

STARTERS

Artisan Bread	10
Warm bread, whipped local butter, signature chef's dip and garlic infused extra virgin olive oil	
Seared scallops	24
pumpkin puree, heirloom tomato salsa, lemon balm (GF) (I)	
Heirloom tomato carpaccio	21
burrata, young basil, aged balsamic, herbed oil, toasted pine nuts (GF) (V)	
Golden halloumi fries	20
roasted beetroot and feta mousse, crispy kale (V)	
Ras el hanout lamb	26
caponata salad, candid lemon, smoked capsicum gel (GF)	
Honey glazed duck breast	26
carrot purée, charred baby apple	
Teriyaki tofu	20
spring onion, sesame (GF, VGN)	



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MAINS

Market fish golden raisins, olive sugo (GF) (I)	41
Grilled sirloin of beef arugula salad, port wine reduction (GF)	52
Roasted porchetta pickled onion herb salad (GF)	46
Salted lamb ribs tzatziki sauce (GF)	48
Chicken supreme camembert & sundried tomato, candid tomato, merlot jus	42
Baked Tasmanian salmon crispy kale (I)	38
Vegetarian lasagna roasted local vegetables, rich pomodoro sauce, creamy béchamel and melted cheese (V)	29
Super bowl salad avocado, kale, broccolini, sprouts, soba noodles, toasted quinoa seeds, salsa agresto (VGN, GFO)	29
Add chicken	8
Add smoked salmon ⓘ	12
Vegan penne seasonal vegetables, rustic pomodoro sauce, vegan cheese (VGN, GF)	29



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SIDES

Mashed potatoes cream, thyme, French butter (V, GF)	14
Truffle mac & cheese béchamel, gruyère, butter crumb (V)	14
Creamed spinach garlic, parmesan crisp (V, GF)	14
Sautéed wild mushrooms garlic, chives (VGN, GF)	14
Charred broccolini extra virgin olive oil, sea salt (VGN, GF)	14
Sweet potato fries vegan aioli (VGN, GF)	14

DESSERTS

Chocolate raspberry crunchy oat base (VGN, GF)	18
Banoffee groove tart	18
Red wine poached pear macadamia ice cream, gold dusted soil	18
Artisan cheese platter for 2 crackers, nuts, dried fruits	39
Selection of ice cream Select two - English toffee, orange chocolate ripple, cappuccino, classic vanilla	12

KIDS MEALS - \$16 EACH

Battered fish & chips with tomato ketchup (I)

Chicken tenders & chips with tomato ketchup

Spaghetti bolognese/napoli(V)

Cheeseburger & chips with tomato ketchup

Cheese pizza (V)

Grilled chicken with steamed vegetables & mash potato (GF)



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WINE

BUBBLES

Glass Bottle

Charles Pelletier Sparkling, France 55
Floral high notes and lively lifted fruit

Sittella Chenin Blanc Sparkling Brut, Swan Valley WA 50
citrus peel /zest, nashi fruit, green apple

Legacy NV Sparkling Brut, Riverina NSW 10 36
Chardonnay blend, dry with a hint of citrus

De Bortoli Prosecco, King Valley VIC 13 44
Apple & pear with fresh pithy lemon

Moët & Chandon Imperial Brut 130
Bright fruitiness and elegant maturity. Subtle pear, citrus and
brioche notes.

Chandon Brut 16 65
Fresh, vibrant finish with hints of apple sorbet, lemon zest,
sourdough and nougat

ROSÉ

De Bortoli Rosé, King Valley VIC 12 45
delicately structured wine with a textural savoury dry

Hay Shed Hill Pinot Noir Rosé, Margaret River WA 48
vibrant and lively the palate is clean and dry

Pitchfork Moscato, Margaret River WA 13 50
sweet, fruity, floral, fresh



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WINE

Glass Bottle

WHITE

Castle Rock Riesling, Porongurup WA intense lime & lemon backed with orange blossom		59
ATE Pinot Grigio, Central Victoria VIC green olive and jalapeno note – mineral & lean	12	40
Alkoomi Spear Tree Semillon Sauv Blanc, Mt Barker WA citrus notes with a dry finish	12	40
Legacy Semillon Sauv Blanc, Riverina VIC medium acidity with hints of apple & pear	10	36
West Cape Howe Regional Range Sauv Blanc, Mt Barker WA fruity with a pleasingly dry finish	13	50
Upper Reach Chardonnay, Swan Valley WA pineapple, pear & undertones of almonds & popcorn		78
Legacy Chardonnay, Riverina VIC light & crisp with hints of melon & pear	10	36
Amelia Park Trellis Chardonnay, Margaret River WA fruit salad & pear	14	60



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WINE

RED

Glass Bottle

Vinoque Pinot Meunier Pinot Noir, Yarra Valley VIC super bright, red and blue fruited, pink peppercorn spice		55
West Cape Howe Shiraz Tempranillo, Mt Barker WA slightly dusty tannins balancing the fruit	13	50
ATE Shiraz, Central Victoria VIC medium bodied with fine tannins and a long finish	12	45
St Hallett Garden of Eden Shiraz, Barossa Valley SA red fruit characters, spice and fine tannin		65
Jim Barry Lodge Hill Shiraz, Clare Valley SA berry fruits & hints of spicy oak		65
Legacy Shiraz Cabernet, Riverina VIC elegant and robust hints of dark fruit and warm spice	11	40
Alkoomi Spear Tree Cabernet Merlot, Mt Barker WA vibrant & punchy with generous red fruits		45
Legacy Cabernet Merlot, Riverina VIC ripe blackberry, cassis flavours with a silky tannin	11	40
Hay Shed Hill Morrisons Gift Cabernet Blend, Margaret River WA berry aromas with textural complexity in Bordeaux style	13	50
Amelia Park Trellis Cabernet Merlot, Margaret River WA lovely nose of dark berries with hints of anise and mocha	14	60
Bleasdale Mulberry Tree Cabernet Sauvignon, Langhorne Creek SA blackcurrant & spicy oak		55

