

# 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>Eggplant and feta Dolmades</i>	<i>\$12</i>
<i>Savoury Canelé</i>	<i>\$7 each</i>

## **Entrée**

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

## **Main**

Chicken | turnip | confit wing | seeded mustard  
Market fish | aged carnaroli rice | tomato | fennel pollen  
Aged striploin | aligot | aniseed | blueberry  
Venison | beetroot | pickled rose | beurre noisette *\$15 supplement*

## **Sides**

<i>Pumpkin   romesco   feta   almonds</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  
Rum Baba | passionfruit | pistachio  
Strawberries | white chocolate | 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