

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)

Confit leeks, Binnorie marinated fetta, nasturtium

Roasted beetroot, quinoa, pumpkin seeds

Sauteed silverbeet, green beans, crème fraiche

White onion and comtè tart, sugar snaps, corn voloute

Sides 8

Salad of mixed leaves, parmesan dressing

Salad of ox heart tomatoes

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