
BAR:MUSQUE

Gin Food Cocktails Wine

CHRISTMAS DAY 2023

M O N D A Y 2 5 T H D E C E M B E R

1 2 : 0 0 P M

\$ 1 5 0 P P

MENU

Glass of French champagne on arrival

Sourdough crumpet | house cured atlantic salmon
creme fraiche | caviar

Toasted brioche | lobster | roasted garlic aoli

SA king prawns | marie rose dressing

Grilled scallops | cauliflower | pancetta | lemon

Free range turkey breast | sage & lemon stuffing
pan juices

Traditional heritage breed ham (baked)
with spices, orange & apricot

Slow roasted wagu beef | yorkshire puddings

All mains served with all the trimmings

House made Christmas pudding | vanilla custard | double
cream

musque.com.au