

BITES, SNACKS & LIGHT MEALS

CREAMY MUSSELS – R85

Mussels in a creamy sauce infused with white wine and fresh garlic, served with a wood-fired puff

EGGPLANT CHILLI POPPERS – R90 **Vegetarian**

Four jalapeno chillies filled with cream cheese and mozzarella, wrapped in Melanzane and baked in pizza oven. Served with tzatziki and fresh rocket

BACON CHILLI POPPERS – R110

Four jalapeno chillies filled with cream cheese and mozzarella, wrapped in shoulder bacon and baked in the pizza oven. Served with tzatziki and fresh rocket

STARTER NACHO RANGO – R110 (Gluten Free Option + R25)

Nachos with mozzarella, feta, free-range chicken, spinach, peppadew, salsa, guacamole & cream cheese

STARTER NACHO LIBRE – R95 (Gluten Free Option + R25) **Vegetarian**

Nachos with mozzarella, feta, peppadew, red onions, tomatoes, olives, guacamole & cream cheese

STARTER NACHO MEXICANA – R110 (Gluten Free Option + R25)

Nachos topped with mince, mozzarella, red onions, guacamole and cream cheese

CHICKEN LIVERS – R90

Free-range chicken livers in a creamy tomato sauce, infused with brandy, chilli and fresh garlic and served with a wood-fired puff

SOUP OF THE DAY – R65

Hearty home-made soup of the day, served with a wood-fired puff

MUSE FUSION MINCE – R70

Spicy Thai mince infused with chilli, garlic, ginger, coriander and topped with peanuts. Served with fresh lettuce as “bowls “and puffs

WOOD-FIRED FOCACCIA

Sky's Gorgonzola, Peppadews & garlic
R80 **Vegetarian**

Garden Rosemary & Garlic
R65 **Vegan**

Feta Cheese & Garlic
R70 **Vegetarian**

Herb & Garlic
R65 **Vegan**

SLIDERS - small pizza

Garlic, Rasta peppers & Balsamic Glaze
R50 **Vegan**

Blue cheese, Caramelised onion & Rocket
R55 **Vegetarian**

Garlic, Atchar & Mozzarella
R50 **Vegetarian**

Garlic, Tomato, Feta & Balsamic glaze
R55 **Vegetarian**

WOOD-FIRED PIZZAS

ORIGIN – R 75 Vegetarian

Mozzarella & tomato base

MOKSHA – R150 Vegetarian

Mozzarella & tomato base, preserved fig, gorgonzola, caramelised onions, walnuts and rocket

RUSTLERS – R125 Vegetarian

Mozzarella & tomato base, spinach, feta, peppadew & mushroom

OZORA – R120

Mozzarella & tomato base, bacon and pineapple

WACKY WOODS – R120

Mozzarella & tomato base, bacon and mushrooms

ASTRAL AFRICA – R125 Vegetarian

Mozzarella & tomato base, exotic mushrooms, rocket and red onions

EARTH DANCE – R135

Mozzarella & tomato base, bacon, egg, spinach and mushrooms

GOA – R150

Mozzarella & tomato base, anchovies, olives, capers and avocado

ORGANIK – R125 Vegetarian

Mozzarella & tomato base, artichoke, olives, mushrooms and rocket

VORTEX – R130

Mozzarella & tomato base, mince, rocket and red onions

AVALON – R150

Mozzarella & tomato base, free-range chicken, basil pesto, peppadew and avocado

GODZILLA – R130

Barbeque sauce and mozzarella base, topped with bacon, mushrooms, peppadew and gorgonzola

ALIEN SAFARI – R120

Mozzarella & tomato base, gorgonzola and salami

CALZONE / "HOLY SALAD" – Add R25

BOHEMIAN– R140

Mozzarella & tomato base, bacon, feta & avocado

BARBARELLA – R120 - Mozzarella & tomato base, spicy chicken livers, bacon, green peppers and fresh rocket

