

MUSE *Kitchen*

Entrees

Twice baked Binnorie goats' cheese soufflé, hazelnut and rosemary
Dutch cream potato gnocchi, McClay Valley white rabbit, Russian garlic, sage
Roasted Redgate Farm quail, confit leg, chestnut, date sauce
Salade of Slippery Jack mushroom, jersey milk ricotta, Branxton pecans, red kale
Sashimi of Kingfish, fermented chilli, poached apple, mint

Main Course

Roasted chicken breast, broccoli, black garlic, almonds, alfalfa
Confit Bindaree Scotch Fillet of beef, creamed parsnip, enoki mushroom, fingerlime
Pan fried Newcastle Mullaway, sweet corn, horseradish, avruga, broccoli leaf
Berkshire pork neck, spiced fruits, avocado, roasted cauliflower, lime
Caramelised sweet potato, radicchio, local honey, smoked eggplant, sumac

Sides \$8

Salad of green beans, 36 month aged parmesan, ranch dressing
Roasted butternut pumpkin, blue cheese, local honey
Dutch cream potato bake, gruyere, chive

Dessert

Chocolate fondant, roasted white chocolate cream, citrus
Yoghurt panna cotta, wattleseed praline, crushed blueberries
Rice pudding, honey comb, baked figs, vanilla custard
Lemon myrtle cheese cake, raspberry sorbet, pomegranate
Cheese Selection (additional \$15)

2 Courses \$65 / 3 Courses \$80

Please note American Express transactions incur a 2% surcharge