

# MUSE *Kitchen*

## *Entrees*

Lightly cured Morpeth cucumber, hung yoghurt, gin, puffed quinoa, mint  
Hay butter poached Spanner crab, fermented mango, avocado, fried chicken skin  
Randall family koshihikari risotto, parsley, comté, confit lemon  
Northern Territory kangaroo tartare, goats curd, gum leaf oil, wattle seed  
Sashimi of Tasmanian Salmon, avruga, puffed rice, poached apple, coriander seed

## *Main Course*

Roasted Hawkesbury chicken, hazelnut, miso, poached shiitake, prawn jus  
Mandagery Creek venison, local green tomatoes, silver beet, pepper berry, black garlic  
Pan fried market fish, steamed carrot, whey, flaxseed, chickpea cress  
Armidale lamb, confit fennel, scallion, yellow peach caramel, vadouvan  
King brown mushroom, Binnorie fetta, pepita, baby broccolini

## *Sides \$8*

Mixed leaf salad, honey vinaigrette  
Broccoli, Jersey milk ricotta, green chilli, parsley  
Kipfler potato salad, cultured cream, chives

## *Dessert*

Mille-feuille of Daintree chocolate, peach, filo  
Banana and brown sugar torte, labna, pearl barley, finger lime  
New season cherry, Indonesian vanilla, mint, white chocolate  
Lemon myrtle cheese cake, pepita dacquoise, plum  
Cheese Selection (additional \$15)

**2 Courses \$65 / 3 Courses \$80**

*Please note American Express transactions incur a 2% surcharge*