GROOVY TROOPERS – R130

Mozzarella & tomato base, salami, pineapple and olives

AZTEC – R130 Vegetarian

Mozzarella & tomato base, eggplant, spinach, olives and avocado

JUNGALA – R125

Mozzarella & tomato base, mince and banana

FULL MOON – R170 Vegetarian

Buffalo mozzarella & tomato base, capers, strawberries, rocket, basil pesto and parmesan

FREAKY FOREST – R125 Vegan

Tomato base, exotic mushrooms, spinach, avocado and caramelised onions, served with Tahini dressing

GANESHA – R130 Vegan

Tomato base, eggplant, olives, spinach and peppadews, served with Tahini dressing

BOOM – R135 Vegan

Tomato base, olives, artichokes, mushrooms, rocket and avocado, served with Tahini dressing

EXTRA TOPPINGS:

- Spinach, onions, tomato or cherry tomatoes, banana, egg, chilli, pineapple – R15
- Mushrooms, caramelised onions, rocket, feta, green peppers, olives, garlic – R20
- Mozzarella, avocado, capers, mince, bacon, parmesan, peppadew, basil pesto, artichokes, eggplant –R25
- Salami, anchovies, free-range chicken strips, gorgonzola, exotic mushrooms – R27
- Buffalo Mozzarella – R50

GLUTEN FREE PIZZA BASE – Add R35

MEALS

NACHO RANGO – R125 (Gluten Free + R25)

Nachos topped with mozzarella, feta, free-range chicken, spinach, peppadew, salsa, guacamole and cream cheese

NACHO LIBRE – R120 (Gluten Free + R25)

Nachos topped with mozzarella, feta, peppadew, red onions, fresh tomatoes, olives, guacamole and cream cheese **Vegetarian**

NACHO MEXICANA – R125 (Gluten Free + R25)

Nachos topped with mince, mozzarella, red onions, guacamole and cream cheese

CHICKEN SKEWERS – R125

Tangy free-range chicken skewers with sesame seeds, served with roast vegetables, rosemary infused oven-baked sweet potato and salad

CHICKEN SCHNITZEL – R130

Free-range chicken schnitzel, served with roast vegetables, rosemary infused oven-baked sweet potato and salad. Creamy coriander and blue cheese sauce OR mushroom sauce on the side

CREAMY MUSSELS – R130

Mussels (in shells) in a creamy sauce infused with white wine and fresh garlic, served with spicy rice, salad and a wood-fired puff

PATAGONIAN CALAMARI – R180

Patagonian calamari pan fried with fresh garlic and chilli, served with spicy rice, rosemary infused oven-baked sweet potato and home-made sweet chilli relish

BEEF RENDANG- R130

Flavoursome beef stew with vegetables and served with rice & wood-fired puff; fresh banana, onion & tomato on the side.

SWEET POTATO AL FORNO – R120

Rosemary infused oven-baked sweet potato topped with Bolognese mince and mozzarella, baked in the pizza oven, served with roast vegetables OR salad and a wood-fired puff

SWEET CHILLI PRAWNS – R185

Prawns (in shell) pan fried with home-made sweet chilli sauce, served with spicy rice, rosemary infused oven-baked sweet potato and salad.

SIRLOIN STEAK – R170

250-300g sirloin steak grilled, served with roast vegetables, rosemary infused oven-baked sweet potato and salad. Creamy coriander and blue cheese sauce or mushroom sauce on the side

CHICKEN LIVERS – R120

Free-range chicken livers in a creamy tomato sauce, infused with brandy, chilli and fresh garlic and served with rosemary infused oven-baked sweet potato, salad and a wood-fired puff

VEG PLATE – R100 **Vegetarian**

Roast vegetables, rosemary infused oven-baked sweet potato, salad and Tahini dressing

VEGAN PLATE – R100 **Vegan**

Spicy rice, broccoli salad with Tahini dressing and rosemary infused oven-baked sweet potato.

