

MUSE Kitchen

Breads and Appetisers

Warm Hunter Valley Olives
gremolata
8.00

Organic Ciabatta served warm,
caramelised onion aged balsamic
12.00

Potted Duck Liver Pate
mulled wine jelly, cornichons,
toasted bread
18.00

Fried Brussel Sprouts
maple, mint, chilli salt, Binnorie
marinated fetta
12.00

La Boqueria Salumi
anchovy, gin pickled winter vegetables,
fetta and toasted bread
22.00

Rillettes of Petuna Ocean Trout
kipfler potato, soft boiled egg, olive,
anchovy, capers, sourdough
18.00

Entrees

Braised Globe Artichoke
clams, pine nuts, cauliflower veloute
20.00

Pan Fried North Queensland Prawns
fennel, our own verjuice,
prawn butter
22.00

Pan Fried Vintage Cheddar Polenta
forest mushrooms, black garlic,
toasted seeds
18.00

**Fraser Isle Spanner Crab,
Desiree Potato Gnocchi**
sweetcorn, horseradish,
shellfish butter,
22.00

Main Course

Slow Cooked Beef Cheeks
roasted parsnip, apple, radish
36.00

Roasted Corn Fed Chicken Breast
kale, chestnut,
pumpkin, buttered leek
36.00

Crispy Skin Confit Duck Leg
red cabbage, house made bacon,
golden raisin
36.00

Pan Fried Market Fish
jerusalem artichoke, lemon,
confit potato, cos
36.00

**Wagyu Beef Cottage Pie
'for two'**
zucchini flower and broad bean salad, roasted
eschallots, pecorino, macadamia gremolata
68.00

Desserts

Roasted White Chocolate Pudding
rhubarb, thyme, milk sorbet
14.00

Coconut Cloud
warm chocolate sauce, hazelnut and
buckwheat granola
14.00

Baked Vanilla Custard
Tinkler's mandarin, caramel, almond
14.00

Lemon Chiboust
blueberry, meringue, pedro
ximenez
14.00

Open for Lunch

Wednesday – Sunday, 12 - 3pm

Dinner – Saturday 6 - 9pm

Private Functions by Request

(02) 4998 7899

3% AMEX Surcharge Applies

Banquet Menu

Inspired by the Chef and the
season: to be taken by the entire
table

75.00pp

Sandwiches

**Smoked Pork Hock and
Gruyere Cheese Toastie**
dijon béchamel, mixed leaf salad
19.50

Lamb, Garlic and Blue Cheese Burger
caramelised onion, gherkin,
french fries, aioli
25.00

Sides

French Fries, aioli

Young Mixed Leaves,
white wine vinaigrette

Duck Fat Roasted Chat Potatoes

Sides 8.00

Fromages

Mancego Spanish Hard Cheese
Delice de Bourgogne French Brie
Taleggio Italian Washed Rind
La Parel Spanish Blue
60g per serve 14.00
Cheese Selection 32.00