

SMALLER & SNACK PLATES

House made sourdough, salted French butter 9

Alby's bakery gluten free baguette, salted French butter GF 9

Spanish Ortiz anchovies, 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 11

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

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

Burrata, smoked cherry tomatoes, fresh basil, local oil GFO 19

Tempura Coffin Bay Oysters, Wakame, Wasabi, Kewpie (3) DF 17

OVER COALS

Wagyu MB3 scotch fillet (150g), shallot, tarragon & caper butter GF DF 27

Wagyu MB5 scotch fillet (250g) shallot, tarragon & caper butter GF 65

Western Australian wild caught octopus, harissa & pickled fennel GF DF 34

Roasted corn, chilli, lime & garlic butter V GF 13

SHARED PLATES

Spice fried cauliflower, yoghurt, pickled onion & Turkish spices V GF 19

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

Crisp skinned pork belly, cauliflower puree, roasted pear, cider GF 32

Grilled salmon fillet, asparagus, waxy potatoes, radish, dill GF 36

House made potato gnocchi, summer vegetables, basil, burrata V 36

Grilled ½ shell Tasmanian scallops, spring onions, coconut (6) GF 34

Panko crumbed King George Whiting, lemon aioli, capers, shallots, herbs 26

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

Grilled 1/2 crayfish, lemon scented French butter GF 75 (when available)

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

DESSERTS

House made chocolate "magnum", honeycomb, pistachios, dulce de leche GF 17

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

Barossa lemon curd semifreddo, raspberry, salted lime meringue GF 17

Traditional crème brûlée, local candied oranges GF 16

All Dishes Are Shared To The Table

BAR:MUSQUE

Gin Food Cocktails Wine

The concept is simple: quality & unique food & beverages, all set within a modern & funky space...

Our menu focuses on what the season brings, constantly changing, creating & evolving to showcase our suppliers produce.

Please be advised that public holidays incur a 10% surcharge
@bar_musque #musquebegood #barmusque

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
(\$20pp surcharge to add MB5 Wagyu)
(\$30 pp surcharge to add 1/2 crayfish)

MUSQUE HAVE MENU \$85PP

Burrata, smoked cherry tomatoes, fresh basil, local oil, sourdough

1/2 shell Tasmanian scallops, spring onions, coconut

Grilled salmon fillet, asparagus, waxy potatoes, radish, dill

Crisp skinned pork belly, cauliflower puree, roasted pear, cider

Seared wagyu MB5 scotch fillet, aged Barossa shiraz jus

Coal roasted corn, chilli, lime & garlic butter

(add \$30 pp to add crayfish to your menu)

your choice of dessert to finish