

MUSE *Kitchen*

Breads and Appetisers

House-baked Rye sourdough, Lescure butter, Olio Mio olive oil. 8

Marinated Alto Olives. 8

Applewood smoked salmon rilette, house-made sour cream, croute. 17

Chicken liver pate, onion jam, croute 15

Entrees 22

Slow cooked Nulkaba egg, wild mushrooms, hazelnut, pearl barley, jus

Dutch Cream potato gnocchi, sage and date sauce

Brandade of Gold Band Snapper, shellfish cream, dill

Roasted quail breast, confit leg, cabbage, jus

Main Course 36

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

Confit Redgate Farm duck leg, carrot, juniper, golden raisin sauce

Pan fried market fish, steamed corn, potato mayonaise, spring onion, avruga

Northern Territory Kangaroo fillet, raspberry, red onion, Udder Farm yoghurt

Sides 8

Local roasted cabbage, kale pesto

Salad of mixed leaves, dijon vinaigrette

Roasted butternut pumpkin, blue cheese, local honey

Dessert 15

Chocolate fondant, roasted white chocolate cream

Orange frangipane, roasted pear, thyme, chantilly

Lemon Panna Cotta, meringue, fresh pecans

Cheese Selection (supplement 10)

Selection of Petit Four. 9

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