

MUSE *Kitchen*

Entrees

Poached winter leeks, black garlic, hazelnut, smoked dates
Dutch cream potato gnocchi, McClay Valley white rabbit, sage, local garlic cream
Mandagery Creek venison tartare, zucchini flower, goats cheese, gum leaf oil
Salad of Slippery Jack mushroom, jersey milk ricotta, Branxton pecans, golden raisin
Brandade of New Zealand cod, sweet corn, fermented chilli, our crème fraiche

Main Course

Poached chicken breast, Morpeth spigarello, avruga
Armidale lamb rump and forequarter, desiree potato, cavolo nero, beetroot jus
Pan fried market fish, Jerusalem artichoke, Victorian mushrooms, horseradish
Berkshire pork neck, spiced fruits, avocado, red kale, lime
Caramelised sweet potato, radicchio, local honey, smoked eggplant, sumac

Sides \$8

Mixed leaf salad
Roasted butternut pumpkin, blue cheese, Paxton honey
Dutch cream potato bake, gruyere, chives

Dessert

Chocolate fondant, roasted white chocolate cream, dried marigold
Yoghurt panna cotta, wattle seed praline, crushed blueberries
Blood orange curd, earl grey meringue, Dillon's flowers
Lemon myrtle cheese cake, marinated raspberries, sorrel
Cheese Selection (additional \$15)

2 Courses \$65 / 3 Courses \$80

Please note American Express transactions incur a 2% surcharge