THAI RED CURRY

Fragrant and creamy curry topped with sprouts, served with basmati rice and puff

Vegetable – R120 **Vegetarian**

Free-range chicken – R140

Prawns (pan fried in shell) – R190

PASTA

PESTO PASTA – R100 **Vegetarian**

Pasta of the day with basil pesto, sprouts, rocket and avocado

PUTTANESCA – R115 **Vegan option, no anchovies**

Pasta of the day in a tomato sauce with chilli, garlic, anchovies, olives and capers

RASTA PASTA – R120 **Vegetarian**

Pasta of the day with roasted vegetables, spinach and peppadew – topped with fresh cream

EXOTIC-FREDO – R120 (**Vegetarian option, peppadews instead of salami**)

Pasta of the day with fresh cream, exotic mushrooms, spinach and Italian salami

OCEAN INK – R160

Pasta of the day with prawns (in shell), chilli, garlic, spinach and peppadew – topped with fresh cream and coriander

BOLOGNESE – R100 (Al forno – topped with mozzarella and baked, add R 30)

Pasta of the day with Italian whole peeled tomato, top-side beef mince, green peppers and onions.

Half portions available -Gluten free pasta - add R35

SALADS

BROCCOLI SALAD R100

(**Vegan option, no egg – R85**) **Vegetarian**

Broccoli, boiled egg, grated raw beetroot, red onions, sesame seeds and avocado with Tahini dressing

SPROUTED GARDEN SALAD – R90

(**Vegan option, no feta – R70**) **Vegetarian**

Tomato, mixed greens, cucumber, feta, red onions, olives, sprouts with Tahini dressing

CAPRESE SALAD – R110 **Vegetarian**

Buffalo mozzarella, tomato, calamata olives and basil pesto, drizzled with olive oil and balsamic reduction

MUSE FUSION CAPRESE SALAD – R120 **Vegetarian**

Buffalo mozzarella, rocket, strawberries, basil pesto, drizzled with olive oil and balsamic reduction

CHICKEN SALAD – R120

Tangy free-range chicken on a sprouted garden salad, sprinkled with sesame seeds and served with Tahini dressing

PRAWN SALAD – R160

Prawns (in shell) pan fried with garlic and chilli butter – served with mixed greens and avocado, sprinkled with sesame seeds

BURGERS

NAKED VEG BURGER – R100 **Vegetarian**

Topped with Tahini dressing, beetroot, cucumber, rocket and sprouts. Served with rosemary infused, oven baked sweet potato

NAKED BEEF BURGER – R120

Home-made beef burger topped with bbq sauce, red onions, rocket and gherkins. Served with roast vegetables and a rosemary infused, oven-baked sweet potato. Includes a choice of sauce

NAKED FREE-RANGE CHICKEN BURGER – R120

Free-range chicken fillet topped with rocket, cucumber and sprouts. Served with roast vegetables and a rosemary infused, oven-baked sweet potato. Includes a choice of sauce

Kiddies Menu - R50

CHICKEN STRIPS – Served with Veg or Salad and a Puff

SPAGHETTI BOLOGNESE - Topped with Cheese and baked in wood fired oven

LITTLE MUSE PIZZA – Bacon and Cheese

DESSERTS

MUSE SCOOPS ICE CREAM

Chocolate, Vanilla, Strawberry

Scoop – R20

Bowl – R55

MUSE MALVA – R65

Home-made malva served with cream or ice-cream

TUNE RAIDER – R65

Ice-cream, condensed milk, strawberries, meringue and cream

TUNE BABOON – R55

Ice-cream, fried banana with cinnamon sugar, home-made chocolate sauce and cream

MUSE VEGAN CHEESECAKE – R60 **Vegan**

Delicate cake (No Cheese) - Dates, Nuts and Coconut Cream

(Peanut Butter or Blue Berry)

