetroots whipped feta pepitas</i>	<i>\$12</i>
<i>Crispy potatoes garlic rosemary</i>	<i>\$12</i>
<i>Newcastle leaves honey mustard</i>	<i>\$12</i>
<i>Oak leaves roasted tomato bacon parmesan</i>	<i>\$14</i>

Dessert

Tarta de Santiago | orange | mascarpone
Creamed Rice | coconut | raspberry | pistachio
Bitter Chocolate | blueberries | marshmallow | lemon thyme
Fromage | house preserve | crisp

Two Course Menu \$85 / Three Course Menu \$105

A 10% Surcharge will be added to all bills on public holidays