

Welcome to MUSE *Kitchen*

TO START

Warm organic ciabatta
Lescure butter, Olio Mio olive oil

Applewood smoked salmon
house-made sour cream, toasted rye sourdough

Chicken & date terrine
pickles, croute

ENTRÉE COURSE

Sauteed Red Emperor, shellfish sauce, dill
Slow cooked Nulkaba egg, watercress, hazelnut, jus

MAIN COURSE

Juniper rubbed kangaroo fillet
Roasted Milly Hill lamb loin
Steamed cauliflower, Delice D'Affinios cream, gremolata
Salad of mixed leaves, dijon vinaigrette
Roasted butternut pumpkin, blue cheese, local honey

DESSERT COURSE

Yoghurt Panna cotta, fig, hazelnut, local honey