

Welcome to MUSE *Kitchen*

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

Sashimi of Tasmanian salmon, avruga, puffed rice, poached apple, coriander seed



Hay butter poached Fraser Island Spanner crab, fermented mango, avocado, fried chicken skin



Juniper rubbed duck breast, black garlic, broccoli, Davison plum



Armidale lamb, confit fennel, scallion, yellow peach caramel, vadouvan



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