

# 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>\$6 each</i>
<i>Half shell baked scallops   house butter</i>	<i>\$6 each</i>
<i>House marinated Sicilian olives</i>	<i>\$8</i>
<i>Three cheese Gougeres   caramelised onions</i>	<i>\$12</i>
<i>Shishito peppers   ricotta   nduja</i>	<i>\$15</i>

## **Entrée**

Burrata | figs | bresaola | fermented honey  
Spanner Crab | radish | avocado | dashi  
Carrot tartare | kasundi | coconut | dosa crisp  
Roasted octopus | chickpea | peppers | toum

## **Main**

Pork cutlet | smoked olive | tomato | Cantabrian anchovies  
Market fish | aged carnaroli rice | tomato | fennel pollen  
Redgate Farm duck | king brown mushroom | hoisin | Asian greens  
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>Baby gem   sauce gribiche   anchovy   parmesan</i>	<i>\$14</i>

## **Dessert**

Apple | meringue | honeycomb | lemon balm  
Mango | yogurt | cardamon | saffron  
Dark chocolate crepe | cherries | blackberries  
Fromage | house preserve | crisp

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

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