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, aioli V GF DF 13

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

Corn & comté croquettes, chilli, lime, kewpie, parmesan (3) VO 15

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

SMALLER PLATES

Seared hokkaido scallop, caper, butter, vine ripened tomato, lemon & chives (1) GF 9ea

Seared halloumi, beetroot, navel orange, cherry vin cotto V GF 23

Fried cauliflower, harissa yoghurt, dukha & pickled onion V GF 19

Hand made pork dumplings, spring onion, fresh chili, soy (6) DF 25

Wagyu brescola, asparagus, rocket, parmesan & cured egg yolk GF DFO 24

Winter bitter leaves salad, honey mustard dressing & parmesan V GF 15

Coffin Bay oysters, Barossa smoked bacon, house made Kilpatrick sauce GF DF
OR
Natural with lime & lemon (6) 20 (12) 36

LARGER PLATES

House made potato gnocchi, cauliflower cream, kale, brussels pepitas, parmesan V 38

Crispy skin pork belly, asian slaw, chilli caramel GF DF 38

Panko crumbed king george whiting, lemon aioli, capers, shallots, herbs (2) 39

House made fettuccini, SA prawns, lemon, chilli, garlic, herbs 39

28 day aged 300gm scotch fillet, shallots, thyme, sauce Diane GF DF 49

DESSERTS

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

Traditional crème brulee GF 17

Coconut panna cotta, rum poached pineapple, mint and toasted coconut GF DF 15

Chocolate magnum, salted caramel, honeycomb, fresh berries GF 18

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

FIVE DISH MENU $75PP

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

Can't finish your meal?
Takeaway Containers 1.50 each

ALL DISHES ARE SHARED TO THE TABLE

BAR:MUSQUE

Gin Food Cocktails Wine

All seafood used in Bar Musque is sourced from Australia

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

ADDTIONAL MUSQUE HAVE WINE PAIRING
$85PP

A full table experience
Minimum of two people

Sourdough bread, french butter, house pickles GFO

Wagyu brescola, asparagus, rocket, parmesan & cured egg yolk GF DFO

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

Crispy skin pork belly, asian slaw, chilli caramel V GF

28 day aged 300g scotch fillet, shallots, thyme, sauce Diane GF DF

Served with fries & salad

Your choice of dessert to finish

Gluten Free Option Available for additional $5