

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, vinegar, 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, green grapes, mint, peach relish, cucumber GF 23

Heirloom tomato, peach, basil, goats cheese mousse
toasted hazelnuts V GF 22

Grilled cauliflower steak, harissa, cashew creme V GF 19

Hand made pork dumplings, spring onion, fresh chili, soy (6) DF 23

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

Gluten Free Option Available for additional \$5

LARGER PLATES

Pasture raised corn fed duck, navel orange, witlof, pistachio 46

House made potato gnocchi, green olives, zucchini, sauce romesco, pinenuts 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) 37

House made fettuccini, SA prawns, lemon, chili, garlic, herbs 37

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

300gm wagyu scotch fillet, marble score 8-9, shallots, thyme,
peppercorn sauce GF DF 60

DESSERTS

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

Traditional crème brulee GF 17

Rich belgian chocolate marquis, chocolate sorbet, salted caramel 18

Barossa orange semifreddo, orange creme, cocoa meringue, almonds 16

Our selection of the world's finest cheeses V GFO 24

FIVE DISH MENU \$70PP

A full table experience of any 5 dishes

(\$5PP surcharge for 300g scotch fillet)

(\$15pp surcharge for Wagyu scotch)

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

Heirloom tomato, peach, basil, goats cheese mousse
toasted hazelnuts V GF

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

200g prime eye fillet, shallots, thyme, peppercorn
sauce GF DF

Grilled cauliflower steak, harissa
cashew creme V GF

Your choice of dessert to finish

Gluten Free Option Available for additional \$5