

MUSE *Kitchen*

Entrees

White asparagus, jersey milk ricotta, almond, nasturtium

Juniper rubbed duck breast, scallion, mung bean, chickpea

Mandagery creek venison tartare, zucchini flower, goats cheese, gum leaf oil

Western Australian marron, wild fennel, bisque, shiitake (additional \$10)

Sashimi of wild kingfish, Granny Smith apple, puffed white rice, avruga

Main Course

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

Berkshire pork cutlet, spiced fruits, avocado, kohlrabi, lime

Pan fried market fish, salad of Jerusalem artichoke, sunflower, herb de provence

Armidale lamb, crushed Desiree potato, asparagus, vadouvan, burnt honey

King brown mushroom, Binnorie fetta, pepita, baby broccolini

Sides \$8

Mixed leaf salad

Roasted butternut pumpkin, blue cheese, Paxton honey

Kipfler potato salad, our crème fraiche, chives

Dessert

Chocolate marquise, raspberry, red vein sorrel

Udder farm yoghurt, rockmelon, lime, wattle seed

Mangrove strawberries, Indonesian vanilla, mint, white chocolate

Lemon myrtle cheese cake, blackberry, dacquoise, Davidson plum

Cheese Selection (additional \$15)

2 Courses \$65 / 3 Courses \$80

Please note American Express transactions incur a 2% surcharge