

# MUSE *Kitchen*

## *Entrees*

Twice baked Binnorie goats' cheese soufflé, hazelnut and rosemary  
Dutch cream potato gnocchi, McClay Valley white rabbit, sage, local garlic cream  
Butter poached Redgate Farm quail, confit leg, date, brandy, jus  
Salad of Slippery Jack mushroom, jersey milk ricotta, Branxton pecans, golden raisin  
Brandade of New Zealand cod, sweet corn, fermented chilli, our crème fraiche

## *Main Course*

Poached chicken breast, Morpeth broccoli, roasted chicken consume, avruga  
Bindaree Scotch fillet of beef, calvo nero, parsnip, black garlic jus  
Newcastle Mullaway, Jerusalem artichoke, Victorian mushrooms, horseradish  
Berkshire pork neck, spiced fruits, avocado, roasted cauliflower, lime  
Caramelised sweet potato, radicchio, local honey, smoked eggplant, sumac

## *Sides \$8*

Salad of iceberg lettuce and radicchio  
Roasted butternut pumpkin, blue cheese, local honey  
Dutch cream potato bake, gruyere, chive

## *Dessert*

Chocolate fondant, roasted white chocolate cream, dried marigold  
Yoghurt panna cotta, wattle seed praline, crushed blueberries  
Lemon curd, earl grey meringue, Dillon's flowers  
Lemon myrtle cheese cake, raspberries marinated in pepper berry  
Cheese Selection (additional \$15)

**2 Courses \$65 / 3 Courses \$80**

*Please note American Express transactions incur a 2% surcharge*