



# 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, mixed quinoa tabouli, pomegranate seeds (V) (GF)

Hickory smoked pumpkin, eggplant baba ghanoush, fermented corn, Jerusalem artichoke chips (V) (GF)

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

## *Chapter Two*

'Ma-Po' tofu, braised lentils, chickpeas, cherry tomato, spring onion, coriander (V) (GF)

*or*

Fish of the Day, tomato consommé, fried curry leaves (GF)

*or*

White wine braised lamb neck, house made kimchi, carrot & ginger purée

*Sides for the table*

Roast chat potatoes, rosemary & sea salt butter (V) (GF)

Steamed green vegetables, herb vinaigrette (V) (GF)

Bitter leaf salad, radicchio, shaved fennel, blue cheese (V) (GF)

## *Chapter Three*

Sweet raspberry labneh, poached rhubarb, lemon olive oil powder (V) (GF)

*or*

Chocolate delice, pomegranate, blueberries, liquorice, coffee grounds (V) (GF)

*or*

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