

## Starters

- Fish cakes, infused vinegar chips and tartar sauce  
**-50.00**
- Beef fillet tartare, gherkins, capers, crispy onions, soft poached egg yolk, Maldon sea salt, mustard dressing  
**-75.00**
- Origanum and paprika chickpea fries with black garlic aioli and chipotle aioli (V)  
**-50.00**
- Duck samoosa, plum and black cherry sauce, chilli chocolate ganache and dark chocolate soil  
**-75.00**
- Broccoli and cauliflower soup with a cheese ball (V)  
**-50.00**
- Bone marrow, pulled beef, jus with brioche and bone marrow butter  
**-55.00**
- Twice baked Emmental soufflé, caramelized onion, brown mushroom and truffle oil (V)  
**-65.00**

## Mains

- Herb and whole grain mustard crusted Karoo lamb rack, pumpkin fritters, vegetables, creamy garlic potatoes and jus  
**-190.00**
- Confit duck leg with cubed vegetables in braised lentils, truffle oil and cherry jus  
**-150.00**
- Lamb shank, roasted garlic mash potatoes, red wine onion, vegetables and jus  
**-195.00**
- Lamb rump, black garlic, roasted winter vegetable quinoa, cauliflower puree and jus  
**-170.00**
- Beef short rib, corn salsa, chipotle mash potatoes, vegetables and soy jus  
**-150.00**
- Smoked pork belly, bacon jam, carrot puree, sweet potato fondant, green vegetables, almond dukkah, crackling and cider apple sauce  
**-120.00**
- Beef fillet, hasselback potatoes, beetroot hummus, vegetables, bone marrow butter and jus  
**-175.00**
- Jalapeno cream cheese stuffed chicken breast with red pepper sauce, cheese and bacon crumble with broccoli, corn and baby marrow quinoa warm salad  
**-140.00**
- Beef fillet stew, cheddar dumplings and vegetables  
**-155.00**
- Muse bowl: Falafels, roasted winter vegetables quinoa, brown mushrooms, baby marrow, feta, black garlic aioli and Harissa paste (V)-**85.00**  
Served with chorizo -**95.00**  
Served with venison -**119.00**

Creamy red wine risotto and black rice with brown mushroom, caramelized onion and parmesan **(V)** -**89.00**  
Served with venison -**110.00**

Polenta, roasted vegetables, creamy spiced tomato sauce with basil and parmesan **(V)**  
-**75.00**

### Curries

Lamb curry, raita and naan bread  
-**115.00**

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**



### 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**

Lamb wrap with tzatziki, salsa and hand cut chips  
-**90.00**

Pulled pork and coleslaw wrap with hand cut chips  
-**75.00**

Meatball wrap with Napolitana sauce, cheddar cheese, basil and hand cut chips  
-**80.00**

Lentil meatball wrap with Napolitana sauce, cheddar cheese, basil and hand cut chips **(V)**  
-**60.00**

Falafel wrap with tzatziki, salsa and hand cut chips **(V)**  
-**65.00**

### Pasta

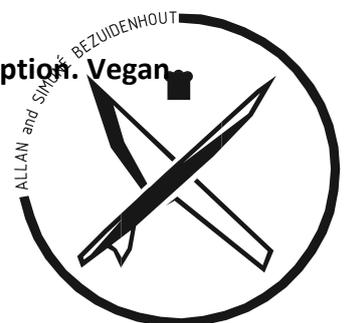
Pulled beef short rib with cubed vegetables and a creamy jus sauce with parmesan  
-**85.00**

Beef and Chorizo meatballs with Napolitana sauce, basil and parmesan cheese  
-**80.00**

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 -70.00

Meatball and basil -70.00

Lamb, caramelised onion, mint and yoghurt cheese -75.00

Roasted red pepper, olive and (V) -60.00

Lentil meatball and basil (V)-60.00

**All pizza bases, pasta 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 winter vegetables, chickpea, feta and quinoa salad (V)

-65.00

**Add chicken at R25.00**

## Desserts

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

-60.00

Deep fried almond nougat, Turkish delight and rosewater ice cream

-55.00

**(Enquire about table side service)**

Vegan dark chocolate ice cream dipped in Yuzu chocolate

-78.00

70% Valrhona dark chocolate torte with pistachio ice cream

-75.00

Apple crumble choux au craquelin, butterscotch, crème patissiere and vanilla pod ice cream

-50.00



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