

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

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

Free range chicken braised in spicy tomato,
Gordal olives, garlic toasts

Chef's choice side dish

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

Fried fishcakes of poached salmon, dill &
shallots, lemon mayo, herbs

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

Free range chicken braised in spicy tomato,
Gordal olives, garlic toasts

Corn fed duck breast, pickled cherries,
thyme & shallot gratin, spices

Chef's choice side dish

TO FINISH

Belgian chocolate creme brulee,
orange & almond biscotti

OR

Self-saucing lemon pudding,
yuzu & Tahitian vanilla cream

ALL MENUS ARE SHARED TO THE TABLE

Minimum 2 guests

\$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

Fried fishcakes of poached salmon,
dill & shallots, lemon mayo, herbs

Seared scallops, buttered cauliflower,
chorizo, tomato oil, chervil

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

Free range chicken braised in spicy tomato,
Gordal olives, garlic toasts

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

Chef's choice side dish

TO FINISH

Belgian chocolate creme brulee,
orange & almond biscotti

OR

Self-saucing lemon pudding,
yuzu & Tahitian vanilla cream