

# MUSE *Kitchen*

## Vegetarian Menu

### **Starters**

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**

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**

Strawberry, white chocolate, yoghurt

Honey & lavender Bombe Alaska

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

Selection of Australian and international cheese

**3 courses \$85**