

# MUSE *Kitchen*

## *Entrees*

Oxheart tomato, Jersey milk ricotta, basil, almond

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)

Ceviche of wild kingfish, fermented chilli, puffed white rice, mint

## *Main Course*

Roasted Hawkesbury chicken breast, sprouting cauliflower, golden raisin, hazelnut

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

Pan fried market fish, salad of Jerusalem artichoke, sunflower, herbs de Provence

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

Caramelised sweet potato, radicchio, local honey, smoked eggplant, sumac, fetta

## *Sides \$8*

Mixed leaf salad

Roasted butternut pumpkin, blue cheese, Paxton honey

Dutch cream potato bake, gruyere, chives

## *Dessert*

Chocolate fondant, caramelised chocolate cream, dried marigold

Udder farm yoghurt, rockmelon, lime, wattle seed

Mangrove strawberries, Indonesian vanilla, mint, white chocolate

Lemon myrtle cheese cake, marinated raspberries, red vein sorrel

Cheese Selection (additional \$15)

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

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