

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

Slow Cooked Nulkaba egg, watercress, hazelnut, jus

Dutch Cream potato gnocchi, white rabbit, date

Shellfish soup, brandade of Gold Band Snapper, dill

Roasted quail, savoy cabbage, bacon cream

Main Course 36

Roasted corn fed chicken breast, broccoli, sumac, jersey milk ricotta

Crispy skin confit duck leg, pearl barley and mushroom risotto, walnut, our fig vincotto

Pan fried market fish, smoked mussels, roasted capsicum, blackened corn

Juniper rubbed kangaroo fillet and blueberry, raspberry, labna

Sides 8

Steamed cauliflower, Delice D'Affinios cream, gremolata

Salad of mixed leaves, dijon vinaigrette

Roasted butternut 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

Poached meringue, botrytis poached apple, yoghurt sorbet

Cheese Selection (supplement 10)

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