

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**

Crisp potato gratin, prosciutto di parma, manchego, lemon aioli (2) **VO 15**

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

SMALLER PLATES

Local spiced lamb empanadas, careme pastry, mint labneth (1) **11ea**

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

Grilled eggplant, harissa, cashew creme **V GF 19**

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

Smoky Bay blue crab, toasted brioche, avocado, kewpie (1) **GFO 14ea**

Local fig & quince, goats cheese mousse, rocket, honey & poppy dressing
hazelnuts **V GF 22**

Coffin Bay oysters, Barossa smoked bacon, house made Kilpatrick sauce **GF DF**

OR
Natural with lime & lemon (6) **20 (12) 36**

LARGER PLATES

Pedro Ximnez braised beef cheeks, Paris mash, winter vegetables **46**

House made potato gnocchi, cauliflower cream, kale, brussels, chilli & lime butter,
pepitas **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) **39**

House made fettuccini, SA prawns, lemon, chili, garlic, herbs **39**

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

200g MB6 Wagyu tenderloins, sauce Diane **GF DF 55**

DESSERTS

Affogato - espresso, vanilla bean ice cream, Frangelico **GF 19**

Traditional crème brulee **GF 17**

Baked Barossa lemon tart, double cream, candied citrus **15**

Rich belgian chocolate marquis, chocolate sorbet, salted caramel **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)

(\$15pp surcharge for Wagyu fillet)

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

Smoky Bay blue crab, toasted brioche, avocado, kewpie GFO

Local fig & quince, goats cheese mousse, rocket, honey & poppy dressing, hazelnuts V GF

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

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

Grilled eggplant, harissa cashew creme V GF

Wagyu upgrade \$15 pp

Your choice of dessert to finish

Gluten Free Option Available for additional \$5