

MUSE *Kitchen*

Vegetarian Menu

(v) – vegan option available

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

Jersey milk haloumi, first season peas, black garlic, zhoug

Capellini, sweet corn, holy basil (v)

Roast cauliflower, courgettes, vin jaune (v)

Pan fried tofu, carrot, black pepper (v)

Barbequed eggplant, hazelnut tarator, bitter leaves (v)

Sides \$12 each

Corn ribs, lime, gochujang (v)

Hand cut fries, parmesan, aioli (v)

Roast fennel, orange, almond (v)

Newcastle Greens leaves, green goddess dressing (v)

Desserts

Blueberry, mascarpone, blue velvet cake, bay leaf

Mango parfait, coconut, macadamia

Baked Alaska – black sesame, dark chocolate, whiskey ice cream

Fromage, our preserves, crisps

Coconut cloud & blueberry (v)

3 courses \$95