

# MUSE *Kitchen*

## **Vegetarian Menu**

### **To Share**

Adina olives, bay leaf, farmhouse vegetables \$8

Smoked potato croquettes, spring onion emulsion \$14

Heritage cucumbers, chickpea puree, parsley \$10

Sourdough crumpets, devilled eggs \$14

Vanella Burrata, pickled carrots, pangratatta, figs \$12

### **The following dishes can be served as an entrée or main course**

Israeli cous cous, sweet and sour tomato, fried coriander seed dressing

Morpeth cauliflower, charred grapes, salmoriglio, macadamia

Haloumi, handkerchief pasta, rainbow chard

Agedashi tofu, basil pesto, zucchini

Potato risotto "Cacio e Pepe", Hunterville hen egg

### **Sides \$12**

Roast kiplers, Meredith goats curd, oregano

Broccolini, parmesan custard

Garden leaves, hazelnut vinaigrette

Heirloom carrots, curried yoghurt, coriander

### **Desserts**

Strawberry, white chocolate, yoghurt

Honey & lavender Bombe Alaska

Chocolate nemesis, salted caramel ice cream, peanut butter

Selection of Australian and international cheese

**3 courses \$85**