

# EVENING



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## 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

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## CHAPTER ONE

Steamed housemade water chestnut & shiitake mushroom dumplings, soy, mirin *V* \$10

Grilled *Aphrodite* Cypriot halloumi, fried paprika chickpeas, lemon & yoghurt dressing *V GF* \$14

Roast aubergine, housemade black garlic, harissa dressing, pine nuts, natural yoghurt, basil *V GF* \$14

Char-grilled asparagus, nori, miso butter, garlic chips *V GF* \$15

Chicken rillettes, sour cherry jelly, cornichons, dark rye bread *GFR* \$18

Pan-fried scallops, Puy lentils, pancetta, lemon crème fraîche *GF* \$20

Black Angus eye-fillet beef tartare, edamame beans, pink peppercorn aioli, lotus chips *GF* \$22

Muse Tasting Board - *Selection of Australian cured meats and cheese, olives, sourdough, pickles, condiments* *GFR* \$40

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## CHAPTER TWO

Roast Byron Bay pork belly, carrot & star anise puree, crispy buckwheat, watercress *GF* \$34

Fish of the day, coconut cream, roast peanut, mint, coriander *GF* \$34

Grass-fed Black Angus sirloin steak, watercress, baby spinach, whipped horseradish & chive butter *GF* \$35

Yellow-fin tuna salad niçoise, baby gem lettuce, olives, chat potato, eschallot, green beans, anchovy, boiled egg *GF* \$28

Poached housemade black garlic chicken breast, sautéed kale, white quinoa, orange, almonds *GF* \$30

Vegan farmer's pie, chickpeas, brown lentils, sweet potato, pistachio *V GF* \$26

Swiss brown mushroom & pearl barley risotto, thyme, port, mascarpone *V GF* \$28

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## SIDE NOTES

Garden peas, lemon butter, goats' cheese *V GF* \$10

Roast Dutch carrots, macadamia nut crumb, garlic labneh *V GF* \$10

Steamed broccolini, almond & harissa butter *V GF* \$10

Roast baby chat potatoes, housemade black garlic aioli, togarashi *V GF* \$10

Green bean & rocket salad, pear, flaked almonds, parmesan *V GF* \$10

*While every effort is taken to ensure those with allergies are properly catered for, please note that nuts, dairy and gluten are used in the kitchen. As such trace amounts may be present in all dishes.*

*Alterations to the menu may incur an additional charge | No EFTPOS minimum or card surcharges including Sundays / public holiday | Split bills possible*

*EAST Hotel guests must sign a receipt before leaving for all room charges*