

# MUSE *Kitchen*

Times are mad but we want you to know we are here for all of you.

The menu below is a little different than you might remember but please sit back and let us provide a little sense of normal in the not so normal world we find ourselves.

## **Starters**

Smoked potato croquettes, taramasalata \$14

Heritage cucumbers, chickpea puree, parsley \$10

Adina olives, bay leaf, chili, Farmhouse vegetables \$8

Branxton charcuterie, Vanella burrata \$14

## **Entrees**

Kingfish tartare, sweet and sour tomato, fried coriander seed dressing

Char grilled octopus, fregola, chorizo

Potato risotto "cacio e pepe" Kapsali farm hen egg

Redgate farm quail, charred grapes, salmoriglio, macadamia

## **Mains**

Lamb shoulder, rainbow chard, handkerchief pasta, ricotta

Hay smoked chicken, bitter leaves, taleggio

Market fish "Kiev", basil pesto, zucchini

Bangalow pork cutlet, summer pumpkins, mint jerk

## **Sides \$10**

Roast Kipflers, oregano, Meredith goats curd

Butternut pumpkin, maple syrup, fried sage

Garden leaves, truffle, hazelnut vinaigrette

Grilled squash, salsa verde

## **Desserts**

Strawberry, white chocolate, yoghurt

Honey & lavender Bombe Alaska

Chocolate nemesis, salted caramel ice cream, peanut butter

Selection of Australian and international cheese

**3 courses \$85**

