

Welcome to MUSE Knysna!!!

The owners; Sonja & Deon wish you a very special and memorable experience where we fuse ingredients and cook the way our ancestors cooked. Fusion cooking is essentially a mixing of food cultures and cuisines. It is about taking the best of two or more culinary disciplines, combining them and finding a delicious hybrid.

We serve generous portions using only freshest ingredients.
All our food is prepared fresh with lots of love and might take a little longer than usual.

MUSE is not a fast-food outlet; should you prefer fast-food, we'll gladly recommend a few microwave TV dinners 😊

Our name is unique and has various meanings:

- ❖ As a verb: to muse is to think about something carefully and thoughtfully or to wonder, marvel or meditate in silence.
- ❖ As a noun: it means a person - especially a woman - who is a source of artistic inspiration.
- ❖ The MUSES are the goddesses of the inspiration of literature, science, and the arts; the daughters of Zeus and Mnemosyne, who preside over the arts and sciences.
- ❖ There is also a well-known English rock band from Teignmouth, Devon, formed in 1994 called MUSE.
- ❖ For us; MUSE simply means Fused Food made with LOVE, prepared as a TEAM and served in the best possible environment and atmosphere whilst keeping it Knysna LOCAL!

All ingredients are subject to availability
Prices inclusive of VAT

BITES, SNACKS & LIGHT MEALS

CREAMY MUSSELS – R90

8 x Mussels (in shells) in creamy sauce infused with white wine and garlic, served with a wood-fired puff

EGGPLANT CHILLI POPPERS – R95 **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 – R115

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 – R90 (Gluten Free Option + R27)

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

STARTER NACHO LIBRE – R90 (Gluten Free Option + R27) **Vegetarian**

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

STARTER NACHO MEXICANA – R90 (Gluten Free Option + R27)

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

CHICKEN LIVERS – R95

Free-range chicken livers in a creamy tomato sauce, infused with brandy, chilli and fresh garlic, 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 – R85

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 – R95

Garden Rosemary & Garlic – R70 **Vegan**

Feta Cheese & Garlic - R75

Herb & Garlic – R70 **Vegan**

SLIDERS - small pizza

RASTA -Garlic, peppers & Balsamic Glaze –R55 **Vegan**

PHOENIX -Blue cheese, Caramelised onion, rocket – R60

ATCHAR - Garlic, Atchar & Mozzarella – R55

CHERRY - Garlic, Cherry Tomato, Feta Balsamic –R60

DIVIDERS

Chips – R30

Onion Rings – R30

Basket (Chips, Onions rings, Meatballs OR Falafels OR Chicken Strips) – R90

NEW

WOOD-FIRED PIZZAS

ALIEN SAFARI – R130

Mozzarella & tomato base, gorgonzola and salami

ASTRAL AFRICA – R130 **Vegetarian**

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

AVALON – R165

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

AZTEC – R145 **Vegetarian**

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

BARBARELLA – R150 - Mozzarella & tomato base, spicy chicken livers, bacon, green peppers and fresh rocket

BOHEMIAN– R145

Mozzarella & tomato base, bacon, feta & avocado

EARTH DANCE – R140

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

NEW EQUINOX –R200

Mozzarella & tomato base, anchovies, calamari, mussels and tuna.

GOA – R170

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

GODZILLA – R160

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

GROOVY TROOPERS – R135

Mozzarella & tomato base, salami, pineapple and olives

NEW LOUVAIN BURN – R150

Mozzarella & tomato base, biltong, gorgonzola, fig preserve and rocket

MOKSHA – R160 **Vegetarian**

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

ORGANIK – R140 **Vegetarian**

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

ORIGIN – R 80 **Vegetarian**

Mozzarella & tomato base

OZORA – R130

Mozzarella & tomato base, bacon and pineapple

RUSTLERS – R145 **Vegetarian**

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

VORTEX – R140

Mozzarella & tomato base, mince, rocket and red onions

WACKY WOODS – R130

Mozzarella & tomato base, bacon and mushrooms

FREAKY FOREST – R135 **Vegan**

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

GANESHA – R140 **Vegan**

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

BOOM – R140 **Vegan**

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

EXTRA TOPPINGS:

