

SNACK PLATES

House made sourdough, French butter, pickled vegetables 13

Alby's bakery gluten free baguette, French butter, pickled vegetables GF 13

House fries, sea salt, aioli V GF DF 13

House made duck, star anise & fortified shiraz pate, sourdough, pickles GFO 18

Corn & comté croquettes, chilli, lime, kewpie, parmesan (3)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, beetroot, navel orange, cherry vin cotto V GF 23

Fried cauliflower, harissa yoghurt, dukha & pickled onion V GF 19

Hand made pork dumplings, spring onion, fresh chili, soy (6)DF 25

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

Winter bitter leaves salad, honey mustard dressing & parmesan V GF 15

Coffin Bay oysters, Barossa smoked bacon, house made Kilpatrick sauce GF DF

OR

Natural with lime & lemon (6)20 (12)36

LARGER PLATES

Pedro Ximnez braised beefcheeks, Parismash, winter vegetables GF 46

House made potato gnocchi, cauliflower cream, kale, brussels pepitas, parmesan V 38

Crispy skin pork belly, asian slaw, chilli caramel GF DF 38

Panko crumbed king george whiting, lemon aioli, capers, shallots, herbs (2)39

House made fettuccini, SA prawns, lemon, chilli, garlic, herbs 39

28 day aged 300gm scotch fillet, shallots, thyme, sauce Diane GF DF 49 250g

MSA rump, peanut sauce, curry leaves & cucumber GF DF 40

DESSERTS

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

Traditional crème brulee GF 17

Coconut pannacotta, rum soaked pineapple, toasted coconut flakes, candied citrus DF GF 15

Rich Belgian chocolate marquis, chocolate sorbet, salted caramel 18

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

FIVE DISH MENU \$75PP

A full table experience of any 5 dishes

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

ALL DISHES ARE SHARED TO THE TABLE

BAR:MUSQUE

Gin Food Cocktails Wine

All seafood used in Bar Musque is sourced from Australia

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
Enjoyedthefood? Shoutthekitchensomebeers10

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

Fried cauliflower, harissa yoghurt, dukha & pickled onion V GF

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

28 day aged 300g scotch fillet, shallots, thyme, sauce Diane GF DF

Served with fries & salad

Your choice of dessert to finish

Gluten Free Option Available for additional \$5