

LUNCH



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, mint *V GF* \$14

Soup of the Day, sourdough toast \$16

Pork hock, pistachio & lychee terrine, miso butter, vincotto *GFR* \$16

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

Muse Tasting Board - Selection of Australian cured meats and cheese, olives, sourdough, pickles, condiments *GFR* \$36

CHAPTER TWO

Pan-seared Great Southern lamb backstrap, baba ghanoush, smoked tomato, chimichurri *GF* \$32

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

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

SIDE NOTES

All \$10

Cauliflower gratin, parmesan crumb *V*

Couscous, almonds, cranberries, lemon *V*

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

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

\$22 Lunch Special - please choose from one of the following (includes a glass of house wine, beer or soft drink)

Pasta of the Day

Soup of the Day, toasted sourdough *GFR*

Fish of the Day, steamed greens, lemon butter *GF*

Polenta slice, goats' cheese, roast tomato, harissa *V GF*

Avocado & haloumi bruschetta, spinach, toasted chickpea, tahini *V GFR*

Australian prosciutto & cheddar cheese open sandwich, tomato chutney, rocket *GFR*

Ploughman's Board - double smoked leg ham, Ashgrove cloth-wrapped aged cheddar, hard-boiled egg *VR GFR*

