

MUSE *Kitchen*

Entrees

Steamed silverbeet, scallion, coriander seed, almond

Roasted green tomatoes, hung yoghurt, pepper berry, puffed rice

Iceberg lettuce, buttermilk, peach caramel, fried eggplant

Salad of yellow peach, binnorie marinated fetta, mint, pepita

Main Course

Sautéed baby broccolini, wattle seed, avocado, wild fennel, celery

Steamed carrot, nasturtium, flaxseed, whey

Warm salad of enoki mushroom, sunflower seeds, crisp honey, confit fennel

Randall family koshihikari risotto, broccoli, parsley, comet, confit lemon

Sides \$8

Mixed leaf salad, honey vinaigrette

Broccoli, Jersey milk ricotta, green chilli, parsley

Kipfler potato salad, cultured cream, chives

Dessert

Daintree chocolate fondant, citrus, roasted white chocolate, marigold

Buttermilk panna cotta, golden raisin, hazelnut, honey

Lemon myrtle mousse, raspberry, Indonesian vanilla, filo

Selection of local and imported cheese

2 Courses \$65 / 3 Courses \$80

Please note American Express transactions incur a 2% surcharge