

# MUSE *Kitchen*

## **Starters \$14**

Cheddar Gougères, herbed creme fraiche  
Rosemary focaccia, basil pesto, wild honey

## **Entrees**

Heirloom radishes, fennel, tarragon  
Slow cooked hens egg, braised winter vegetables, miso broth

## **Main courses**

Roasted Heirloom cauliflower, brassicas, yellow curry  
Braised borlotti beans, Tuscan kale  
Gnocchi, mushroom ragout, Binnorie goats curd, sage pangratatta

## **Sides \$8**

Leeks vinaigrette  
Whole roasted cauliflower, brown butter, raisins  
Pomme puree  
Winter leaves, salad cream

## **Cheese - selection of two**

Pecora Bloomy, NSW  
Section 28 'Sunrise', South Australia  
Woombye brie, Queensland  
Berry's Creek Tarwin Blue, Victoria

## **Dessert**

Paris Brest "Ferrero Rocher", hazelnut, chocolate  
Milk parfait, honey mousse, bee pollen  
Raspberry tart

**2 Courses \$65 / 3 Courses \$80**

AMEX transactions incur a 2% surcharge