BEER

	Middy	Pint
TAP		
Heineken 5%	8	14.5
Stone & Wood Pacific Ale 4.4%	8	14.5
Hahn Superdry 4.6%	8	14
Hahn Mid Strength 3.5%	7.5	8

BOTTLED

- Hahn Superdry 3.5% - \$10
- Hahn Superdry 4.6% - \$11
- Heineken Lager 5% - \$12
- James Squire 150 Lashes Pale Ale 4.2% - \$12
- James Boags Premium Light 2.5% - \$10
- James Boags Premium 4.7% - \$11
- Little Creatures Rogers 3.8% - \$11
- Byron Bay Brewery Lager 4.2% - \$11
- Toohey's Extra Dry 4.4% - \$11
- Kirin Ichiban 5% - \$12
- James Squire Ginger Beer 4% - \$12
- 5 Seeds Apple Cider 5% - \$10
- Guinness 4.2% - \$14
- Heineken 0% - \$10
- James Squire 0% - \$10



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SPIRITS

All served as 30 ml pours with choice of mixer

HOUSE

23rd Street Australian Vodka - \$11

Larios Gin - \$12

Bacardi - \$11

Jim Beam - \$12

Johnnie Walker Red - \$14

El Toro Tequila Blanco - \$12

Canadian Club - \$12

Bundaberg - \$11

Captain Morgan Spiced - \$14

Mixers

Coke, Coke Zero, Sprite, Tonic, Dry, Lemon

Squash

Red Bull (extra \$5)



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SPIRITS

All served as 30 ml pours with choice of mixer

PREMIUM

Four Pillars Australian Gin - \$16

Four Pillars Rare Dry - \$16

Four Pillars Bloody Shiraz Gin - \$16

Hendricks Gin - \$18

Orendain Blanco Tequila - \$16

Glenffidich 12 YO - \$15

Glenffidich 15 YO - \$18

Glenffidich 18 YO - \$21

Belvedere - \$15

Grey Goose - \$15

Kraken - \$14

Jameson - \$14

Jack Daniels - \$14

Jack Daniels Gentlemens Jacks - \$18

Jack Daniels Single Barrel - \$20

H by Hine Cognac - \$18

Mixers

Coke, Coke Zero, Sprite, Tonic, Dry, Lemon

Squash

Red Bull (extra \$5)



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AFTER DINNER

All served as 60 ml pours

DESSERT WINE

Vasse Felix Cane Cut	18
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PORT

De Bortoli Black Noble	18
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Pendfolds Grandfather	18
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Sandalford Sandalera NV	18
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LIQUEURS

All served as 30 ml pours

Baileys Irish Cream - \$16

Frangelico - \$16

Galliano White Sambuca - \$16

Galliano Black Sambuca - \$16

Galliano Vanilla - \$16

Galliano Espresso - \$16

Galliano Amaretto - \$16

COCKTAILS & SPRITZ

- Espresso Martini - \$18
- Bloody Shiraz Gin Spritz - \$18
- Aperol Spritz - \$18
- Limoncello Spritz - \$18
- Chandon Garden Spritz - \$18
- Australiano Spritz - \$18
(Rhubi, marionette bitter orange, soda)
- Classic Mojito - \$20
(White rum, lime, mint, simple syrup)
- Old Fashioned - \$22
(Bourbon, simple syrup, bitters, orange)
- Classic Negroni - \$22
(Gin, campari, sweet vermouth)
- Black Russian - \$22
(Vodka, coffee liqueur)
- White Russian - \$22
(Vodka, coffee liqueur, cream)
- Japanese Slipper - \$22
(Midori, orange liqueur, lemon juice)

MOCKTAILS

- Sour Apple Fizz - \$12
(bitter & sweet)
- Tuttie Fruittie - \$12
(refreshing tropical sunrise)

PREMIUM PREMIXES

Running with Thieves Grapefruit Gin & Soda 4.5% - \$15

Running with Thieves Pash On 4.5% - \$15

Espolon Sparkling Paloma 4.5% - \$15

Espolon Tequila, Lime & Soda 4.5% - \$15

Espolon Sparkling Margarita 4.5% - \$15



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COFFEE / TEA

Cappuccino / Flat White / Long Black / Latte / Chai /

Dirty Chai / Mocha / Hot Chocolate / Macchiato

Regular 5 Large 6

Espresso	4
Alternative milk - almond, oat or soy	+ 1
Flavoured syrups – vanilla, hazelnut, caramel	+ 1
Extra shot of espresso	+ 1.5
Affogato with espresso, ice-cream and liqueur	18
English Breakfast Tea	4
Peppermint Tea	4
Chamomile Tea	4
Green Tea	4
Earl Grey Tea	4

ICED

Latte	6
Chocolate	6
Long Black	6
Mocha	6
Chai Latte	6



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SOFT DRINKS / JUICES

	Glass	Pint
Lemon, Lime & Bitters	4.50	6.50
Soft Drinks	4	6
Coke, Coke Zero, Lift, Sprite, Fanta, Soda Water, Tonic		
Apple, Pineapple, Orange, Apple & Blackcurrant Juice	4.50	6.50

BOTTLED

Soft drinks - Coke, Coke Zero, Sprite, Fanta, Ginger Beer - \$4.50 each

Antipodes still water 1L - \$10

San Pellegrino sparkling water 750ml - \$10