



Muse

FOOD, WINE & BOOKS

Set Menu

Two Courses \$48pp // Three Courses \$60pp
Min. 8 pax 24hrs notice

For groups over 20 pax please contact us for menu

Chapter One

Shared selection for the table

Grilled haloumi, fried paprika chickpeas, lemon & yoghurt dressing (V) (GF)

Roast eggplant, housemade black garlic, harissa dressing, pine nuts, natural yoghurt, basil (V)

Housemade dukkah, toasted sourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil (V) (GFR)

Chapter Two

Roast Byron Bay pork belly, carrot & star anise puree, crispy buckwheat, watercress (GF)

or

Fish of the Day, coconut cream, roast peanut, mint, coriander (GF)

or

Swiss Brown mushroom & pearl barley risotto, thyme, port, mascarpone (V)

Sides for the table

Garden peas, lemon butter, goats cheese (V) (GF)

Roast baby chat potatoes, housemade black garlic aioli, togarashi (V)

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

Chapter Three

Chili & dark chocolate mousse, lemon curd, poppy seed sponge, chocolate sablé, vanilla bean ice-cream (GFR)

or

Salted caramel panna cotta, hazelnut praline, dulce de leche, poached apple (GF)

or

Australian cheese plate, house made lavosh, quince paste, honeycomb (GFR)

V = Vegetarian

GF = Gluten free

GFR = Gluten free on request

Please advise your waiter of any dietary requirements. 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.