

GOOD EVENING



PROLOGUE

Mixed Olives \$8

Marinated Australian-grown olives (V) (GF)

Kingfish Sashimi \$6

Tasmanian wasabi leaf, apple, sesame (GF)

Sumac and Sesame Lavosh \$10

Pickled beetroot, spiced fig & orange jam, goats' cheese (V)

Housemade Dukkah \$12

Toasted ourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil (V) (GFR)

The Muse Charcuterie Board

One \$16 Three \$32 Five \$46

Choose from: air-cured beef bresaola; pork & pistachio pie; duck liver parfait; cured & smoked beef brisket pastrami; porchetta alla Romana

Served with housemade mustard fruits, pickled fennel, cornichons & toasted sourdough

CHAPTER ONE

Steamed Dumplings \$10

Water chestnut & shiitake mushroom (V)

Grilled Cypriot Haloumi \$14

Mixed quinoa tabouli, pomegranate seeds (V) (GF)

Hickory-Smoked Pumpkin \$14

Baba ghanoush, fermented corn, Jerusalem artichoke chips (V) (GF)

Roast Eggplant \$14

Housemade black garlic, pinenuts, basil, natural yoghurt, harissa (V)

Hot-Smoked Trout \$18

Trout chicharrón, celeriac remoulade, pickled cucumber, rye bread (GFR)

Yuzu Tuna Ceviche \$18

Fennel, radish, apple & pumpkin seeds (GF)

Charred Cuttlefish \$22

Vietnamese mint salad, fried eschallots, bacon & chilli jam (GF)

CHAPTER TWO

Vegan Ma-Po Tofu \$28

Braised lentils, chickpeas, cherry tomato, spring onion, coriander (V) (GF)

Roast Autumn Vegetable Ratatouille \$28

Eggplant, zucchini, tomato & leek, polenta (V) (GF)

Braised Red Wine Octopus \$30

Locally made chorizo, roast potato, black olives, capers, tomato sugo (GF)

Roast Chicken Roulade \$32

Ham & chestnut stuffing, Brussels sprouts, kipfler potatoes, baby carrots, chicken jus

Rabbit Rillettes \$34

Rabbit liver parfait, carrot & buckwheat tart, South Coast beach banana, almond purée

Fish of the Day \$34

Fried curry leaves, tomato consommé (GF)

Pan-Seared Duck Breast \$34

Fennel and Jerusalem artichoke purée, enoki mushroom (GF)

White Wine Braised Lamb Neck \$34

Housemade kimchi, carrot & ginger purée

Spice Crusted Black Angus Beef Rib-Eye \$36

Bubble & squeak rösti, green beans, red wine jus (GF)

FOOTNOTES

Roast Dutch Carrots \$10

Coriander & hazelnut pesto, manchego cheese (V) (GF)

Steamed Green Vegetables \$10

Herb vinaigrette (V) (GF)

Leek & Cavolo Nero Gratin \$10 (V) (GFR)

Roast Chat Potatoes \$10

Rosemary & sea salt butter (V) (GF)

Bitter Leaf Salad \$10

Radicchio, rocket, shaved fennel, blue cheese (V) (GF)

EPILOGUE



DESSERT

Sweet raspberry labneh, poached rhubarb, pistachio, lemon olive oil powder (GF) \$14

Chocolate delice, pomegranate, blueberries, liquorice, coffee grounds (GF) \$14

Coconut and lychee tapioca pudding, charred pineapple, baby shiso, bee pollen (GF) (DF) \$14

Vanilla and passionfruit crème brûlée (GF) \$14

Sweet gorgonzola mousse, honeycomb, macadamia biscotti, thyme \$14

House made treacle tart, apple sorbet \$14

Trio of ice-cream and sorbet – please ask your waiter for today's selection (GF) \$14

Muse Affogato *vanilla bean ice-cream, Red Brick espresso & Pennyweight "Gold" white port* (GF) \$14

CHEESE

Australian Cheese Board One \$16 / Two \$24 / Three \$32

Served with house made lavosh, quince paste, honeycomb

Ashgrove cloth-wrapped vintage cheddar (Cow) Tasmania

Milawa Cheese Co. 'King River Gold' washed rind brie (Cow) Victoria

Udder Delights 'Heritage' blue (Goat) South Australia

That's Amore 'Drunken Buffalo' - *made using Vinea Marson nebbiolo grape must* (Buffalo) Victoria

DESSERT TIPPLES

2013	Freeman "Dolcino" Botrytised grapes Hilltops, NSW	\$12
NV	Pennyweight "Gold" white port Beechworth, VIC	\$10
	McHenry Distillery <i>Old English Sloe Gin</i> Port Arthur, TAS	\$10
	Hellyers Road Distillery <i>Tasmanian Cream Liqueur</i> Burnie, TAS	\$12
	Black Gate Distillery <i>Quandong Liqueur</i> Mendooran, NSW	\$16
	The Muse Espresso Martini	\$18