MISSING MOOSE – R60 **Vegan**

Chocolate mousse fused with Avocado, Banana & Maple Syrup

BRYONY'S APPLE DESSERT – R60 - **Vegetarian**

Wood-fired fresh apple, fused with assorted raisins & granola and a hint of cinnamon served with

Ice-cream or Cream – **Vegan Option**: Coconut Cream

MUSE AFFOGATO – R70

Ice-cream, espresso and choice of liqueur OR condense-milk (non-alcoholic)

CAKE OF THE DAY – R50

RED WINE

Allee Bleue Starlette Rouge Blend – R120 / R42
Bonnievale Cabernet / Merlot blend – R130
Alvi's Drift Cabernet Sauvignon – R140
Bonnievale Shiraz – R130
Blue Owl Merlot – R130
Middelvlei Merlot – R170
Arabella Pinotage - R120
Alvi's Drift Pinotage - R140
Vriesenhof Grenache, Shiraz, Mourvedre R180

ROSE WINE

Arabella Pink Panacea - R120 / R42
D'Aria Blush – R130

WHITE WINE

Allee Bleue S/ Blanc & Chenin Blend R120/R42
Bonnievale Sauvignon Blanc – R130
Diemersdal Sauvignon Blanc – R160
Ashton Sauvignon Blanc – R130
Blue Owl Chardonnay – R130 / R42
Diemersdal Chardonnay (Unwooded)- R160
Ashton Chenin Blanc - R130
Niel Joubert Chenin Blanc – R140
St Anna – Natural Sweet – R120

SPARKLING WINE

D'Aria Pop Song Sauvignon Blanc– R145
Simonsig Kaapse Vonkel Brut – R260
Prosecco – R120

BEER

Amstel, Black Label, Castle light, Hansa ,
Windhoek light / lager – R30
Corona Mexican Beer – R36
Glenhoff on tap 300ml – R40/ 500ml – R50
Heineken – R30
Hunters / Savannah–R30
Guinness – R30
Non-alcoholic Beer – R35
Red Bridge Craft Beer – R48
Windhoek Draught – R35

SPECIALITY COFFEES

Irish Coffee – Jameson – R55
Italian Coffee – Amaretto – R60
Jamaican Coffee – Dark Rum – R55
Mexican Coffee – Dark Rum & Kahlua – R60
Dom Pedro – R55

SPIRITS & SHOTS

Amarula/ Kahlua/ Ponchos – R30
Bacardi White Rum – R25
Brandy – R25
Craft Gins – R40
Captain Morgan Dark Rum – R23
Gin on tap – R45
Gin – R23
Grants – R25
Grappa – R50
Johnny Walker Black – R40 Red – R35
Jack Daniels Bourbon – R35
Jagermeister – R30
Jameson – R30
Limoncello – R40
Melktertjie / "Naas" tje oyster– R25
Tequila Silver/Gold – R25
Tovaritch! Berry Vodka – R25
Tullamore Dew – R24
Vodka – R25
Whisky Special – R35
Brandy Special (Coke/coke light) – R35

HOT DRINKS

Americano – R25
Decaf Americano – R30
Cappucino – R30 Red Cappucino – R35
Decaf Cappucino – R35
Café Latte – R40
Espresso – R25 Red Espresso – R30
Hot chocolate – R35 Mochachino – R45
Five Roses Tea – R25 Rooibos Tea – R25
Toni Glass Variety Teas – R30

COLD BEVERAGES

Appletizer / Grapetizer – R30
Ice Tea – Lemon/Peach – R30
Cordial - Lime/ Passion Fruit/ Kola – R13
Ice Coffee – R50
Cappy (Just Juice) various – R25
Milkshakes –big R50 small – R35
Red Bull – R30
Rock Shandy – R45 / Steelworks – R50
Floats - Coke/Fanta/Sprite/Cream Soda – R45
Softdrinks – R25
Still / Sparkling Water 750ml –R40 250ml –R20
Tomato Cocktail – R30
Mojito cans – R30

