

MUSE *Kitchen*

Appetisers

House baked Rye sourdough bread, Lescure butter, Olio Mio olive 9

Marinated local Olives 8

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

Baked Binnorie double brie, black fig, sourdough 17

Entrees 22

Goat's cheese and black pepper soufflé, hazelnut sauce

Dutch cream potato gnocchi, zucchini flower, parmesan cream

Brandade of Gold band snapper, corn veloute, dill

Roasted quail breast, confit leg, brandy and date sauce

Main Course 36

Roasted chicken breast, confit vegetables, almond, orange

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

Pan fried market fish, confit tomato, saffron aioli, avruga

Berkshire pork neck, cauliflower, Paxton honeycomb, jus

Pecan smoked local goat, pearl barley, jersey milk ricotta, Branxton pecans

Sides 8

Salad of green beans, Binnorie fetta

Salad of local ox heart tomatoes and mixed leaf

Roasted butternut pumpkin, blue cheese, local honey

Dessert 15

Florence style chocolate torte, black fig, our crème fraiche

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

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

Vanilla cheese cake, blood plum, ginger shortbread

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