

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



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



Juniper rubbed duck breast, scallion, mung bean, chickpea



OPTIONAL CHEESE COURSE

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



Lemon myrtle cheese cake, golden raisin, blackberry, dacquoise

Optional 'Local Winemakers' wine match 65