MUSE Cocktail List

MUSE Shorts

- ❖ HAND GRENADE - Jagermeister with Vodka and Red Bull – R80
- ❖ SUIT CASE - Jack Daniels and Passion Fruit – R45
- ❖ PURPLE HEART - Jagermeister with Po10C – R50
- ❖ BANANA JACK - Banana Liqueur and Jack Daniels – R50
- ❖ CHOCOLATE CAKE - Frangelico with Vodka – R65
- ❖ VELVET COFFEE SHOT - Ponchos with Amarula – R55
- ❖ LAGOON WATER - Banana Liqueur with Amarula and a dash of Nachtmusik Liqueur – R55
- ❖ JELLY BABY - Banana Liqueur, Blue Curacao, Amarula & Grenadine with cream – R55
- ❖ SIDE KICK - Malibu with Apple Sours and a dash of Grenadine syrup – R50
- ❖ OLD DRIFT MONSTER - Nachtmusik, Amarula & Kahlua – R55
- ❖ SPRINGBOKKIE - Peppermint Liqueur topped with Amarula – R55
- ❖ FALL DOWN - Kahlua Liqueur & Tequila with a dash of Wit BLits – R45

MUSE Longs

- ❖ LONG ISLAND ICE TEA – Rum, Vodka, Gin, Triple Sec, Lime – R65
- ❖ PINA COLADA - Bacardi, Pineapple juice, Coconut Cream – R70
- ❖ MUSE MISSION - Blue Curacao, Vodka, Apple Sours, Lime and Pineapple juice –R70
- ❖ APPLE ORANGE MARGARITA - Margarita with orange juice and Apple Sours – R60
- ❖ LOVE POTION = Vodka, Peach Schnapps, Cranberry juice, Amaretto and Orange juice – R70
- ❖ MUSE MOJITO - Bacardi, Lime Juice and Soda Water – R60
- ❖ WALK ON THE BEACH -Vodka, Peach Schnapps, Orange juice, Cranberry Juice – R65
- ❖ CHOCOLATE CAKE MARTINI - Frangelico, Kahlua, Malibu, Milk & Cream – R70
- ❖ BLOODY MARY - Vodka & Tomato juice, Worcestershire sauce – R70
- ❖ COSMOPOLITAN – Cointreau, Vodka with Grenadine and Lime juice– R70
- ❖ TEQUILA SUNRISE - Tequila Gold, Orange Juice and Grenadine – R50
- ❖ I CAN'T GET UP - Bacardi, Gin, Amaretto, Vodka, Southern Comfort, Blue Curacao – R75
- ❖ SWEET LOVE MARTINI - Peach Schnapps, Vodka, Malibu topped with Cranberry juice – R65
- ❖ THE MANHATTAN - Jack Daniels, Cinzano Rosso and Angostura Bitters – R65
- ❖ THE CAPTAIN - Malibu, Spiced Gold, Blue Curacao, Pineapple Juice, Grenadine – R65
- ❖ BUTTERED TOFFEE - Amaretto, Frangelico, Kahlua and a dash of Cream – R65
- ❖ LEMON CACTUS - Gold and Silver Tequila with Bos Lemon Ice Tea jar – R70
- ❖ RASPUTIN -Vodka and Bacardi Blanca with Bos Peach Ice Tea jar –R70
- ❖ RUSSIAN NIPPLE – Vodka and Tovaritch! Berry Vodka with Lemonade and crushed ice, served with maraschino cherry juice and a cherry in jar – R70

MUSE VIRGINS - R55

- V - MARY - Tomato juice with Worcestershire sauce, Lemon juice, Tabasco sauce.
- V - PINA COLADA - Pineapple slices with Coconut cream, Sugar Syrup and Pineapple juice.
- V - MOJITO - Lime Juice, Lemon wedges with mint leaves top with Soda Water

