

SNACK PLATES

House made sourdough, french butter, pickled vegetables **13**

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

Spanish Ortiz 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**

Corn & fetta arancini, jalapeno aioli (2) **V 12**

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

Our selection of hand sliced cured meats, salami, mustard, fresh sourdough **28**

SMALLER PLATES

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

Burrata, heirloom beetroot, house made dukkah **GF 19**

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**

Tasmanian 1/2 shell scallops, soy kewpi, wakame salad (6) **GF 34**

LARGER PLATES

Crispy skinned pork belly, coconut sauce, lemon grass, toasted coconut **GF 32**

House made potato gnocchi, pea, sugar snaps, snow peas, parsley verde **V 36**

Panko crumbed king george whiting, lemon aioli, capers, shallots, herbs (2) **36**

House made fettuccini, SA prawns, Goolwa pipis, lemon, chili, garlic, herbs **36**

Duck breast, quince, orange, spiced jus **GF DF 36**

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

DESSERTS

House made belgian chocolate "magnum", honeycomb, pistachios, raspberry **GF 17**

Affogato - espresso, vanilla bean ice cream, salted caramel coffee gin liqueur **GF 19**

Traditional crème brulee, candied navel orange **GF 16**

Our selection of house made sorbets & ices **GF DF 16**

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

FIVE DISH MENU \$65PP

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

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

Enjoyed the food? Shout the kitchen some beers 10

PLEASE NOTE: All dishes are shared to the table and are a table experience.

MUSQUE HAVE MENU \$85PP

MUSQUE HAVE WINE PAIRING \$85PP

A full table experience

Sourdough bread, french butter, house pickles

Tasmanian 1/2 shell scallops, soy kewpi, wakame salad

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

Crispy skinned pork belly, coconut sauce, lemon grass, toasted coconut

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

Steamed seasonal greens, lime & chili butter, toasted almonds

Your choice of dessert to finish