

# GOOD EVENING



## PROLOGUE

### Mixed Italian Olives \$8

Australian grown Green, Sicilian & Ligurian olives  
marinated in olive oil & mixed herbs (V) (GF)

### Kingfish Sashimi \$6

Tasmanian wasabi leaf, apple, sesame (GF)

### Housemade Dukkah \$12

Toasted Three Mills Bakery sourdough, roast  
garlic labneh, balsamic reduction,  
extra virgin olive oil (V) (GFR)

## CHAPTER ONE

### Steamed Dumplings \$10

Housemade water chestnut & shiitake  
mushroom dumplings, soy, mirin (V)

### Grilled Cypriot Haloumi \$14

Fried paprika chickpeas, lemon yoghurt (V) (GF)

### Roast Eggplant \$14

House made black garlic, pinenuts, basil,  
natural yoghurt, harissa (V)

### Chargrilled Asparagus \$15

Nori, miso butter, garlic chips (V) (GF)

### Chicken Rillettes \$18

Sour cherry jelly, cornichons, dark rye bread (GFR)

### Pan Fried Scallops \$18

Braised Puy lentils, lemon crème fraîche,  
crispy pancetta (GF)

### Grainge Angus Beef Steak Tartare \$22

Raw beef eye-fillet, edamame, pink peppercorn  
aioli, egg yolk, fried lotus chips (GF)

### The Muse Tasting Board \$40

(Recommended for min. 2 pax)

Chef's selection of Australian cured meats and  
cheese, mixed olives, pickles, house made tomato  
chutney, Dijon mustard, sourdough (GFR)

## CHAPTER TWO

### Farmer's Pie \$26

Braised lentils, chickpeas, sweet potato mash,  
pistachio crumb, garden salad (V)

### Yellow Fin Tuna Salad Niçoise \$28

Baby gem lettuce, olives, chat potatoes, green beans,  
white anchovy, eschallots, boiled egg (GF)

### Swiss Brown Mushroom Risotto \$28

Pearl barley, thyme, port, mascarpone (V)

### Poached Chicken Breast \$30

House made black garlic, sautéed kale, white quinoa,  
orange, almonds

### Roast Byron Bay Pork Belly \$34

Carrot & star anise purée, crispy buckwheat (GF)

### Fish of the Day \$34

Coconut cream, roast peanut, mint, coriander &  
bean sprout salad (GF)

### Grain-fed Sirloin Steak \$35

Grainge Black Angus steak, watercress, baby spinach,  
whipped horseradish & chive butter (GF)

## SIDE NOTES

### Garden Peas \$10

Goat's cheese, lemon butter (V) (GF)

### Dutch Carrots \$10

Macadamia nut crumb, garlic labneh (V) (GF)

### Steamed Broccolini \$10

Almond & harissa butter (V) (GF)

### Baby Chat Potatoes \$10

Black garlic aioli, shichimi togarashi (V) (GFR)

### Green Bean & Rocket Salad \$10

Pear, flaked almonds, parmesan (V) (GF)

(V) = Vegetarian (GFR) = Gluten Free on Request