

BREAKFAST MENU \$25PP

COUNTRY CONTINENTAL

Higgins Bakery fruit toast, Tatura butter
Maple toasted granola
Vanilla yoghurt
Fresh fruit salad
Toasted croissant
Smoked ham

OR

COUNTRY COOKED

Higgins Bakery toast
Eggs your way
Smoked bacon
Beef sausage
Thyme roasted tomatoes
Avenel mushrooms

DRINKS

Harcourt apple juice	5
Emma & Tom's organic orange juice	6
Coffee by Dimmantina	4.5
Tea by Love Tea	5

ADD ON

Mimosa - NV Mitchelton Cuvee Blanc de Blancs, orange juice	12
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MENU

\$55 2 COURSE CHOICE LUNCH

ENTREE

Barbecued Murray cod collar, pickled fennel, coriander, ginger & chilli sauce

Confit chicken croquette, cauliflower puree, bacon crumb

MAIN

Asparagus & Spring pea risotto, parmesan

Butcher cut grass fed Black Angus steak, cooked over red wine oak, caramelised onion puree, soft herbs

Chef's selection of sides

* We are currently updating our menus regularly to offer the freshest local produce. This menu is listed as an indicative menu of what can be expected at Muse.

MENU

\$70 3 COURSE CHOICE DINNER

ENTRÉE

Goulburn River trout, charcuterie XO, watercress

Victorian sambar deer tartare, blackberry, brioche

Roasted cauliflower, almond crème, native za'atar

MAIN COURSE

Wood grilled Murray cod, carrot & miso sauce, mustard greens

Half roast chook, snowpeas, asparagus, jus gras

Butcher cut grass fed Black Angus steak, cooked over red wine oak, caramelised onion puree, soft herbs

Served with chefs selection of sides

DESSERT

Yuzu panna cotta, ginger snap, freeze dried citrus, lemon balm

Whipped 57% dark chocolate, hazelnut praline, macerated berries

Victorian cheese, muscatels, crisp breads

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