

Welcome to MUSE *Kitchen*

Banquet Menu 90
(to be taken by entire table)

APPETISERS

Marinated local olives

Applewood smoked salmon rilette, house-made sour cream, croute

ENTREES

Twice baked Binnorie goats' cheese soufflé, hazelnut, rosemary

Dutch cream potato gnocchi, McClay Valley white rabbit, local garlic cream

MAINS

Slow cooked local lamb shoulder,

Salad of ice berg lettuce, avocado, mint

Roasted butternut pumpkin, blue cheese, local honey

DESSERT

Lemon curd, earl grey merengue, Dillon's flowers

OPTIONAL CHEESE COURSE

Selection of local and imported cheese (additional \$15)