

# MUSE Kitchen

## *Appetisers*

House baked Rye sourdough 9

Marinated local Olives 8

Applewood smoked salmon rilette, house-made sour cream, croute 17

Baked Binnorie double brie, black fig, sourdough 17

## *Entrees 22*

Twice baked Binnorie goats' cheese soufflé, hazelnut and rosemary

Dutch cream potato gnocchi, McClay Valley white rabbit, Russian garlic, celeriac cream

Roasted Redgate quail, confit leg, chestnut, date sauce

Sautéed Enoki mushroom, Nulkaba egg yolk sauce, wattle seed, broccoli leaf

Sashimi of market fish, fermented chilli, Granny Smith apple, mint

## *Main Course 36*

Roasted chicken breast, brassica vegetables`, black garlic, almonds

Pecan smoked local lamb, creamed parsnip, jersey milk ricotta, red kale (additional \$6)

Pan fried market fish, sweet corn, horseradish, avruga, zucchini flower

Berkshire pork neck, spiced fruits, avocado, roasted cauliflower

Caramelised sweet potato, radicchio, local honey, smoked eggplant

## *Sides 8*

Salad of green beans, 36 month aged parmesan

Roasted butternut pumpkin, blue cheese, local honey

Potato bake

## *Dessert 15*

Daintree chocolate, fresh black fig, our crème fraiche, rosewater

Roasted pumpkin seed ice cream, local Butternut, shaved walnut

Roasted local pear, Jersey milk ricotta, Paxton honey

Lemon myrtle cheese cake, raspberry sorbet, pomegranate

Cheese Selection (supplement 10)

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