



Muse

FOOD, WINE & BOOKS

2017 *Christmas Day Menu*

\$90pp

Prologue

NV Pirie Chardonnay Pinot Noir cuvée, Tasmania
Complimentary welcome glass

Mains

Australian King prawns, house made cocktail sauce (GF)
Roast Black Angus sirloin, thyme, rosemary, horseradish, red wine jus (GF)
Twice cooked Byron Bay pork belly, apple sauce (GF)

Sides

Roast chat potatoes, house made black garlic aioli (V) (GF)
Cauliflower gratin, parmesan crumb (V)
Corn on the cob, lime & chilli butter (V) (GF)
Blanched green bean salad, blood orange, hazelnut, red wine vinaigrette (V) (GF)

Fresh Three Mills Bakery bread & butter (GFR)

Dessert

Choice of either

Mixed berry pavlova (GF) or Chocolate & cherry trifle

Australian cheese board, quince paste, honeycomb, house made lavosh (GFR) (additional \$18)

Vegetarian options available on request