

# 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 17 and Main 30*

*All dishes available as either Entrée or Main size*

King Brown Mushroom, washed rind cheese, cos heart, caramelised apple

Dutch Cream Potato Gnocchi, Australian garlic, goat's cheese, chives

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

Sautee of Broccoli and Almond, vinaigrette

### *Sides 8*

Baked sweet potato, walnuts, Vino Rosso

Salad of mixed leaves, dijon vinaigrette

Roasted local pumpkin, blue cheese, local honey

### *Dessert 15*

Chocolate Fondant, roasted white chocolate cream

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

Walnut and Coffee Cake, pear, sour cream

Ile Flottante, red plum jam, apple, tonka bean anglaise

Cheese Selection (supplement 10)

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