

# Welcome to **MUSE** *Kitchen*

## Menu du Chef 105 (to be taken by entire table)

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



Daintree barramundi, wild fennel, bisque, shiitake



Juniper rubbed duck breast, broccoli, quinoa, chickpea



Armidale lamb, scallion, kohlrabi, caramelised yellow peach



### OPTIONAL CHEESE COURSE

Selection of local and imported cheese (additional \$15)



Lemon myrtle cheese cake, golden raisin, pepita dacquoise, plum

Optional 'Local Winemakers' wine match 65