

# MUSE *Kitchen*

## Vegetarian Menu

(v) – vegan options available on request

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

Burrata | figs | fermented honey

Carrot tartare | kasundi | coconut | dosa crisp (v)

Roasted eggplant | chickpea | peppers | Toum (v)

King brown mushroom | aligot | aniseed | blueberry (v)

Jersey milk halloumi | beetroot | pickled rose | *beurre noisette*

## Sides

*Pumpkin* | romesco | feta | almonds (v) \$12

*Crispy potatoes* | garlic | rosemary (v) \$12

*Newcastle leaves* | honey mustard (v) \$12

*Baby gem* | sauce gribiche | parmesan \$14

## Desserts

Apple | meringue | honeycomb | lemon balm (v)

Rum Baba | passionfruit | pistachio

Strawberries | white chocolate | lemon thyme

Fromage | house preserve | crisp

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

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