

****ALL MENUS ARE SHARED TO THE TABLE****

****Minimum 2 guests****

BAR:MUSQUE

Gin Food Cocktails Wine

\$45 per person
'Feeling Snacky Menu'
Lunch Time Only 12-2pm

TO START

House made duck & port pate,
freshly baked sourdough, pickled vegetables

DISHES

Crisp pork bao,
hoi sin, cucumber, lime

Confit free range chicken,
pea puree, pancetta, thyme oil

Roasted Brussel's, local honey,
creme fraiche, herbs, parmesan

House fries, sriracha aioli

\$65 per person
'Feed Me Menu'

Available Lunch 12-2pm & Dinner 6-8pm

TO START

House made sourdough,
French butter, handmade smallgoods, pickled
vegetables

DISHES

Crisp pork bao, hoi sin, cucumber, lime
Port Lincoln smoked kingfish, heirloom turnip,
Edamame, radish, puffed black rice,
buttermilk dressing

Anise roasted pork belly, autumn mushrooms,
wombok, ginger & miso broth

Corn fed duck breast, quince,
local chestnuts, parsnip, autumn spices,

Roasted Brussel's, local honey,
creme fraiche, herbs, parmesan

Hand cut chips

TO FINISH

Vanilla bean creme brulee, almond biscotti **OR**
Belgian chocolate fondant,
candied peanuts, double cream, honeycomb

\$95 per person
'Musque Have Menu'

Available Lunch 12-2pm & Dinner 6-8pm

TO START

House made sourdough, French butter,
handmade smallgoods, pickled vegetables

DISHES

Crisp pork bao, hoi sin, cucumber, lime
Seared scallops, miso roasted pumpkin,
spring onion oil, shiso

Port Lincoln smoked kingfish, heirloom turnip,
Edamame, radish, puffed black rice,
buttermilk dressing

Anise roasted pork belly, autumn mushrooms,
wombok, ginger & miso broth

Seared MB5 Wagyu scotch fillet, charred onion,
broccolini, caper & tarragon butter, hand cut chips

Roasted Brussel's, local honey,
creme fraiche, herbs, parmesan

Hand cut chips

TO FINISH

Vanilla bean creme brulee, almond biscotti **OR**
Belgian chocolate fondant,
candied peanuts, double cream, honeycomb