

BAR:MUSQUE

Gin Food Cocktails Wine

Opening Times

Monday, Tuesday, Friday 4pm - Late
Saturday & Sunday 1pm - Late

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

MUSQUE HAVE MENU \$90PP

MUSQUE HAVE WINE PAIRING \$85PP

A full table experience
Minimum of two people

Sourdough bread, french butter, house pickles GFO

Potato, leek & manchego croquettes, prosciutto, lemon aioli VO

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

Crispy pork belly, grilled pineapple salsa, palm sugar caramel, Asian herbs

28 day aged 300gm scotch fillet, shallots, thyme, peppercorn sauce GF
(\$5pp surcharge for wagyu scotch fillet)

Steamed seasonal greens, lime & chili butter, toasted almonds GF

Your choice of dessert to finish

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

Potato, leek & manchego croquettes, prosciutto, lemon aioli (2) VO 15

House marinated olives, preserved lemon, thyme, chilli GF DF V 12

SMALLER PLATES

House made spring rolls, chilli, ginger, soy (3) V DF 16

Burrata, tomato, capers, olives & anchovies, grilled sourdough GFO 25

Steamed seasonal greens, lime & chilli butter, toasted almonds V GF 12

Spiced roasted pumpkin, lemon labneh, pepitas V GF 18

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

Nori crusted SA kingfish, wakame, grapefruit, sesame & lime dressing GF DF 20

LARGER PLATES

Crispy pork belly, grilled pineapple salsa, palm sugar caramel, Asian herbs 36

House made potato gnocchi, pumpkin puree, sage, pinenut, smoked feta 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) 36

House made fettuccini, SA prawns, lemon, chili, garlic, herbs 36

28 day aged 300gm scotch fillet, shallots, thyme, peppercorn sauce GF DF 48

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

DESSERTS

Affogato - espresso, vanilla bean ice cream, hazelnut liqueur GF 19

Traditional crème brulee GF 16

Cocoa meringue, biscoff, chocolate cream, fresh raspberries 17

Honey & pistachio mille-feuille, orange cream, pistachio praline 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)

(\$10pp surcharge for Wagyu scotch)

Gluten Free Option Available for additional \$5

ALL DISHES ARE SHARED TO THE TABLE