

Welcome to MUSE *Kitchen*

TO START

Warm Organic Ciabatta
Lescure butter, Olio Mio olive oil

Chicken & Date Terrine
pickles, croute

ENTREE

Pearl Barley and Forrest Mushroom Risotto
house-made sour cream

Sauté of Kangaroo
labna, blueberry jus

MAIN COURSE

Roasted Corn Fed Chicken Breast
pine nuts, millet, golden raisin

Baked sweet potato, walnuts, Vino Rosso

Salad of mixed leaves, dijon vinaigrette

Roasted local pumpkin, blue cheese, local honey

DESSERT COURSE

Ile Flottante
red plum jam, apple, tonka bean anglaise