



MUSCATS
restaurant and bar

ARTISAN BREAD ROLLS

Warm with whipped butter (served to the table)

STARTERS

Seared scallops	32
pumpkin puree, heirloom tomato salsa, lemon balm (GF)	
Heirloom tomato carpaccio	29
burrata, young basil, aged balsamic, herbed oil (GF) (V)	
Halloumi fries	26
beetroot feta dip, crispy kale (V)	
Ras el hanout lamb	30
caponata salad, candid lemon, smoked capsicum gel (GF)	

MAINS

Market fish	41
golden raisins, olive sugo (GF)	
Roast sirloin of beef	52
arugula salad, port wine reduction (GF)	
Roasted porchetta	46
pickled onion herb salad (GF)	
Salted lamb ribs	48
tzatziki sauce (GF)	
Chicken supreme	42
camembert & sundried tomato, candid tomato, merlot jus	
Vegan lasagna	38
(Vegan)	



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SIDES

Mashed potatoes cream, thyme, French butter (V) (GF)	16
Truffle mac & cheese béchamel, gruyère, butter crumb (V)	18
Creamed spinach garlic, parmesan crisp (V) (GF)	16
Sautéed wild mushrooms garlic, chives (Vegan) (GF)	16
Charred broccolini extra virgin olive oil, sea salt (Vegan) (GF)	16

DESSERTS

Chocolate raspberry crunchy oat base (Vegan) (GF)	18
Banoffee groove tart	18
Red wine poached pear macadamia ice cream, gold dusted soil	18
Artisan cheese platter	25
Selection of ice cream	15
Select two - English toffee, orange chocolate ripple, cappuccino	