

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

Byron Bay salami, pickles, croute. 15

Entrees 22

White onion and comté tart, pork jus, sugar snaps

Dutch cream potato gnocchi, zucchini flower, lemon, garlic cream

Brandade of gold band snapper, shellfish emulsion, dill

Roasted quail breast, confit leg, brandy cream

Main Course 36

Roasted corn fed chicken breast, sweet potato, Binnorie marinated fetta, sumac

Grain-fed short-rib of beef, fennel & beetroot salad

Pan fried market fish, confit tomatoes, garden peas, avruga

Berkshire pork neck, burnt aubergine, squash, molasses

Sides 8

Salad of green beans, parmesan dressing

Salad of mixed leaves, dijon vinaigrette

Roasted butternut pumpkin, blue cheese, local honey

Dessert 15

Chocolate semifreddo, blueberry, puffed wild rice

Crème caramel, orange, banana

House made jersey milk ricotta, fresh strawberries, hazelnuts, mint

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

Please note American Express transactions incur a 2% surcharge