

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 (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	41
golden raisins, olive sugo (GF) (I)	
Grilled 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	
Baked Tasmanian salmon	38
crispy kale (I)	
Vegetarian lasagna	29
roasted local vegetables, rich pomodoro sauce, creamy béchamel and melted cheese (V)	
Super bowl salad	29
avocado, kale, broccolini, sprouts, soba noodles, toasted quinoa seeds, salsa agresto (VGN, GFO)	
Add chicken	8
Add smoked salmon ⓘ	12
Vegan penne	29
seasonal vegetables, rustic pomodoro sauce, vegan cheese (VGN, GF)	



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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



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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