

## Starters

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

**-50.00**

Beef fillet Tartare, gherkins, capers, crispy onions, soft poached egg yolk, Maldon sea salt, mustard dressing and toast

**-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, rocket and sundried tomato salad

**-60.00**

Origanum and paprika chickpea fries, avocado dip and spicy homemade tomato sauce (V)

**-45.00**

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

**-70.00**

Cheddar and corn pap balls with chickpea chakalaka (V)

**-45.00**

## Mains

Basil cream cheese stuffed chicken breast with Napolitana and cheese, chicken crackling, roasted vegetables and corn on the cob.

**-110.00**

Herb and whole grain mustard crusted Karoo lamb rack, pumpkin pie, maple glazed carrots, creamy garlic broccoli and jus

**-190.00**

Lamb shank, sundried tomato and feta mash potato, red wine onion and vegetables

**-195.00**

Lamb rump, creamy parmesan polenta, roasted vegetables and jus

**-170.00**

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

**-145.00**

Smoked pork belly, bacon jam, beetroot puree, warm potato salad, sautéed cabbage and carrot slaw, apple sauce, crackling and maple jus

**-118.00**

Beef fillet, mash potato cake, baby marrow and broccoli puree, market vegetables, bone marrow and red wine jus

**-175.00**

Creamy Harissa, charred corn risotto and black rice with baby marrow, parmesan and herb oil (V)

**-89.00**

Chorizo, creamy Harissa, charred corn risotto and black rice with baby marrow, parmesan and herb oil

**-95.00**



Muse bowl: chorizo, falafels, roast vegetables, quinoa, beetroot puree, sautéed cabbage slaw, baby marrow, feta and Harissa paste

**-95.00**

Muse bowl: falafels, roast vegetables, quinoa, beetroot puree, sautéed cabbage slaw, baby marrow, feta and Harissa paste **(V)**

**-85.00**

Lamb curry, crispy onions, pickled cucumber, raita 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**

Polenta, roasted vegetables, creamy spiced tomato sauce with basil and parmesan **(V)**

**-70.00**

Lamb wrap with tzatziki, salsa and hand cut chips

**-85.00**

Pulled pork and coleslaw wrap with hand cut chips

**-70.00**

Meatball wrap with Napolitana sauce, cheddar cheese, basil and hand cut chips

**-70.00**

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

**-55.00**

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

**-60.00**

Falafel and cauliflower butter curry with naan bread **(V)**

**-70.00**

Chicken and cauliflower butter curry with naan bread

**-90.00**

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

**-85.00**

Beef and Chorizo meatballs with Napolitana sauce, basil and parmesan cheese

**-70.00**

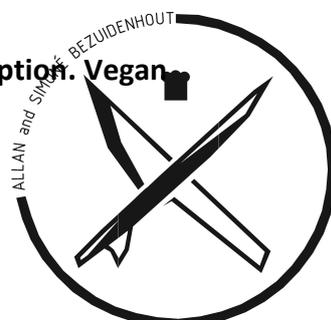
Chicken, mushroom and creamy tomato sauce with parmesan

**-80.00**

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

**-70.00**

**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 (V) -**60.00**

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

***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 vegetables, chickpea, feta and quinoa salad (V)

-**60.00**

**Add chicken at R25.00**

## Desserts

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

-**60.00**

Deep fried almond nougat, wine jellies and rosewater ice cream

-**45.00**

Vegan chocolate ice cream in peanut butter cookie sandwich with brûléed banana and peanut brittle

-**68.00**

70% Callebaut dark chocolate paté, koeksister bites, coconut burnt caramel ice cream

-**70.00**

Tiramisu tinkie and mascarpone ice cream

-**50.00**



Muse Restaurant



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