

MUSE *Kitchen*

Entrees

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

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

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)

2 Courses \$65 / 3 Courses \$80

Please note American Express transactions incur a 2% surcharge