

Welcome to MUSE *Kitchen*

Banquet Menu 90
(to be taken by entire table)

APPETISERS

Local manzanilla olives

Applewood smoked salmon rilette, house-made sour cream, lavosh

ENTREES

Oxheart tomato, Jersey milk ricotta, basil, almond

Zucchini flower, local goats cheese, buttermilk & gum leaf oil dressing

MAINS

12 hour braised lamb shoulder, vadouvan, lamb jus

Mixed leaf salad

Roasted butternut pumpkin, blue cheese, Paxton honey

DESSERT

Udder farm yoghurt, rockmelon, lime, wattle seed

OPTIONAL CHEESE COURSE

Selection of local and imported cheese (additional \$15)