

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

Fried salt cod toast, miso, pickled eschalot

Duck rilette, crisp baguette, stone fruit preserve

Chicken liver parfait, brioche, pear

Branxton charcuterie, pickles

Entrees

Kingfish sashimi, XO, pomelo, shallot

Kinkawooka mussels, nduja butter, garlic toast

Szechuan pepper quail, sambal, Jerusalem artichoke

Mother fungus mushroom lasagne, parmesan custard

Mains

Cowra lamb rump, zucchini, feta, black garlic

Slipper lobster, mac n cheese, Aleppo pepper

Market fish, roast garlic veloute, sugarloaf cabbage

Bangalow pork cutlet, boudin noir, granny smith

Sides \$10

Hasselback potatoes, black pepper butter

Wood roasted cabbage, miso butter

Winter leaves, French vinaigrette

Celeriac remoulade, hazelnuts, horseradish

Desserts

Banana tarte tatin, salted peanut ice cream

Meyer lemon parfait, curd, verbena

Chocolate pavé, malted milk ice cream, genoise

Selection of Australian and international cheese

3 courses \$80