

MUSE *Kitchen*

Vegetarian Menu

Breads and Appetisers

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

Local Marinated Olives 8

Entree 16, Main 25

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

Slow cooked Nulkaba egg, snap peas, king brown mushroom duxelles

Sweet potato fondant, Binnorie marinated fetta, sumac

Confit tomato, fresh peas, spring onion

Fennel barigoule, water cress, pomegranate

Sides 8

Salad of green beans, parmesan dressing

Salad of mixed leaves, dijon vinaigrette

Roasted butternut pumpkin, blue cheese, local honey

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