

MUSE *Kitchen*

Appetisers

House baked Rye sourdough bread, Lescure butter 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

Twice baked Binnorie goats' cheese soufflé, hazelnut and rosemary

Dutch cream potato gnocchi, zucchini flower, russian garlic

Brandade of Gold band snapper, corn veloute, fermented chilli, lemon

Roasted Redgate quail, wood Ear mushroom ragout

Main Course 36

Roasted chicken breast, confit potatoes, almond cream, jus

36 hour cooked beef brisket, celeriac remoulade, enoki mushroom (supplement \$6)

Pan fried market fish, creamed parsnip, avruga, chestnut puree

Berkshire pork neck, spiced fruits, cauliflower, avocado

Sides 8

Salad of green beans, 36 month aged parmesan

Salad of local ox heart tomatoes and mixed leaf

Roasted butternut pumpkin, blue cheese, local honey

Dessert 15

Black fig tart, sable breton, chocolate sauce

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

Roasted local pear, Jersey milk ricotta, Paxton honey

Lemon myrtle cheese cake, 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