

DINNER

PROLOGUE

Mixed olives, rosemary *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

CHAPTER ONE

Grilled haloumi, pomegranate seeds, mint, pomegranate molasses *V GF* \$14

Roast field mushroom, brie, parmesan crumb *V GFR* \$14

Red wine braised octopus, sweet potato purée, grapes, toasted pine nuts *GF* \$18

Terrine of pork hock, pistachio & lychees, miso butter, vincotto dressing *GFR* \$16

Beef eye fillet carpaccio, shaved parmesan, horseradish mayonnaise, rocket, lemon, fried capers *GF* \$20

Pan-seared quail, cauliflower purée, fig, crisp pancetta *GF* \$18

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

Muse Tasting Board *GFR* \$36

CHAPTER TWO

Pan-seared lamb loin, eggplant baba ghanoush, smoked tomato, chimichurri sauce *GF* \$32

White miso and honey roasted Angus sirloin, mixed mushrooms, teriyaki sauce *GFR* \$34

White bean & Toulouse sausage cassoulet, confit duck leg, sourdough toast *GFR* \$30

Fish of the day, fried capers, lemon brown butter, toasted nori *GF* \$32

Roast tomato risotto, rosemary, thyme, lemon, Persian fetta *V GF* \$28

Mushroom & truffle linguine carbonara *V* \$26

Vegetable tagine, almond & cranberry couscous *V GFR* \$26

SIDE NOTES

All \$10

Cauliflower gratin, parmesan crumb *V*

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

Steamed greens, hoisin glaze *V GF*

Green bean & rocket salad, pear, flaked almonds, parmesan *V GF*

Couscous, almonds, cranberries, lemon *V*

Roast baby beetroots, charred pearl onion, chervil, balsamic reduction *V GF*

Dinner Monday - Saturday 5pm - 9.30pm

Muse

FOOD, WINE & BOOKS