

LUNCH & DINNER

\$20 WEEKDAY LUNCH SPECIAL

Selection of salads, mains and sandwiches *includes a glass of house wine, beer or soft drink*

LITTLE

Mixed olives, lemon myrtle marinade *v GF* \$8

Kingfish sashimi, Tasmanian wasabi leaf, shaved apple, sesame dressing *GF* \$6 each

Housemade dukkah, toasted sourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil *v GFR* \$12

Grilled haloumi, basil pesto, za'atar, tomato salsa, crostini *v GFR* \$14

Roast pumpkin, goat's cheese, toasted pepita seeds, honey, soy-linseed toast *v GFR* \$14

White anchovies, fried baby capers, pink peppercorn aioli, rosemary & sea salt potato crisps *GF* \$15

Duck liver pâté, tomato chutney, pickled golden raisins, endive & shallot salad, baguette *GFR* \$17

Hand-picked Australian spanner crab, koshihikari rice, garlic chips, sunflower seeds, ponzu mayonnaise *GF* \$22

Muse Tasting Board *GFR* \$30

BIG

Dry roasted lamb shoulder, saltbush crumb, carrot purée, pistachios, pickled baby vegetables *GF* \$30

Black Angus sirloin steak, native pepper & bush tomato salt, smashed pumpkin, swiss chard *GF* \$33

House smoked & cured duck breast, cauliflower, beetroot chutney, crispy buckwheat, sour cherry jus *GF* \$28

Fish of the day, fennel & black garlic purée, five-seed granola *GF* \$32

House made ricotta & herb gnocchi, basil pesto, cherry tomato, olives, goat's cheese *v* \$28

Spring pea risotto, garden peas, pickled zucchini, red radish, spinach, parmesan *v GF* \$28

Muse Club Sandwich - served with roast Kipfler potatoes *GFR* \$22

Roast Japanese pumpkin, charred asparagus, flaked almonds, romesco sauce, watercress, preserved lemon *v GFR* \$20

SIDES

Little \$8 Big \$14

Baby gem lettuce, cherry tomatoes, pickled zucchini, avocado, red wine vinegar dressing *v GF*

Roast kipfler potato, chilli & citrus seasoning, smoked paprika aioli *v GF*

Grilled asparagus, romesco sauce, preserved lemon, flaked almonds *v GF*

Roast mini capsicums, Persian feta, pinenuts, baby sorrel, dill oil, balsamic glaze *v GF*

Sumac roasted Dutch carrots, silverbeet, radicchio, hazelnuts, extra virgin olive oil, fresh lemon *v GF*

Lunch Monday - Sunday 12pm - 2.30pm

Dinner Monday - Saturday 5pm - 9.30pm

Muse

FOOD, WINE & BOOKS