

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**

Crisp potato gratin, prosciutto di parma, manchego, lemon (2) **VO 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**

Seared halloumi, watermelon, mint, pickled red onion, sumac **GF 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**

Nori crusted SA kingfish, wakame, grapefruit, sesame & lime dressing **GF DF 20**

LARGER PLATES

Crispy pork belly, grilled pineapple salsa, palm sugar caramel, Asian herbs **36**

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

Grilled line caught Ceduna squid, lime, ginger, fried rice noodles,
laksa dressing **GF DF 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**

300gm wagyu scotch fillet, marble score 8-9, shallots, thyme,
peppercorn sauce **GF DF 60**

DESSERTS

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

Traditional crème brulee **GF 16**

Cocoa meringue, biscoff, chocolate cream, fresh raspberries **17**

Honey & pistachio mille-feuille, orange cream, pistachio praline **16**

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

FIVE DISH MENU **\$70PP**

A full table experience of any 5 dishes

(\$5PP surcharge for 300g scotch fillet)

(\$15pp surcharge for Wagyu scotch)

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 \$90PP

ADDITIONAL MUSQUE HAVE WINE PAIRING
\$85PP

A full table experience
Minimum of two people

Sourdough bread, french butter, house pickles GFO

Crisp potato gratin, prosciutto di parma, manchego, lemon VO

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

Crispy pork belly, grilled pineapple salsa, palm sugar caramel, Asian herbs

28 day aged 300gm scotch fillet, shallots, thyme, peppercorn sauce GF
(\$15pp surcharge for wagyu scotch fillet)

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

Your choice of dessert to finish

Gluten Free Option Available for additional \$5