

# GOOD AFTERNOON



## PROLOGUE

### Mixed Italian Olives \$8

*Marinated Australian-grown green, Sicilian, and Ligurian 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 Three Mills Bakery sourdough, roast garlic labneh, balsamic reduction, extra virgin olive oil (V) (GFR)*

## CHAPTER ONE

### Steamed Dumplings \$10

*Water chestnut & shiitake mushroom (V)*

### Roast Eggplant \$14

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

### Charred Cuttlefish \$22

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

## CHAPTER TWO

### Hawaiian Poke Bowl \$20

*Ponzu marinated salmon, pickled cucumber, radish, bean sprouts, avocado, edamame, brown rice (GF)*

### Braised Red Wine Octopus \$30

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

### Pan-Seared Duck Breast \$34

*Fennel and Jerusalem artichoke purée, enoki mushroom (GF)*

### 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)*

### Roast Chat Potatoes \$10

*Rosemary & sea salt butter (V) (GF)*

### Bitter Leaf Salad \$10

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

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

## LIMITED EDITION LUNCH SPECIAL \$22

*Includes a complimentary glass of house wine, beer or soft drink*

### Pasta of the Day or Soup of the Day (GFR)

**Avocado & haloumi bruschetta**, spinach, toasted chickpeas, tahini (V) (GFR)

**Vegan Ma-Po Tofu**, braised lentils, chickpeas, cherry tomato, spring onion, coriander (V) (GF)

**Hickory Smoked Pumpkin**, babaganoush, fermented corn, Jerusalem artichoke chips (V) (GF)

**Muse Ploughman's Board**, House cured & smoked beef brisket pastrami, cloth-wrapped vintage cheddar, green grapes, shaved apple, boiled egg, pickles, house made tomato chutney (GFR)

**Fish of the Day**, steamed greens, lemon butter (add \$8) (GF)

# WEEKEND LUNCH



## PROLOGUE

**Mixed Olives** *Marinated Australian-grown green, Sicilian and Ligurian olives* \$8 (V) (GF)

**Kingfish Sashimi** *Tasmanian wasabi leaf, apple, sesame* \$6 (GF)

**Housemade Dukkah** *Toasted sourdough, roast garlic labneh, extra virgin olive oil* \$12 (V) (GFR)

## LIMITED EDITION LUNCH SPECIAL \$25

*Includes a complimentary glass of house wine, beer or soft drink*

### Pasta or Soup of the Day

**Avocado & haloumi bruschetta**, *spinach, toasted chickpeas, tahini* (V) (GFR)

**Vegan Ma-Po Tofu**, *braised lentils, chickpeas, cherry tomato, spring onion, coriander* (V) (GF)

**Hickory Smoked Pumpkin**, *babaganoush, fermented corn, Jerusalem artichoke chips* (V) (GF)

**Ploughman's Board**, *double smoked leg ham, cloth-wrapped vintage cheddar, boiled egg, pickles* (GFR)

**Fish of the Day**, *steamed greens, lemon butter* (add \$7) (GF)

## EPILOGUE

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 (GFR) \$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