

# MUSE *Kitchen*

## Vegetarian Menu

### **Starters**

Smoked potato croquettes, spring onion emulsion \$14

Heritage cucumbers, chickpea puree, parsley \$10

Adina olives, bay leaf, Farmhouse vegetables \$8

Vanella Burrata, pickled carrots, pangratatta \$10

### **The following dishes can be served as an entrée or main course**

Fregola, sweet and sour tomato, fried coriander seed dressing

Morpeth cauliflower, charred grapes, salmoriglio, macadamia

Haloumi, handkerchief pasta, rainbow chard

Agedashi tofu, basil pesto, zucchini

Potato risotto "cacio e pepe", Kapsali farm hen egg

### **Sides \$10**

Roast Kipflers, oregano, goats curd

Butternut pumpkin, maple, sage

Garden leaves, truffle, hazelnut vinaigrette

Grilled squash, salsa verde

### **Desserts**

Strawberry, white chocolate, yoghurt

Honey & lavender Bombe Alaska

Chocolate nemesis, salted caramel ice cream, peanut butter

Selection of Australian and international cheese

**3 courses \$85**