

SNACK PLATES

House made sourdough, French butter, pickled vegetables 13

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

Spanish Anchovies, grilled house made sourdough, pickles GFO 18

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

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

Potato, leek & manchego croquettes, prosciutto, lemon aioli (2) V 15

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

SMALLER PLATES

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

Burrata, tomato, capers, olives & anchovies, grilled sourdough GFO 25

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

Coffin Bay oysters, Schulz bacon, Kilpatrick sauce
GF DF (6) 26 (12) 40

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

LARGER PLATES

Crispy skinned pork belly, coconut sauce, lemon grass, toasted coconut GF 32

House made potato gnocchi, pumpkin puree, sage, pinenut, smoked feta V 36

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

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

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

Osso buco with saffron risotto, parsley, lemon GF 38

DESSERTS

Local orange & bittersweet chocolate choux 17

Affogato - espresso, vanilla bean ice cream, hazelnut liqueur GF 19

Traditional crème brulee, GF 16

Baked Meringue, poached rhubarb, apricot, granola, raspberry GF 17

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

FIVE DISH MENU \$65PP
A full table experience of any 5 dishes
(\$5PP surcharge for 300g scotch fillet)

Gluten Free Option Available for additional \$5

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.

MUSQUE HAVE MENU \$85PP

MUSQUE HAVE WINE PAIRING \$85PP

A full table experience

Minimum of two people

Sourdough bread, french butter, house pickles GFO

Coffin Bay oysters, Schulz bacon, kilpatrick sauce
GF DF

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

Crispy skinned pork belly, coconut sauce, lemon
grass, toasted coconut GF

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

Steamed seasonal greens, lime & chili butter, toasted
almonds GF

Your choice of dessert to finish

Gluten Free Option Available for additional \$5