

MUSE *Kitchen*

Breads and Appetisers

Warm Organic Ciabatta, Lescure butter, Olio Mio olive oil. 10

Chicken & Date Terrine, pickles, croute. 14.

Salt Baked Pork Belly, Spanish hard cheese, croute. 15

Applewood Smoked Salmon, house-made sour cream, toasted rye sourdough. 18

Entrees 22

King Brown Mushroom, washed rind cheese, cos heart, jus

Dutch Cream Potato Gnocchi, Australian garlic, goat's cheese, chives

Brandade of Gold Band Snapper, shellfish sauce, dill

Sautéed Macleay Valley White Rabbit, cauliflower, sage, capers, date

Main Course 36

Roasted Corn Fed Chicken Breast, millet, golden raisin, jersey milk ricotta

Crispy Skin Confit Duck Leg, pearl barley, mushroom, walnut, our fig vincotto

Pan Fried Market Fish, broccoli, almonds, vinaigrette

Juniper Marinated Kangaroo Fillet, blueberry, pear, radicchio, jus

Sides 8

Steamed Cauliflower, Delice D'Affinios cream, gremolata

Salad of mixed leaves, dijon vinaigrette

Roasted local pumpkin, blue cheese, local honey

Dessert 15

Chocolate Fondant, roasted white chocolate cream

Fig and Raspberry Torte, salted caramel, date, crème fraiche

Walnut and Coffee Cake, pear, sour cream

Ile Flottante, red plum jam, apple, tonka bean anglaise

Cheese Selection (supplement 10)

Banquet Menu, inspired by the Chef and the season: to be taken by the entire table. 75