

MUSE *Kitchen*

Starters \$14

Sweet & sour radicchio, Binnorie Feta, prune

Raw vegetables, pistachio, chickpea pancake

Entrees

Buckwheat noodles, macadamia miso, radish

Handkerchief pasta, hen egg, macadamia pesto, Pecora Mezza

Salad of Heirloom tomato, strange flavour dressing

Main courses

Koshihikari risotto, carrot butter, herb oil

Haloumi, charred sugarloaf cabbage, salsa verde

Gnocchi, squash, almond, goats curd

Sides \$10

New potato salad, mustard, chopped herbs

Fried Brussel sprouts, citrus kosho

Bitter leaves, sour honey, blue cheese

Cheese - selection of two

Le Rouge washed rind, Victoria

Section 28 'Monforte', South Australia

Woombye brie, Queensland

Berry's Creek Charlton's Choice, Victoria

Dessert

White peach souffle, brown butter ice cream

"Weis Bar" Mango, coconut, lime

Chocolate parfait, prune, rosemary, milk ice cream

Brown sugar custard, fig leaf, white chocolate

2 Courses \$70 / 3 Courses \$85

AMEX transactions incur a 2% surcharge