

Starters

Fish cakes, infused vinegar chips, smoked ketchup and lemon aioli

-50.00

Smoked beef fillet Carpaccio, red wine, parmesan, pickled strawberries, rocket and balsamic glaze

-68.00

Bone Marrow, pulled beef, pan jus served with brioche and marrow butter

-45.00

Tomato, olive, basil, balsamic and yoghurt cheese salad (V)

-50.00

Origanum and paprika chickpea fries, spicy avocado dip, garlic and chives aioli (V)

-45.00

Duck and plum sauce samoosa, chilli chocolate ganache and dark chocolate soil

-65.00

Smoked snoek pate, mango, spicy stewed apricot and charcoal crackers

-65.00

Mains

Line fish, roasted carrots, fennel and red onion, quinoa, black rice with truffle pea puree and lime caviar

-129.00

Coriander and cream cheese stuffed chicken supreme, curried cauliflower, charred mielies, pickled cucumber, butter curry sauce and naan bread pieces

-100.00

Herb and mustard crusted lamb rack, pumpkin pie, spinach and potato aligot, market vegetables and jus

-180.00

Lamb shank, basil infused mash potato, red wine onion and market vegetables

-190.00

Beef short rib, corn salsa, chili and lime roasted baby potatoes, market vegetables and chipotle aioli

-142.00

Smoked pork belly, bacon jam, butternut pommes anna, cider apple sauce, roasted cabbage, carrot and broccoli with maple jus.

-115.00

Beef fillet, potato croquettes, roasted onion puree, market vegetables, bone marrow and jus

-168.00

Beer and wild mushroom, truffle oil, caramelised onion, wild rice risotto with parmesan (V)

-85.00

Beer, bacon, chicken and peppadew wild rice risotto with parmesan

-90.00

Muse bowl: Falafels, corn salsa, roasted tomatoes, chimichurri quinoa, feta, grilled baby marrow, spice roasted chickpeas with spicy avocado dressing,

Chipotle and lemon aioli (V)

-85.00



Muse bowl: Falafels, Chorizo, corn salsa, roasted tomatoes, chimichurri quinoa, feta, grilled baby marrow, spice roasted chickpeas with spicy avocado dressing, Chipotle and lemon aioli

-95.00

Lamb curry, crispy onions, pickled cucumber and naan bread

-110.00

Lighter Side

Cured Norwegian salmon taco on a crispy tortilla with salsa, guacamole and fermented soy paste

-85.00

Pulled pork taco on a crispy tortilla with salsa, guacamole and herb aioli

-55.00

Lamb wrap served with tzatziki, salsa and hand cut chips

-80.00

Falafel wrap with tzatziki, salsa and hand cut chips **(V)**

-60.00

Falafel butter curry, curried cauliflower and naan bread **(V)**

-65.00

Vegetable and coconut red curry with black rice **(V)**

-85.00

Pasta

Pulled beef short rib with homemade pasta, cubed vegetables and a creamy jus sauce

-75.00

Beef and Chorizo meatball pasta with Napoletana sauce, basil and parmesan cheese

-65.00

Chimichurri chicken and red pepper pasta with parmesan

-65.00

Chimichurri, red pepper, baby marrow and patti pan vegan pasta **(V)**

-55.00

Zucchini linguine with a creamy white sauce, olives, blistered cherry tomatoes, basil and parmesan **(V)**

-60.00

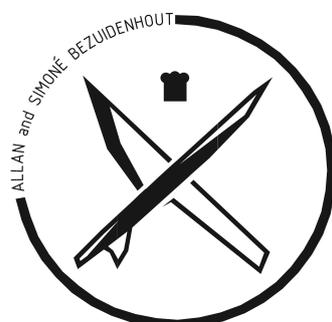
Pumpkin gnocchi, roasted corn and baby marrow, tomato pesto, balsamic and parmesan **(V)**

-60.00

Pumpkin gnocchi, Chorizo, roasted corn and baby marrow, tomato pesto, balsamic and parmesan

-75.00

Substitute all pastas for Quinoa for additional R10.00 for a gluten free option



Pizza

Chicken, chorizo, harissa and feta -**60.00**

Meatball and basil -**60.00**

Lamb, caramelised onion, mint and yoghurt cheese -**65.00**

Roasted red pepper, olive and feta -**50.00 (V)**

All pizza basis, pasta and Napoletana sauces are made in house

Salads

Quinoa with green apple, celery, cucumber, parsley, yoghurt and macadamia nuts **(V)**

-**55.00**

Herb salad with tomato, olives, cucumber, feta and fermented vinaigrette **(V)**

- **55.00**

Warm roasted cabbage, carrot, broccoli and cashew nut quinoa salad with sesame, soy and lime vinaigrette **(V)**

-**65.00**

Add chicken at R20.00

Desserts

Belgian dark chocolate delice with Guinness ice cream and praline

-**60.00**

Caramel Fondant, chocolate ganache, Maldon sea salt and almonds with vanilla pod ice cream

-**60.00**

Strawberry cheesecake semifreddo

-**55.00**

Vanilla pod panna cotta with melon sorbet and honey

-**45.00**

Raspberry and dark chocolate Muse magnum ice cream

-**50.00**



Muse Restaurant



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