

MUSE *Kitchen*

Entrees

Hay butter poached Spanner crab, fermented mango, avocado, fried chicken skin

Randall family koshihikari risotto, parsley, comté, confit lemon

Northern Territory kangaroo, goats' cheese, gum leaf oil, wattle seed

Sashimi of Tasmanian Salmon, avruga, puffed rice, poached apple, coriander seed

Main Course

Roasted Hawkesbury chicken, hazelnut, miso, enoki, steamed prawn

Mandagery Creek venison, local green tomatoes, silver beet, pepper berry, black garlic

Pan fried market fish, steamed carrot, whey, flaxseed, celery heart

Armidale lamb, confit fennel, scallion, yellow peach caramel, vadouvan

Sides \$8

Mixed leaf salad, honey vinaigrette

Broccoli, Jersey milk ricotta, green chilli, parsley

Kipfler potato salad, cultured cream, chives

Dessert

Daintree chocolate fondant, citrus, roasted white chocolate, marigold

Buttermilk panna cotta, golden raisin, hazelnut, honey

Lemon myrtle mousse, raspberry, Indonesian vanilla, filo

Selection of local and imported cheese

2 Courses \$65 / 3 Courses \$80

Please note American Express transactions incur a 2% surcharge