

SNACK PLATES

House made sourdough, french butter, pickled vegetables 13

Alby's bakery gluten free baguette, french butter, pickled vegetables GF 13

Spanish olagasti anchovies, toasted sourdough, cornichons DF GFO 18

House fries, sea salt, vinegar, aioli V GF DF 13

House made duck, star anise & fortified shiraz pate, sourdough, pickles GFO 18

Corn & fetta arancini, jalapeno aioli (2) V 12

House marinated olives with preserved lemon, thyme, chilli GF DF V 12

Our selection of hand sliced cured meats, salami, mustard, fresh sourdough 28

SMALLER PLATES

House made spring rolls, chilli, ginger, soy (3) V DF 16

Burrata, heirloom beetroot, house made dukkah GF 19

Steamed seasonal greens, lime & chilli butter, toasted almonds V GF 12

Spiced roasted pumpkin, lemon labneh, pepitas V GF 18

Hand made pork dumplings, spring onion, fresh chilli, soy (6) DF 23

Tasmanian 1/2 shell scallops, soy kewpi, wakame salad (6) GF 34

Coffin bay oysters, smokey bacon, worcestershire sauce (12) GF 35

LARGER PLATES

Crispy skinned pork belly, kimchi, korean pepper, local pear GF 32

House made potato gnocchi, pea, sugar snaps, snow peas, parsley verde V 36

Panko crumbed king george whiting, lemon aioli, capers, shallots, herbs (2) 36

House made fettuccini, SA prawns, Goolwa pipis, lemon, chili, garlic, herbs 36

Duck breast, quince, orange, spiced jus GF DF 36

28 day aged 300gm scotch fillet, shallots, thyme, peppercorn sauce GF DF 48

DESSERTS

House made belgian chocolate "magnum", honeycomb, pistachios, raspberry GF 17

Affogato - espresso, vanilla bean ice cream, salted caramel coffee gin liqueur GF 19

Traditional crème brulee, candied navel orange GF 16

Our selection of house made sorbets & ices GF DF 16

Our selection of the world's finest cheeses V GFO 24

All Dishes Are Shared To The Table

BAR:MUSQUE

Gin Food Cocktails Wine

The concept is simple: quality, unique food & beverages set within a modern space...

Our menu focuses on what the season brings, constantly changing, creating & evolving to showcase our suppliers produce.

Not to mention - 450 gins, 130 whiskies, great cocktails, local, imported & reserve wines.

Please be advised that public holidays incur a 15% surcharge
@bar_musque #musquebegood #barmusque

Enjoyed the food? Shout the kitchen some beers 10

PLEASE NOTE: All dishes are shared to the table and are a table experience.

FIVE DISH MENU \$65PP

A full table experience of any 5 dishes
(\$5PP surcharge for 300g scotch fillet)

FIVE SA GINS \$65PP

Your choice of any 5 South Australian Gins

MUSQUE HAVE MENU \$85PP

MUSQUE HAVE WINE PAIRING \$85PP

A full table experience

Sourdough bread, french butter, house pickles

Tasmanian 1/2 shell scallops, soy kewpi, wakame salad
or

Coffin bay oysters, smokey bacon, worcestershire sauce

Hand made pork dumplings, spring onion, fresh chilli, soy

Crispy skinned pork belly, kimchi, korean pepper, local pear

28 day aged 300gm scotch fillet, shallots, thyme,
peppercorn sauce

Steamed seasonal greens, lime & chili butter, toasted almonds

Your choice of dessert to finish