

MUSE *Kitchen*

Starters \$14

Fried chicken wings, roasted garlic sauce

Taramasalata, watercress, baguette

Cheddar Gougères, herbed crème fraiche

Chicken liver parfait, brown butter madeleines

Entrees

Sherry glazed quail, bitter leaves, Binnorie feta

Shoalhaven clams, heirloom radishes, fennel, tarragon

Wild Kingfish sashimi, cauliflower, yuzu kosho

Slow cooked hens' egg, braised winter vegetables, guanciale

Main courses

Market fish, brassica, yellow curry

Roast chicken, Tuscan kale, borlotti beans

Rangers Valley rostbiff, celeriac, shallot dressing

Gnocchi, mushroom ragout, Binnorie goats curd, sage pangratatta

For two - Slow roasted lamb shoulder, grilled zucchini, buttered radish (\$10 supplement)

Sides \$10

Leeks vinaigrette

Roasted cauliflower, brown butter, raisins

Pomme puree

Winter leaves, salad cream

Cheese - selection of two

Jensens red, Victoria

Section 28 'Sunrise', South Australia

Woombye brie, Queensland

Berry's Creek Tarwin Blue, Victoria

Dessert

Paris Brest "Ferrero Rocher", hazelnut, chocolate

Milk parfait, honey mousse, bee pollen

Raspberry tart

2 Courses \$65 / 3 Courses \$80

AMEX transactions incur a 2% surcharge