

MUSE *Kitchen*

Entrees

Kulnura Beetroot, Jersey milk ricotta, almond, nasturtium

Hay butter poached Fraser Island Spanner crab, sweet corn, crisp honey, wild fennel

Randall family koshihikari risotto, chervil, comté, confit lemon

Northern Territory kangaroo tartare, goats curd, gum leaf oil, wattle seed

Confit Tasmanian salmon, Granny Smith apple, coriander seed, avruga

Main Course

Roasted Hawkesbury chicken, radicchio, golden raisin, hazelnut, eggplant

Mandagery creek venison, marinated stone fruit, silver beet, fermented honey

Pan fried market fish, garlic scape, steamed carrot, agretti, whey

Armidale lamb, scallion, kohlrabi, caramelised yellow peach, vadouvan

King brown mushroom, Binnorie fetta, pepita, baby broccolini

Sides \$8

Mixed leaf salad

Morpeth zucchini, Jersey milk ricotta, mint

Kipfler potato salad, our crème fraiche, 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