

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

Roasted winter mushroom & thyme
arancini, confit garlic & lemon aioli (4) 16

Seared scallops, buttered cauliflower,
chorizo, tomato oil, chervil (5) 25

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

Fried cauliflower, black cabbage,
spices, lemon yoghurt 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

House made potato gnocchi,
butternut pumpkin, ricotta, sage,
pine nuts, burnt butter 34

Shepherd's pie of slow cooked SA lamb
shoulder, Duchess potatoes, minted peas 32

House fries, sriracha aioli 13

Fried fishcakes of poached salmon, dill &
shallots, lemon mayo, herbs (3) 18

Free range chicken braised in spicy tomato,
Gordal olives, garlic toasts 31

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

Corn fed duck breast, pickled cherries,
thyme & shallot gratin, spices 39

18 hour slow cooked beef cheek in
Barossa Shiraz, creamed parsnip,
winter vegetables 44

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

Roasted Brussel's, creme fraiche,
local honey, prosciutto oil 13

DESSERTS

Belgian chocolate creme brulee,
orange & almond biscotti 16

Self-saucing lemon pudding, yuzu &
Tahitian vanilla cream 16

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