

## Starters

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

**-50.00**

Beef fillet carpaccio, capers, parmesan, rocket, smoked salt and mustard - parmesan dressing

**-75.00**

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

*A tribute to Jan Hendrik the first South African Michelin Star chef*

**-50.00**

Twice baked Emmental souffle, bacon and chilli herb oil

**-60.00**

Origanum and paprika chickpea fries, spicy avocado dressing and Romesco sauce (V)

**-45.00**

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

**-70.00**

Vegetable Pakora, yoghurt and herb dressing (V)

**-45.00**

## Mains

Line fish, hollandaise, fennel croquettes, baby marrow, peas and lemon caviar

*We make use of fresh SASSI Green listed fish which is not always available*

**-140.00**

Coriander and cream cheese stuffed Chicken Supreme, cauliflower Pakora, charred mielies, pickled cucumber, butter curry sauce and naan bread pieces

**-105.00**

Herb and whole grain mustard crusted Karoo lamb rack, patatas bravas, vegetables, Romesco sauce and jus

**-190.00**

Lamb shank, olive and feta mash potato, red wine onion and vegetables

**-195.00**

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

**-145.00**

Smoked pork belly, bacon jam, gem squash, roasted butternut, sweet potato, baby marrow, apple sauce, crackling and maple jus

**-118.00**

Beef fillet, mushroom puree, creamed spinach and mushroom, potato fondant, herbed bone marrow butter, and pepper red wine jus

**-175.00**

Creamy broccoli, mushroom and black rice and risotto with parmesan and herb oil (V)

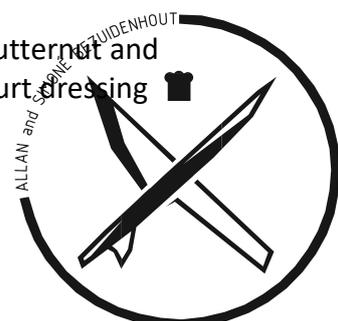
**-89.00**

Creamy broccoli, mushroom, bacon and black rice and risotto with parmesan and herb oil

**-95.00**

Muse bowl: chorizo, falafels, gem squash, spicy lentil and black rice, roasted butternut and sweet potato, balsamic beetroot, feta, zucchini with coriander and mint yoghurt dressing

**-95.00**



Muse bowl: falafels, gem squash, spicy lentil and black rice, roasted butternut and sweet potato, balsamic beetroot, feta, zucchini with coriander and mint yoghurt dressing **(V)**  
**-85.00**

Lamb curry, crispy onions, pickled cucumber and naan bread  
**-115.00**

### **Lighter Side**

Cured Norwegian salmon taco with salsa, guacamole and Hoisin paste  
**-90.00**

Pulled pork taco with salsa, guacamole and herb aioli  
**-60.00**

Roasted beetroot, lentils, black rice, broccoli and Romesco sauce **(V)**  
**-65.00**

Lamb wrap with tzatziki, salsa and hand cut chips  
**-85.00**

Meatball wrap with Napolitana sauce, cheese, basil and hand cut chips  
**-70.00**

Lentil meatball wrap with Napolitana sauce, cheese, basil and hand cut chips **(V)**  
**-55.00**

Falafel wrap with tzatziki, salsa and hand cut chips **(V)**  
**-60.00**

Falafel butter curry, curried cauliflower and naan bread **(V)**  
**-70.00**

Vegetable and coconut red curry with black rice **(V)**  
**-85.00**

### **Pasta**

Pulled beef short rib with cubed vegetables and a creamy jus sauce with parmesan  
**-80.00**

Beef and Chorizo meatballs with Napolitana sauce, basil and parmesan cheese  
**-70.00**

Chicken, mushroom and creamy tomato sauce with parmesan  
**-80.00**

Lentil meatballs with Napolitana sauce, basil and parmesan **(V)**  
**-70.00**

Spinach gnocchi, mushroom, creamy garlic sauce, truffle oil and parmesan **(V)**  
**-70.00**

Spinach gnocchi, chorizo, mushroom, creamy garlic sauce, truffle oil and parmesan  
**-80.00**

**Substitute all pastas for quinoa for an additional R10.00 for a gluten free option. Vegan pasta also available**



### **Pizza**

Chicken, chorizo, harissa and feta -**65.00**

Meatball and basil -**65.00**

Lamb, caramelised onion, mint and yoghurt cheese -**70.00**

Roasted red pepper, olive and feta -**55.00 (V)**

Lentil meatball pizza -**55.00 (V)**

***All pizza basis, pasta and 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 vinaigrette **(V)**  
- **55.00**

Warm roasted beetroot, butternut, sweet potato, zucchini, feta, black rice and quinoa salad  
**(V)**  
-**55.00**

**Add chicken at R25.00**

### **Desserts**

70% Callebaut dark chocolate mousse, caramel chocolate cremeux, cherry smoke and white chocolate ice cream  
-**70.00**

Caramel fondant, chocolate ganache, Maldon sea salt and roasted almonds with vanilla pod ice cream  
-**60.00**

Spice chai crème brulee, cinnamon oat crumble and pumpkin ice cream  
-**45.00**

Vegan rose water ice cream magnum with dark chocolate and pistachio  
-**50.00**

Carrot cake ice cream, sponge, candied pecan nut, cream cheese icing and white chocolate  
-**58.00**



Muse Restaurant



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