

# 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, Davidson plum



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



### OPTIONAL CHEESE COURSE

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



Buttermilk Panna cotta, golden raisin, hazelnut, honey

Optional 'Local Winemakers' wine match 65