

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 \$14

Smoked fish croquette, spring onion emulsion

Heritage cucumbers, chickpea puree, parsley

Adina olives, bay leaf, Farmhouse vegetables

Branxton charcuterie, Vanella burrata

Entrees

Kingfish tartare, blood lime, yuzu, basil

Kinkawooka mussels, Cajun spice, Andouille, shellfish gumbo

Redgate farm quail, harissa, apricot, yoghurt

Casarecce, pumpkin and pinenut ragout, furikake

Mains

Cowra lamb rack, white bean, green olive tapenade, salsa verde

Hay smoked chicken, bitter leaves, taleggio

Steamed market fish, eel dashi, pickled onions

Bangalow pork cutlet, carrot, curry leaves

Sides \$10

Twice baked potato, sour cream, chives

Butternut pumpkin, maple, sage

Garden leaves, hazelnut vinaigrette

Grilled zucchini, parmesan, pesto

Desserts

Banana tarte tatin, salted peanut ice cream

Meyer lemon parfait, curd, verbena

“Malt-iso” chocolate nitro, burnt miso custard, malt

Selection of Australian and international cheese

3 courses \$85

