

## SMALLER & SNACK PLATES

- House made sourdough, French butter & pickled vegetables 13
- Alby's bakery gluten free baguette, French butter & pickled vegetables GF 13
- Spanish Ortiz anchovies, toasted sourdough, cornichons DF GFO 18
- House fries, sea salt, vinegar, aioli V GF DF 13
- House made duck, star anise & fortified shiraz pate, sourdough, pickles GFO 18
- Roasted butternut pumpkin arancini, sage aioli (2 ) V 12
- House marinated olives with preserved lemon, thyme & chilli GF DF V 12
- House made spring rolls, chili, ginger & soy (3 ) V DF 16
- Burrata, heirloom beetroot, house made dukkah GF 19
- Baby cos lettuce, local lemon, parmesan V GF 12
- Our selection of hand sliced cured meats, salami, mustard & fresh sourdough 28

## OVER COALS

- Half local jumbo Japanese Quail, chorizo, macerated grapes GF DF 26
- 200g aged eye fillet, shallot tarragon & caper butter GF 40
- 300g aged wagyu scotch fillet, shallot, tarragon & caper butter GF 65

## SHARED PLATES

- Steamed seasonal greens, lime & chilli butter, toasted almonds V GF 12
- Hand made pork dumplings, spring onion, fresh chilli, soy (6 ) DF 23
- Crispy skinned pork belly, kimchi, Korean pepper, nashi pear GF 32
- House made potato gnocchi, cauliflower, broccolini, capers & garlic, Reggiano Parmesan V 36
- Tasmanian 1/2 shell scallops, grilled with miso & local citrus (6 ) GF 34
- Panko crumbed King George Whiting, lemon aioli, capers, shallots, herbs (2 ) 36
- House made fettuccini, SA prawns, lemon, chili, garlic, herbs 36
- Roasted saddle of South Australian lamb, spiced carrot puree, roasted heirloom carrots & Turkish spices GF 40
- Smoky bay oysters grilled with Worcestershire sauce, Barossa smoked bacon & a hint of chili GF (12 ) 35

## DESSERTS

- House made Belgian chocolate "magnum", honeycomb, pistachios, raspberry GF 17
- Affogato - espresso, vanilla bean ice cream, hazelnut liqueur GF 19
- Traditional crème brulee, candied navel orange GF 16
- Our selection of house made sorbets & ices GF DF 16
- Our selection of the world's finest cheeses V GFO 24

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 menus are shared to the table and are a table experience.

## FIVE DISH MENU \$65PP

A full table experience of any 5 dishes  
(\$25pp surcharge to add wagyu scotch fillet )

## MUSQUE HAVE MENU \$85PP

A full table experience

Sourdough bread, French butter, house pickles

Tasmanian 1/2 shell scallops, grilled with miso & local citrus

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

Crispy skinned pork belly, kimchi, Korean pepper, nashi pear

200g aged eye fillet, shallot tarragon & caper butter

Steamed seasonal greens, lime & chili butter, toasted almonds

Your choice of dessert to finish