- Spinach, onions, tomato or cherry tomatoes, banana, egg, chilli – R12
- Mushrooms, caramelised onions, rocket, feta, green peppers, olives, garlic, pineapple– R17
- Mozzarella, avocado, capers, parmesan, peppadews, basil pesto, artichokes, eggplant –R25
- Salami, mince, bacon, biltong, anchovies, free-range chicken strips, gorgonzola, exotic mushrooms – R33
- Buffalo Mozzarella – R55

GLUTEN FREE PIZZA BASE – Add R35

MEALS

NACHO RANGO – R135 (Gluten Free + R27)

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

NACHO LIBRE – R135 (Gluten Free + R27)

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

NACHO MEXICANA – R135 (Gluten Free + R27)

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

CHICKEN SKEWERS – R130

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

CHICKEN SCHNITZEL – R135

Free-range crumbed 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 – R135

16 x Mussels (in shells) in a creamy sauce infused with white wine and fresh garlic, served with spicy rice and salad

PATAGONIAN CALAMARI – R190

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- R135

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

BEEF CHUCK STEAK – R170

300g Chuck Steak "Sous-Vide" – 24 Hours cooked and finished to perfection on skillet in Pizza Oven. Served MEDIUM RARE with salad and rustic chips

SWEET POTATO AL FORNO – R130

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

CHICKEN LIVERS – R130

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 – R110 **Vegetarian**

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

VEGAN PLATE – R110 **Vegan**

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

THAI CURRY

Fragrant curry topped with sprouts, served with basmati rice.

Vegetable – R130 **Vegetarian**

Free-range chicken – R150

ADD CHIPS OR ONION RINGS – R30

ADD FALAFELS – R33

PASTA

PESTO PASTA – R115 **Vegetarian**

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

PUTTANESCA – R135 **Vegan option, no anchovies**

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

RASTA PASTA – R135 **Vegetarian**

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

EXOTIC-FREDO – R130 (**Vegetarian option, peppadews instead of salami**)

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

BOLOGNESE AL FORNO – R135

Pasta of the day with Italian whole peeled tomato, top-side beef mince, green peppers and onions; topped with mozzarella and baked in the wood fired oven.

Half portions available

Gluten free pasta - add R35

BURGERS

NAKED VEG BURGER – R110 **Vegetarian**

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

NAKED BEEF BURGER – R130

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

SALADS

BROCCOLI SALAD R110

(Vegan option, no egg – R90) **Vegetarian**

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

SPROUTED GARDEN SALAD – R95

(Vegan option, no feta – R75) **Vegetarian**

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

MUSE FUSION CAPRESE SALAD – R130

Vegetarian

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

CHICKEN SALAD – R130

Tangy free-range chicken on a sprouted garden salad, sprinkled with sesame seeds.

NEW BILTONG SALAD – R140

Sprouted garden salad tossed in lemon pepper dressing topped with biltong and cranberries

NEW TUNA SALAD – R130

Mixed greens topped with tuna, onion, and tomato in mayonnaise dressing

ADD CHIPS OR ONION RINGS – R30

ADD FALAFELS – R33

Kiddies Menu - R70

CHICKEN STRIPS – Served with Veg or Salad or Chips

SPAGHETTI BOLOGNESE – Yummy spaghetti with tomato mince

KIDDIES MUSE PIZZA – Bacon and Cheese

DESSERTS

MUSE SCOOPS ICE CREAM

Vanilla with chocolate sauce

Scoop – R25

Bowl – R60

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 – R60

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

MUSE VEGAN CHEESECAKE – R60 **Vegan**

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

Peanut Butter or Nastergal Preserve (African Night Shade Berry)

