

# MUSE *Kitchen*

## *Vegetarian Menu*

### *Breads and Appetisers*

Warm Organic Ciabatta, Lescure butter, Olio Mio olive oil. 10

Steamed Garden Peas, manchego, brioche, garlic aioli. 12

### *Entree 16*

Slow Cooked Nulkaba egg, hazelnut, watercress, cos heart

Sautee of Broccoli, Jersey milk ricotta, sumac

Radicchio, Udder Farm yoghurt, raspberry, Daintree chocolate

Blackened savoy cabbage, Spanish hard cheese, warm date

### *Main 25*

Pearl Barley and Mushroom Risotto, walnut, our fig vincotto, sour cream

Crushed Dutch Cream potato, spring onion, roasted red capsicum sauce

Steamed cauliflower, Delice cream, blackened corn, watercress

Roasted butternut pumpkin, blue cheese, honey, walnuts, mixed leaves

### *Dessert 15*

Chocolate Fondant, roasted white chocolate cream

Fig and Raspberry Torte, salted caramel, date, crème fraiche

Walnut and Coffee Cake, pear, sour cream

Poached Meringue, apple, botrytis, yoghurt sorbet

Cheese Selection (supplement 10)

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