

m u s e food

bar nuts 5

marinated olives 9

bread & butter 7

trio of dips 15

fried pickles, lao gan ma mayo 12

potato & cheese croquettes, aioli 12

meatballs, marinara, parmigiano 10

chicken liver parfait, schmaltz toast 14

spicy chicken bao, slaw, pickled ginger 12

flatbread, san marzano tomato, mozzarella, basil 13

prawn dumplings, tofu, truffle ponzu dressing 19

gravlax, jalapeno & yuzu vinaigrette, citrus 24

steak frites, red wine jus 36

pasta of the week 30

frites 12

mixed leaves, vinaigrette 12

amaretto crème caramel 15

cheese selection 22

gf options available

any dietaries, please have a chat with our friendly staff

1.6% applies to card payments

glass wine

bubbles **B** **1/2** **G**

MATHO NV PROSECCO BRUT 55 30 13

rose

PEYRASSOL LA CROIX ROSE 60 30 14

white

VS&B THORLEY RIESLING 90 45 20

JOHN WALLACE VERMENTINO 50 25 12

DOMINIQUE PORTET CHARDONNAY 80 40 17

red

DOMAINE DE CHATILLON PINOT NOIR 60 30 14

KAESLER CABERNET SAUVIGNON 75 40 16

TYRELLS VINEYARD SELECTION SHIRAZ 50 25 13

pete's pick

DOMAINE DE CHATILLON CHARDONNAY 50 25 12

cellar list

bubbles

FLEURY NV BLANC DE NOIRS 175

white

QUINTARELLI 2023 BIANCO SECO 195

NALS MAGRIED 2023 HILLS PINOT GRIGIO 90

PROPHETS ROCK 2022 PINOT GRIS 105

CLOS SAOUMA 2020 INOPIA COTES DU RHONE 145

YARRA YERING 2022 DRY WHITE NO 1 115

MICHAEL LAROCHE 2022 PETIT CHABLIS 80

GIROLAMO RUSSO 2023 NERINA ETNA BIANCO 125

BRUNO GIACOSA 2023 ARNEIS 135

VS&B 2024 CHARDONNAY 75

ELANTO 2023 CHARDONNAY 165

red

VS&B 2022 BRUNNEN PINOT NOIR 95

ELANTO 2023 PINOT NOIR 165

CLOS SAOUMA 2019 INOPIA ROUGE 145

BEKKERS 2019 GRENACHE 115

BEKKERS 2019 SYRAH 135

OLIVERS TARANGA 2016 M53 SHIRAZ 230

RAVELLO 2021 LANGHE NEBBIOLO 105

GIRALOMO RUSSO 2021 A RINA 125

GIACOMO FENOCCHIO 2019 BAROLO CASTERELLO 275

cocktails

The James 25

Tequila • Passionfruit • Lime • Chilli Syrup • Chilli Salt

Flocon 23

Sechuan Pepper Vodka • Vanilla • Lemon • Coconut •
Matcha • Egg white • Soda

Sweet Sip 24

Bourbon • Campari • Red vermouth •
Fatwashed Coconut Oil

Dill with it 22

Gin • Lemon • Sugar • Elderflower • Dill

Sunshine Coast Magic Tiki 23

Rum • Falernum • Lime • Magic Tiki Syrup • Grapefruit
Angostura • Soda

Surprise me 25

Fancy something different ? Let us craft you an unique
cocktail.

Spritzes 18

Aperol, Campari, Hugo or Limoncello

Sours 22

Whiskey, Amaretto, Gin, Tequila or Coffee

beer & other

on tap

Please ask staff for this week's rotation

bottled

Cascade Premium Light	10
Peroni Nastro	11
Peroni Red	11
Asahi Japanese Lager	12
Corona	12
James Squire 150 Lashes	12
Somersby Apple Cider	12
Brookvale Union Ginger Beer	14
Belgian beer selection	16-18

non - alcoholic

Mocktail - let our bartender craft you something delicious	16
Non-Alc Beer	10-12
Softs/Juices	7
Coffee	6