

# EVENING



---

## 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

Steamed housemade water chestnut & shiitake mushroom dumplings (3pc), soy, mirin *V* \$10

Grilled *Aphrodite* Cypriot haloumi, 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

---

## 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

Farmer's pie, chickpeas, brown lentils, sweet potato, pistachio *V* \$26

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

---

## SIDE NOTES

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

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 | Split bills possible*

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

# EPILOGUE

---

## DESSERT

Strawberry semifreddo, shortbread, kirsch cream *GFR* \$14

Chilli & dark chocolate mousse, lemon curd, poppy seed sponge, chocolate sablé, vanilla bean ice cream *GFR* \$14

Salted caramel panna cotta, hazelnut praline, dulce de leche, poached apple *GF* \$14

Organic ginger beer jelly, lemon sorbet, ginger snap, blood lime, McHenry Distillery gin granita *GFR* \$14

Trio of ice-cream and sorbet *GF* \$14

Muse Affogato *vanilla bean ice-cream, Red Brick Espresso short black & Pennyweight "Gold" white port* *GF* \$14

---

## CHEESE

Australian Cheeses – please ask your waiter for today's selection    One \$16 / Two \$24 / Three \$32

*Served with house made lavosh, quince paste, honeycomb*

---

## DESSERT WINE (60ml)

NV	<b>Pennyweight</b> "Gold" white port Beechworth, VIC	\$10
NV	<b>Chambers Rosewood Vineyards</b> Old Vine Muscat Rutherglen, VIC	\$10
2012	<b>Brackenwood</b> Botrytis Riesling Adelaide Hills, SA	\$12
NV	<b>Buller Wines</b> "Pedro X" Pedro Ximenez Rutherglen, VIC	\$14
1979	<b>David Franz</b> Vintage Port Barossa Valley, SA	\$16
NV	<b>Black Gate Distillery</b> Quandong Liqueur Mendooran, NSW	\$16

---

## COFFEE & TEA

Locally roasted Red Brick Espresso coffee	\$4 / \$4.5
<i>Long Black, Short Black, Flat White, Latte, Piccolo, Macchiato, Cappuccino</i>	
<i>Mocha</i>	\$4.50 / \$5
<i>Extra shot, Decaffeinated</i>	0.50c
<i>Babychino, Soy milk, Almond milk, Caramel syrup</i>	\$1
Koko Deluxe hot chocolate	\$4.50
Organic chai latte by Real Chai	\$4.50 <i>Make it dirty 0.50c</i>
Fresh herbal infusion – mint leaf or fresh lemon & ginger	\$4.50
Loose leaf Larsen & Thompson specialist fine teas	\$5
Indian Tea	<i>Good Morning (English Breakfast), Earl Grey</i>
Chinese Tea	<i>Jasmine Pearl (Green), White Peony</i>
Herbal Tea	<i>Polish Peppermint, Egyptian Chamomile</i>