

All Day Bar Menu

Monday - Friday from 4pm | Saturday & Sunday from 12pm

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

House made sourdough,
French butter 8

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

A selection of the world's finest
cheeses served with accompaniments 36

Aged Reggiano Parmigiana
& bocconcini arancini, salsa verde,
black olive aioli (4) 16

Seared scallops, miso roasted pumpkin,
spring onion oil, shiso (5) 25

Spice fried cauliflower, lemon yoghurt,
cumin, toasted Nigella seeds 14

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

BBQ braised pork ribs, hand cut chips,
charred cabbage, chipotle 28

Pan fried handmade potato gnocchi,
roasted heirloom beetroot,
cashew pesto 32

24 hour slow cooked lamb shoulder,
Labneh, Turkish spices, autumn fruit 36

House fries, sriracha aioli 13

Crisp pork bao buns,
hoi sin, cucumber, lime (4) 22

Port Lincoln smoked kingfish, heirloom
turnip, Edamame, radish, puffed black rice,
buttermilk dressing 27

Confit free range chicken, pea puree,
pancetta, thyme oil 31

Anise roasted pork belly, autumn
mushrooms, wombok, ginger & miso broth 36

Corn fed duck breast, quince, local
chestnuts, parsnip, autumn spices 34

Seared MB5 Wagyu scotch fillet,
charred onion, broccolini, caper & tarragon
butter, hand cut chips 65

Roasted Brussel's, local honey,
creme fraiche, herbs, parmesan 12

DESSERTS

Vanilla bean creme brulee, almond biscotti 16

Belgian chocolate fondant, candied peanuts,
double cream, honeycomb 16

Affogato - house made vanilla bean
ice cream, amaretto, espresso 18