

# MUSE *Kitchen*



## Vegetarian Menu

(v) – vegan option available

### To Share

Adina olives, bay leaf, farmhouse vegetables (v) \$8

Smoked potato croquettes, burnt chilli, aioli \$14

Devilled eggs, chives \$10

French toast, mandarin jam, crème fraiche \$12

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

Charred eggplant, orange, Szechuan pepper sambal (v)

Morpeth cauliflower, sweet potato, macadamia (v)

Haloumi, fioretto, green peppercorn

Tofu, mushroom & kelp butter, shiitake (v)

Smoked potato risotto, hen egg, Highland's truffle, taleggio

### Sides \$12 each

Roast jerusalem artichoke, meredith goats curd, oregano (v)

Hand cut fries, parmesan, aioli (v)

Broccoli, walnut praline, blue cheese bechamel (v)

Winter leaves, hazelnut vinaigrette (v)

### Desserts

"Pie & Doughnuts" – Custard apple ice cream, puff pastry, churros

Pandan parfait, lime, coconut, white chocolate custard

Chocolate nemesis, salted caramel ice cream, peanut butter

Fromage – a selection of Australian and international cheese

Strawberry & Coconut Cloud or Lime & Coconut Cloud (v)

**3 courses \$85**