NEW

MISSING MOOSE – R60 **Vegan**

Chocolate mousse fused with Avocado, Banana & Maple Syrup

BRYONY'S APPLE DESSERT – R65 – **Vegetarian** (Allow extra cooking time)

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 (when available)

CHOCOLATE BROWNIE- R30

RED WINE

Kleine Rust Blend - R140 / R45
Rikus Neethling Mour/Gren/Shira/Malbec - R250.00
Alvi's Drift Cabernet Sauvignon - R150
Alvi's Drift Shiraz - R150
Arbeidsgenot Syrah – R250
Middelvlei Merlot - R180
Follow the Track Merlot/Pinotage/Shiraz – R130/R45
Blue Owl Merlot - R150
Blue Owl Pinotage - R150
Alvi's Drift Pinotage - R150
Gabrielskloof Cab S/Cab F/Malbec/PV/Merlot- R210
Cape Town Company Cab//Merlot/Cab Franc - R160
Tassenberg - R80

ROSE WINE

Kleine Rust Rose - R140 / R45
Karusa Cherry Berry Rose off dry – R150
Sweet Rose - R100 / R30

WHITE WINE

Kleine Rust Blend - R140/ R45
Eenzaamheid Vin Blanc Blend – R200
Karusa Chenin blanc/ Sauv Blanc/ Viognier – R150
Follow the Track – Sauv Blanc – R130/R45
Diemersdal Sauvignon Blanc - R160
Blue Owl Chardonnay - R150 / R50
Diemersdal Chardonnay (Un-wooded) - R160
Longridge The Emily Chardonnay Pinot Noir – R165
Stellenrust Chenin Blanc – R140
Arbeidsgenot Chenin Blanc - R150
St Anna - Natural Sweet - R100/R30

SPARKLING WINE

Simonsig Kaapse Vonkel Brut – R300
Lambrusco Sorbara Secco – R210
Prosecco – R210
Andiamo – R160

BEER

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

SPECIALITY COFFEES / DRINKS

Irish Coffee – R60
Italian Coffee - Amaretto - R60
Jamaican Coffee - Dark Rum – R60
Mexican Coffee - Dark Rum & Kahlua - R65
Dom Pedro – R60

SPIRITS & SHOTS

Amarula/ Kahlua/ Ponchos/Franjelico - R30
Brandy / Rum – R30
Craft Gins - R40
Beefeater Gin – R30
Gin - R27
Gin on tap – R50
Grants - R25
Grappa - R50
Johnny Walker Black - R42
Johnny Walker Red – R37
Jack Daniels Bourbon - R37
Jagermeister - R33
Jameson - R33
Limoncello- R40
Tequila Silver/Gold – R30
Tullamore Dew - R25
Vodka – R30
Whisky Special – R42
Brandy Special (Coke/Coke light) - R42

HOT DRINKS

Americano - R25
Cappuccino - R30
Cafe Latte - R40
Espresso - R25
Hot chocolate - R35
Five Roses or Rooibos Tea - R25
Toni Glass variety Teas – R30
Decaf Americano - R30
Decaf Cappuccino - R35
Red Cappuccino – R35
Red Espresso – R30
Mocha-chino – R45

COLD BEVERAGES

Appletizer/ Grapetizer - R33
Ice Tea - Lemon/Peach - R33
Cordial - Lime/ Passion Fruit/ Kola - R10
Bob Swann - Orange juice and bitter lemon - R33
Milkshakes - big R55 small – R40
Red Bull - R33
Rock Shandy - R47 / Steelworks - R52
Floats - Coke/Fanta/Sprite/Cream Soda – R50
Soft drinks - R25
Tomato Cocktail - R33
Still / Sparkling Water 1L -R30 500ml -R15

MUSE Cocktail List

MUSE Shorts

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

MUSE Longs

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

MUSE VIRGINS - R60

- 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