

## 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**

Gluten Free Option Available for additional **\$5**

## 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 brûlée **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 )

**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