

# MUSE *Kitchen*

## **Vegetarian Menu**

(v) – vegan option available

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

Burrata | Borchst | curry leaves | ciabatta

Roasted eggplant | chickpea | peppers | Tourné (v)

Tofu | macadamia satay | pickled cucumber | wild rice

Jersey milk halloumi | tikka sauce | coconut | mint

### **Sides**

*Broccolini | Café de Paris (v)* \$12

*Crispy potatoes | aioli | shallots* \$12

*Newcastle greens | honey mustard* \$12

*Macaroni | truffle | Gruyere* \$14

### **Desserts**

Dark chocolate Crèmeux | yuzu | sesame | sorrel

Filo pastry | Crème Diplômée | quince | walnuts

Baked pear | caramelized white chocolate hazelnut | ricotta

Fromage | house preserve | crisp

Coconut cloud & summer fruits (v)

## **Two Course Menu \$85 / Three Course Menu \$105**

*A 10% Surcharge will be added to all bills on public holidays*