

Welcome to MUSE *Kitchen*

Banquet Menu 90
(to be taken by entire table)

APPETISERS

Local manzanilla olives

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

ENTREES

Brandade of New Zealand cod, sweet corn, fermented chilli, crème fraiche

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

MAINS

Braised Murray Flats lamb shoulder

Mixed leaf salad

Roasted butternut pumpkin, blue cheese, Paxton honey

DESSERT

Lemon curd, earl grey meringue, Dillon's flowers

OPTIONAL CHEESE COURSE

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