

# MUSE *Kitchen*

## *Vegetarian Menu*

### *Breads and Appetisers*

House Baked Rye Sourdough, Lescure butter, Olio Mio olive oil. 8

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

Local Marinated Olives 8

### *Entree 16, Main 25*

*(All dishes available as either an entrée or a main size)*

Slow Cooked Nulkaba egg, pearl barley, wild mushroom

Sautee of Broccoli, Jersey milk ricotta, sumac

Radicchio, Udder Farm yoghurt, raspberry, Daintree chocolate

Warm salad of Jerusalem artichoke, delice de borgonge, cauliflower

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