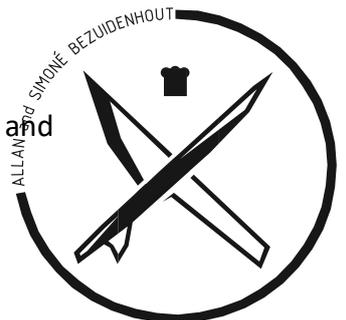


Starters

- Fish cakes, vinegar chips and tartar sauce
-50.00
- Mussel tortellini, lemon cream sauce, black garlic and roasted tomato
-85.00
- Duck samoosa, Asian slaw, plum sauce and orange
-75.00
- 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
- Minestrone soup (V)
-50.00

Mains

- Herb and whole grain mustard crusted Karoo lamb rack, roasted vegetables, herb couscous,
Harissa and red wine jus
-199.00
- Confit duck leg, truffle polenta, vegetables and jus
-150.00
- Lamb shank, olive and rosemary mash potatoes, red wine onion, vegetables and jus
-210.00
- Lamb rump, marinated vegetables, Hasselback baby potatoes and jus
-190.00
- Beef short rib, pearl barley with roasted butternut, sweet potato, tomato and soy jus
-150.00
- Smoked pork belly, bacon jam, roasted carrot and beetroot, sesame cabbage and maple soy
jus
-145.00
- Beef fillet, crispy garlic butter potatoes, vegetables, coriander chutney, bone marrow and
jus
-180.00
- Coriander and cream cheese stuffed chicken breast, spinach, brown mushroom and
sundried tomato quinoa with parmesan sauce
-140.00
- Muse bowl: Beetroot Falafels, marinated vegetables vegetable, cabbage, black rice, Harissa
and yoghurt cheese (V)-85.00
Served with chorizo -99.00
- Creamy spinach and pea pesto risotto, black rice, brown mushroom and
parmesan (V) -99.00
Served with chicken -129.00
Served with chorizo -115.00



Curries

Lamb curry

-140.00

Falafel, butternut and sweet potato butter curry **(V)**

-80.00

Chicken butter curry

-110.00

Vegetable and coconut red curry **(V)**

-85.00

All curries are served with black rice, raita and naan

Lighter Side

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 and parmesan

-89.00

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

-80.00

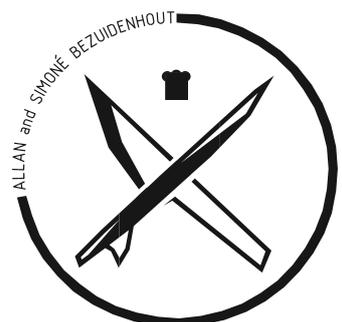
Chicken, mushroom and creamy tomato sauce with parmesan

-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 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, marinated vegetables and feta salad (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**

Malva pudding Tinkie, crème patissiere and cinnamon pretzel macaroon

-**50.00**

70% Valrhona chocolate mousse, caramelized white chocolate, puffed rice and toasted marshmallow cream

-**65.00**

Pumpkin pie, butterscotch, nutmeg meringue and Tonka bean ice cream

-**55.00**

Passionfruit and Yuzu Vegan ice cream Popsicle

-**65.00**



Muse Restaurant



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