

Starters

Fish cakes, vinegar chips and tartar sauce

-50.00

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

-78.00

Baked savoury cheesecake, tomato preserve, red pepper and basil (V)

-55.00

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

-75.00

Salmon Gravlox, pickled cucumber, radish, avocado puree and black sesame tuile

-130.00

Bone marrow, pulled beef, jus with brioche and bone marrow butter

-55.00

Butternut and chickpea croquette, fire roasted salsa and vegetable crisps (V)

-55.00

Mains

Herb and whole grain mustard crusted Karoo lamb rack, crispy potatoes, vegetables, minted pea puree, red pepper baba ganoush and red wine jus

-199.00

Confit duck leg, pommes aligot, vegetables and jus

-150.00

Lamb shank, roasted garlic mash potatoes, red wine onion, vegetables and jus

-205.00

Lamb rump, cauliflower mash, pumpkin fritters, roasted vegetables and jus

-180.00

Beef short rib, corn salsa, crispy polenta cake, vegetables and soy jus

-150.00

Smoked pork belly, bacon jam, carrot and potato mash, warm mixed vegetable slaw and maple soy jus

-135.00

Beef fillet, potato fondant, vegetables, pickled mustard, black garlic, bone marrow butter and jus

-175.00

Sun-dried tomato cream cheese stuffed chicken breast, corn on the cob, roasted summer vegetable quinoa

-140.00

Muse bowl: Falafels, roasted summer vegetable quinoa, brown mushroom, roasted cherry tomatoes, red pepper baba ganoush, minted pea puree and feta (V) **-85.00**

Served with chorizo **-99.00**



Creamy roasted vegetable pesto risotto and black rice with brown mushroom and parmesan
(V) -99.00

Served with chicken **-129.00**

Served with chorizo **-115.00**

Curries

Lamb curry, raita and naan bread

-130.00

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

-70.00

Chicken and cauliflower butter curry with naan bread

-99.00

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

-85.00

Lighter Side

Cured Norwegian salmon taco with salsa, guacamole and Hoisin paste

-95.00

Pulled pork taco with salsa, guacamole and herb aioli

-60.00

Lamb wrap with tzatziki, salsa and hand cut chips

-95.00

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 ball 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

-89.00

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

-80.00

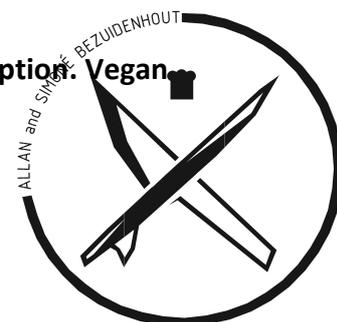
Chicken, mushroom and creamy tomato sauce with parmesan

-85.00

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

-70.00

Substitute all pastas for quinoa for an additional R15.00 as a gluten free option. Vegan pasta is also available.



Pizza

Chicken, chorizo, harissa and feta -70.00

Meatball and basil -70.00

Lamb, caramelised onion, mint and yoghurt cheese -79.00

Roasted red pepper, olive and feta (V) -60.00

Lentil meatball and basil (V) -60.00

All pizza bases and pasta sauces are made in house.

Salads

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

-58.00

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

-58.00

Warm quinoa, brown mushroom, beetroot, caramelized onion and feta salad with vegetable pesto (V)

-70.00

Add chicken at R30.00

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

Vegan dark chocolate nut Sundae

-78.00

70% Valrhona dark chocolate torte, pistachio cream with Amarula ice cream

-75.00

Baked yoghurt with seasonal fruit and kataifi crisp

-65.00



Muse Restaurant



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