

Starters

Fish cakes, vinegar chips and tartar sauce

-55.00

Mussel tortellini, lemon cream sauce, black garlic and roasted tomato

-85.00

Duck samoosa, Asian slaw, plum sauce

-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)**

-60.00

Beef Fillet Tartare, poached egg, crispy onions

-90.00

Gin cured Norwegian Salmon, radish, cucumber, Nori salted crisps, Japanese mayo and soy caviar

-130.00

Mains

Herb and whole grain mustard crusted Karoo lamb rack, butternut mash, roasted vegetables, harissa, black garlic and jus

-210.00

Confit duck leg, polenta, vegetables and truffle jus

-155.00

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

-220.00

Lamb rump, Parmesan Arancini, olive, corn on the cob, smoked tomato salsa and red wine jus

-205.00

Beef Short Rib, chipotle patatas bravas, herb coleslaw and soy jus

-165.00

Smoked pork belly, bacon jam, roasted carrot and beetroot, sesame cabbage, crackling crumble and maple soy jus

-150.00

Beef fillet, mushroom puree, duck fat potatoes, chilli and garlic broccoli, bone marrow and jus

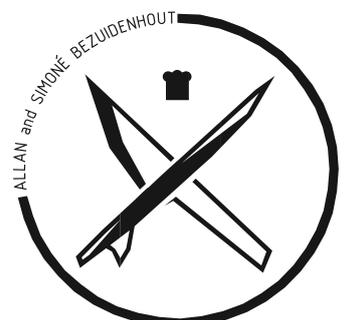
-195.00

Coriander and cream cheese stuffed chicken breast, korma sauce, vegetables and quinoa

-145.00

Muse bowl: Chickpea and bean patty, black rice, corn on the cob, coleslaw, baby marrow ribbons, chipotle dressing and feta **(V)**-90.00

Served with chorizo **-115.00**



Creamy harissa risotto, black rice, brown mushroom, roasted corn,
baby marrow, parmesan **(V)** -99.00
Served with chorizo -129.00

Curries

Lamb curry

-150.00

Butternut Falafel and cauliflower butter curry **(V)**

-85.00

Chicken and cauliflower butter curry

-110.00

Vegetable and chickpea Korma curry **(V)**

-95.00

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

-99.00

Pulled pork and coleslaw wrap with hand cut chips

-80.00

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

-80.00

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

-70.00

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

Brown mushroom, tomato, chilli, marmite and parmesan **(V)**

-80.00

**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)** -**65.00**

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, chickpeas, chilli and garlic broccoli, almonds, spicy red pepper sauce and yoghurt cheese **(V)**

-**80.00**

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 and cranberry nougat, champagne jelly and rosewater ice cream

- **55.00**

Muse Milk Tart

-**50.00**

70% Valrhona chocolate torte, cocoa nib crumble and miso caramel ice cream

-**75.00**

Strawberry semifreddo, rhubarb compote, lemon curd

-**55.00**

Vegan hazelnut praline and chocolate brownie ice cream sandwich **(V)**

-**60.00**

