

# MUSE *Kitchen*

## Vegetarian Menu

### **Starters \$14**

Heritage cucumbers, chickpea puree, parsley

Adina olives, bay leaf, Farmhouse vegetables

Vanella Burrata, pickled carrots, pangratatta

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

Cassarecce, pumpkin and pinenut ragout, furikake

Morpeth cauliflower, harissa, apricot, yoghurt

Haloumi, white bean, green olive tapenade, salsa verde

Agedashi tofu, ginger, pickled radish

Roast carrot risotto, vadouvan, curry leaves

### **Sides \$10**

Twice baked potato, sour cream, chives

Butternut pumpkin, maple, sage

Garden leaves, hazelnut vinaigrette

Grilled zucchini, parmesan, pesto

### **Desserts**

Banana tarte tatin, salted peanut ice cream

Meyer lemon parfait, curd, verbena

“Malt-iso” chocolate nitro, burnt miso custard, malt

Selection of Australian and international cheese

### **3 courses \$85**