

Breads

warm organic ciabatta served with confit garlic, olive oil, balsamic and sea salt	8
toasted turkish bread served with house made dips	14

To Share

Sashimi yellow fin tuna, wasabi, wakami seaweed salad, pickled ginger, organic soya	22/32
Muse Antipasto	22
Red wine and thyme marinated olives served warm	18

First Course

Roasted Pumpkin Soup pancetta, shallots, crusty bread	12
Steamed Ginger Beef Dumplings shallot and shitake mushroom broth, coriander	18
Atlantic Sea Scallops celeriac puree, green beans, eschalot, roasted almonds, salsa verde	22
House Made Fettuccini white wine braised baby clams, garlic, spinach, cherry tomato and white anchovy fillets	20
Sautéed Potato Gnocchi Fresh peas, prosciutto, confit garlic butter, shaved reggiano parmesan	20

Main Course

Spinach Tagliatelle with Binnorie Goats Cheese swiss brown mushroom sauté, purple basil	28
Confit Duck Leg wombok sauté, jus, fig and pear jam	30
Crispy Skin North Queensland Barramundi steamed broccolini, soya and sesame dressing, fresh lime	32
Char Grilled Greenhams Beef Fillet mixed mushroom and spinach sauté, confit garlic, porcini cream	36
Glazed Berkshire Pork Belly peanut, shallot and sprout salad, five spice honey soy dressing	34
Slow cooked Leg of Lamb potato puree, cherry tomato, broad beans, parsley, anchovy butter	34
Pan Fried Corn Fed Chicken Breast warm salad of roasted pumpkin, baby spinach, black olive, eschallot, balsamic jam	29

Sides

Steamed Greens	8
Desiree potato chips, sea salt, roast garlic aioli	8
Salad of mixed leaves, eschalot, grape tomato, sweet balsamic	8

Desserts

Warm Cinnamon Doughnuts maple ice cream	12
Chocolate Fondant (allow 15 minutes) honeycomb, vanilla bean ice cream	14
Rhubarb and Almond Frangipane Tart vanilla and mascarpone cream	12
Espresso Crème Brulee kahlua poached prune, chocolate wafer	14
Warm banana Bread	5
Selection of Petit Four	10
Selection of Hunter Valley Smelly Cheese	20