

# MUSE *Kitchen*

## **Starters \$14**

Ham hock & parsley terrine, piccalilli

Duck confit pie, sauce gribiche

Kinkawooka mussel escabeche, Heirloom carrots, rye

Late summer vegetables, hollandaise

Branxton charcuterie, gentlemen's relish, pickles

## **Entrees**

"Vitello Taramasalata" veal tartare, taramasalata, potato wafer

Charred mackerel, Heirloom beetroots, horseradish yoghurt

Stracciatella Agnolotti, tomato consommé, basil

Redgate Farm quail, sugarloaf cabbage, poor man's orange, macadamia butter

## **Main courses**

Market fish, French onion soup, gruyere

Bangalow pork neck, Mother Fungus mushroom, Vol-au-vent

Cowra lamb rump, eggplant, Binnorie feta, smoked grape

Slipper lobster, tagliolini arrabbiata, shellfish oil

## **For two**

Coq au vin, potato puree, gremolata (\$10 supplement)

Slow roasted lamb shoulder, olive tapenade, salsa verde (\$10 supplement)

## **Sides \$10**

Wood roasted cabbage, katsuobushi butter

Potato puree, brown butter, parmesan

Roast carrots, citrus kosho, finger lime

Garden leaves, French dressing

## **Cheese - selection of two**

Le Rouge washed rind, Victoria

Section 28 'Monforte', South Australia

Berry's Creek Charlton's Choice Blue, Victoria

Woombye brie, Queensland

## **Dessert**

Pear Tarte Tatin, hokey pokey ice cream, toffee sauce

Chocolate Marquis, hazelnut ice cream, brandy custard

Strawberries & Cream

**For two** – Crepe Suzette, blood orange, Grand Marnier

**2 Courses \$70 / 3 Courses \$85**

AMEX transactions incur a 2% surcharge