

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, Russian garlic, sage

MAINS

Berkshire pork neck, spiced fruits, avocado, roasted cauliflower, lime

Salad of green beans, 36 month aged parmesan, ranch dressing

DESSERT COURSE

Yoghurt panna cotta, wattleseed praline, crushed blueberries

OPTIONAL CHEESE COURSE

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