

SMALLER & SNACK PLATES

- House made sourdough, sea salted butter, smoked tomatoes 13
- Alby's bakery gluten free baguette, sea salted butter, smoked tomatoes GF 13
- Spanish Ortiz anchovies, sourdough, pickled vegetables 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
- Roasted butternut pumpkin arancini, sage aioli (2) V 12
- House marinated olives with preserved lemon, thyme & chilli GF DF V 12
- House made spring rolls, chili, ginger & soy (3) V DF 16
- Burrata, fresh local figs, fresh basil, mint, local oil GFO 19
- Baby cos lettuce, local lemon, parmesan V GF 12
- Our selection of hand sliced cured meats, salami, mustard & fresh sourdough 28

OVER COALS

- Pasture raised duck breast, local D'Argen plums, spices GF DF 35
- 250g aged scotch fillet, shallot tarragon & caper butter GF 38
- 300g aged wagyu scotch fillet, shallot, tarragon & caper butter GF 65
- Roasted corn, chilli, lime & garlic butter V GF 13

SHARED PLATES

- Steamed green beans, feta, lemon & dukkah V GF 12
- Hand made pork dumplings, spring onion, fresh chilli, soy (6) DF 23
- Crisp skinned pork belly, parsnip remoulade, green apple, lemon GF 32
- House made potato gnocchi, summer vegetables, basil, Reggiano Parmesan V 36
- Grilled ½ shell Tasmanian scallops, prosciutto butter, gazpacho salsa (6) GF 34
- Panko crumbed King George Whiting, lemon aioli, capers, shallots, herbs (2) 36
- House made fettuccini, SA prawns, lemon, chilli, garlic, herbs 36
- Grilled 1/2 SA crayfish, lemon scented French butter GF 68 (when available)

DESSERTS

- House made Belgian chocolate "magnum", honeycomb, pistachios, raspberry GF 17
- Affogato - espresso, vanilla bean ice cream, hazelnut 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, all set within a modern & funky space...

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

Not to mention - 450 gins, 130 scotches, rums & whiskies, great cocktail & mixed drinks list, local, imported & reserve wine list.

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 menus are shared to the table and are a table experience.

FIVE DISH MENU \$65PP

A full table experience of any 5 dishes
(\$25pp surcharge to add wagyu scotch fillet)
(\$30 pp surcharge to add 1/2 crayfish)

MUSQUE HAVE MENU \$85PP

A full table experience

Sourdough bread, smoked tomatoes, house pickles

Grilled ½ shell Tasmanian scallops, prosciutto
butter, gazpacho salsa

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

Crisp skinned pork belly, parsnip remoulade, green
apple, lemon

Pasture raised duck breast, local D'Argen plums,
spices

Baby cos lettuce, local lemon, parmesan

(add \$30 pp to add crayfish to your menu)

Your choice of dessert to finish