

SUPPER

✕ 5pm till 10pm ✕

TO START

Warmed **baguette** | smoked garlic butter .12.

ⓧⓓF **Prawn & shrimp cocktail** | avocado | iceberg lettuce | cocktail sauce .15.

ⓓF **Beef cheek croquettes** | hot chipotle dipping sauce .15.

Goats cheese & roasted capsicum beignets | pickled bell pepper coulis | baked goat's cheese .15.

ⓓF **Cajun pork rilette** | pickles | jalapeños | crackling crumb | crunchy bread .15.

French onion soup | Swiss cheese | goats cheese | croûton .15.

✓ **Shitake mushroom & thyme dumplings** | ginger & sesame dipping sauce .15.

MAIN EVENT

✓ⓧ **Roasted olive risotto** | tomato | bell pepper | tapenade .20.

ⓧ **Green lipped mussels** | ale | smoked jalapeño butter | confit garlic | crunchy bread .22.

ⓧ **Southland lamb rump** | medium rare | confit garlic | smoked yoghurt | bacon fat potatoes | green beans | lamb jus .28.

ⓓF **Cajun BBQ sticky pork ribs** | Muskets horseradish 'slaw | bacon fat potatoes .26.

ⓧ **Hereford beef rump** | medium rare | Texas dry rub | green onion potato mash | asparagus | duxelle | red wine gravy .28.

Crispy herb crumbed chicken | Muskets horseradish 'slaw | potato mash | rosemary gravy | burnt corn .26.

ⓧ **Blackened monkfish** | braised fennel | pancetta | pea puree | seaweed & fennel salad .28.

ⓓF ⓧ **Seafood & chorizo paella** | green lipped mussels | clams | prawns | monkfish | saffron .28.

ⓧ **Confit pork belly** | crackling | potato mash | kimchi | pear cider sauce .26.

Wild Fiordland venison osso buco | Cajun spiced | gremolata | roasted olives | potato mash .26.

✓ **Lentil & tofu bourguignon** | red wine braised tofu | puy lentils | mushroom | olive oil celeriac potato crust .22.



Due to seasonal availability menu's are subject to change.
Please inform our team of any dietary requirements or allergies
Gluten Free | Vegan | Dairy Free



For reservations shoot online at www.muskets.nz
✗ For function enquiries please ask a member ✗
of the M&M team or email us at info@muskets.nz

EXTRA TREATS

Muskets horseradish 'slaw .5.
Grilled asparagus .5.
Bacon fat roasted potatoes .7.
Burnt corn .6.
Crispy onion rings & aioli .7.
Makikihi fries .7.

SWEET TOOTH

Warm triple chocolate brownie | burnt orange coulis | vanilla ice cream .12.

⊗ Cardamom & vanilla panna cotta | hokey pokey | lychee .12.

Raspberry lamington | crushed berry meringue | chantilly cream | berry coulis .12.

⊗ Pavlova roulade | Salted caramel cheesecake filling | sesame praline .12.

Sticky date pudding | ginger toffee sauce | vanilla ice cream .12.

Ⓜ Vegan Cheesecake | cashews | almonds | coconut | lychee | berry coulis .12.

THE SUN 'SHINERS

🍸 Breakfast Martini | London Dry Gin | Grapefruit | Lemon | Orange Liqueur | Marmalade .15.

🍹 Bloody Bloody Mary | Pure corn mash Moonshine | Pork Crackling | Pickle | Jalapeños | Lemon | Hot sauce
Worcestershiresauce | Celery salt | Cracked pepper | Tomato .14.

🍹 Musket Mojito | Sloe gin | Smoked rum | Lemon | Sugar | Club soda | Mint bushel .16.

THE MOON 'SHINERS

🍸 Espresso Moontini | Vodka | Coffee Moonshine | Octane Coffee | Caramel | Chocolate gunpowder .18.

🍹 Sticky Trigger Finger | Pure corn mash Moonshine | Licor 43 | Apple | Lime | Caramel | Honey | Rock salt .16.

🍷 Man on the Moonshine | Spiced Rum | Salted Caramel Moonshine | Winter tea syrup | Apple | Cinnamon .16.

DAWN 'TILL DUSK

🍸 Giggle Water | Pure Corn Mash Moonshine | Cherry Liqueur | Angosturo Bitters | Lemon. Cherry .10.

🍹 Merchant Mai Tai | Rum Blanco | Orange liqueur | Dark rum | Lime | Almond syrup .10.

