

# 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

Baked King Island double brie, cherries, sourdough 17

## *Entrees 22*

White onion and comté tart, pork jus, sugar snaps

Dutch cream potato gnocchi, zucchini flower, garlic cream

Brandade of gold band snapper, corn veloute, dill

Roasted quail breast, confit leg, brandy and date sauce

## *Main Course 36*

Roasted chicken breast, leeks, Binnorie marinated fetta, quinoa

Bindaree Mayfield short-rib of beef, enoki mushroom, beetroot, wattleseed (supplement \$6)

Pan fried market fish, confit tomatoes, spring onion, avruga

Berkshire pork neck,, blood plum, squash, molasses,

## *Sides 8*

Salad of green beans, parmesan

Salad of local ox heart tomatoes

Roasted butternut pumpkin, blue cheese, local honey

## *Dessert 15*

Florence style chocolate cake, our cream fraiche, macerated cherries

Udder Farm yoghurt panna cotta, almond & wattleseed praline, crushed blueberries

Yellow peach & raspberry tart, house made jersey milk ricotta, local honey

Cheese Selection (supplement 10)

Selection of Petit Four. 8

**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*