

BAR:MUSQUE

Gin Food Cocktails Wine

A unique & busy gin, food, cocktail & wine space in Tanunda, Barossa Valley. With a menu focusing on the produce of the current season, we are constantly changing things, creating & evolving to showcase our suppliers produce.

We work with local wineries, brewers & distillers, as well as the broader, offering something of difference for all of our guests.

The concept is simple: quality & unique food & beverages, all set within a modern, funky but inviting space ...

Our menu focuses on seasonal produce, constantly changing, creating & evolving to showcase our suppliers produce. Often sourcing some rare & unique products which we love to add to our dishes, giving you the opportunity to try something new & different

@bar_musque #musquebegood #barmusque

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

****Minimum 2 guests****

FEELING SNACKY MENU \$45PP

Lunch Time Only 12-2pm

TO START

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

followed by

3 x CHEF'S CHOICE DISHES

Dessert not included

MUSQUE HAVE MENU \$75PP

TO START

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

followed by

4 x CHEF'S CHOICE DISHES

+ YOUR CHOICE OF DESSERT

+ wagyu scotch fillet | 20pp
will supplement 1 x chefs choice dish

+ cheese instead of dessert | 15pp

BAR MENU

all dishes are shared to the table

House made sourdough, French butter 8

Duck, star anise & Barossa
port pate, sourdough 16

Spanish ortiz anchovies, grilled garlic sourdough 16

Roasted & salted nuts 10

House marinated olives with preserved lemon & spices 8

Arancini of roast pumpkin & feta,
smashed pepitas, sage aioli (4) 16

Crisp pork bao buns, hoi sin, cucumber, lime (4) 24

'Musque Have' Toastie - Smoked wagyu,
Swiss cheese, Schulz bacon, tomato relish, hand cut chips 26

BBQ braised pork ribs, hand cut chips,
garlic dill pickles, sauerkraut, mustard mayo 28

House fries, sriracha aioli 13

Afternoon Platter 25pp - Min 2 guests
shaved hand cured meats, arancini,
olives, pate, sourdough, fries

House made black pudding, fried egg yolk, celeriac slaw 22

Gin cured Atlantic salmon,
fennel, golden beetroot & radish salad 26

Seared scallops, cauliflower veloute, truffle, fried leeks, cress 26

Roast chicken consomme,
house made leek sausage, winter vegetables 16

Free range corn fed duck breast,
buttered parsnip, miso, mushrooms 36

Brined & rolled porchetta stuffed with sage & apple,
caulini, cider jus 34

MB6 wagyu scotch fillet, winter mushrooms,
roasted truss tomatoes, hand cut chips, red wine sauce 75

Grilled eggplant steak, harissa, whipped feta, trussed tomatoes 22

House made potato gnocchi,
braised beef cheek, peas, red wine, Reggiano 36

Fried sprouting cauliflower, goat's cheese,
toasted hazelnuts, lemon dressing 16

Braised free range chicken 'chop',
spicy Malay satay, coconut, peanuts, house made flatbreads 31

Roasted kalettes, garlic butter, lemon 14