🍹 Hoochinoo | Bourbon | Licor 43 | Ginger water | Chocolate Aztec bitters | Lime | Club soda .10.

BUBBLES

Canti Prosecco Piedmont, Italy .8/36.

Made in the traditional Italian style balanced with sweet notes of crisp pear & peach

Te Hana Reserve Cuvee New Zealand .10/45.

Kiwi classic with hints of grapefruit & crisp apples

The Best of Central Otago .80. btl only

Please ask one of our Moonshiners for details on current stock

Lanson Brut NV Champagne, France .110. btl only

A classic example from the region. Heavy Pinot Noir balance

WHITES

Kopiko Bay Chardonnay Gisborne .9/40.

Un-oaked chardonnay with a strong influence of pineapple & apricot. Not a classic dry style

Astrolabe Province Chardonnay Marlborough .13/59.

A wine of gentle creaminess & elegant texture, with tropical & stonefruit flavours

Kopiko Bay Sauvignon Blanc Marlborough .9/40.

Classic example from the region with zesty notes & a strong tropical fruit nose

Amisfield Sauvignon Blanc Central Otago .13/59.

Refined minerality is met with passionfruit & grapefruit for a full bodied example of a local style

Astrolabe Taihoa Sauvignon Blanc Marlborough .14/63.

Powerful passionfruit, guava and limoncello flavours, & a chalky, mineral texture

Mt Difficulty Roaring Meg Pinot Gris Central Otago .11/50.

Green mango & melon travel throughout & are complimented by the textured palate for a medium finish

Peregrine Pinot Gris Central Otago .13/59.

Softly textured with pear, ginger & elderflower balanced by a fine citrus freshness for a dry finish

Mt Difficulty Target Gully Riesling Central Otago .13/59.

Intensely citrus & fruit dominated. 40gl-1 residual sugar balances the acidity for a medium sweet finish

Astrolabe Sleepers Vineyard Albarino Marlborough .65. btl only

Fresh & lively white peach & tropical flavours. Medium body & length with a chalky & mineral finish

Astrolabe Wreckin Vineyard Late Harvest Chenin Blanc Marlborough .48. 375ml btl only

Luscious weight without being cloying, soft acid length & lovely stonefruit & citrus curd flavours

REDS

Kopiko Bay Pinot Noir Marlborough .9/40.

Cherry & spice refinedly grounded to deliver a bright & delicate example

Mt Difficulty Roaring Meg Pinot Noir Central Otago .16/72.

Textural tannins are balanced by the acidity & cherry fruits to complete this complex local wine

Terra Sancta Mysterious Diggings Pinot Noir Central Otago .14/63.

Full bodied & full of dark cherry flavours with subtle tannins & a touch of spice

Jacobs Creek Double Barrel Shiraz Barossa, SA, Aus .13/59.

A classic Barossa Shiraz but aged in American Oak Whiskey barrels to add more depth to this intense wine

Angus the Bull Cabernet Sauvignon VIC, Aus .11/50.

Full bodied with a strong dark chocolate & vanilla influence. An ideal accompaniment to red meat

Trinity Hill 'The Trinity' Hawkes Bay .11/50.

Merlot predominant blend with Cabernet Sauvignon & Cabernet Franc. Leather, plum & spice dominate

A LITTLE RED A LITTLE WHITE

Wooing Tree Rose Central Otago .13/59.

100% Pinot Noir Rose made with premium fruit grown on the family owned vineyard



ALL WINES ARE SUBJECT TO GRAPE AVAILABILITY



Espresso Martini Hour



.10. Dollar Espresso Martinis 10-11pm every night

THE HOME OF QUEENSTOWN'S ESPRESSO MARTINI

MUSKETS

— AND —

~~MOONSHINE~~

KIDS BEEF CROQUETTES .15.

with Potato Mash, Gravy & Peas

KIDS BATTERED FISH .15.

with Chippies & Peas

KIDS CHICKEN SCHNITZEL .15.

with Potato Mash, Gravy & Peas

KIDS VEGETARIAN RISOTTO .15.

Roasted Olive, Tomato, Pepper & Basil

KIDS STICKY BBQ PORK RIBS .15.

with Potato Wedges & Musket's 'Slaw

KIDS PUMPKIN SALAD .15.

Roasted Pumpkin, Spinach, Farro Grain & White Bean Puree

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KIDS CHOCOLATE ICE CREAM SUNDAE .8.

for children aged 14 years or under

