

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 – R105

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

EGGPLANT CHILLI POPPERS – R105 **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 – R125

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 – R100 (Gluten Free Option + R33)

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

STARTER NACHO LIBRE – R100 (Gluten Free Option + R33) **Vegetarian**

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

STARTER NACHO MEXICANA – R100 (Gluten Free Option + R33)

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

CHICKEN LIVERS – R110

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 – R100

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

BASKETS

Basket with chips, onions rings, meatballs OR falafels OR chicken Strips – R115

Seafood basket with chips OR salad OR vegetables – R140

CHIPS or ONION RINGS – R36

WOOD-FIRED FOCACCIA

Sky's Gorgonzola, Peppadews & Garlic – R95

Garden Rosemary & Garlic – R72 **Vegan**

Feta Cheese & Garlic - R76

Herb & Garlic – R72 **Vegan**

SLIDERS - small pizza

RASTA -Garlic, Peppers & Balsamic Glaze –R62 **Vegan**

PHOENIX -Blue cheese, Caramelised onion, Rocket – R66

ATCHAR - Garlic, Atchar & Mozzarella – R66

CHERRY - Garlic, Cherry Tomato, Feta & Balsamic –R67

WOOD-FIRED PIZZAS

ALIEN SAFARI – R160

Mozzarella & tomato base, gorgonzola and salami

ASTRAL AFRICA – R160 Vegetarian

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

AVALON – R190

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

AZTEC – R170 Vegetarian

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

BARBARELLA – R175 - Mozzarella & tomato base, spicy chicken livers, bacon, green peppers and fresh rocket

BOHEMIAN– R170

Mozzarella & tomato base, bacon, feta & avocado

EARTH DANCE – R170

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

EQUINOX –R225

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

GOA – R200

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

GODZILLA – R190

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

GROOVY TROOPERS – R160

Mozzarella & tomato base, salami, pineapple and olives

LOUVAIN BURN – R180

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

MOKSHA – R190 Vegetarian

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

ORGANIK – R170 Vegetarian

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

ORIGIN – R 95 Vegetarian

Mozzarella & tomato base

OZORA – R145

Mozzarella & tomato base, bacon and pineapple

RUSTLERS – R165 Vegetarian

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

VORTEX – R160

Mozzarella & tomato base, mince, rocket and red onions

WACKY WOODS – R145

Mozzarella & tomato base, bacon and mushrooms

FREAKY FOREST – R150 Vegan

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

GANESHA – R155 Vegan

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

BOOM – R155 Vegan

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

EXTRA TOPPINGS:

- Spinach, onions, tomato or cherry tomatoes, banana, egg, chilli – R16
- Mushrooms, caramelised onions, rocket, feta, green peppers, olives, garlic, fig, walnuts, pineapple– R21
- Mozzarella, avocado, capers, parmesan, peppadews, basil pesto, artichokes, eggplant –R29
- Salami, mince, bacon, biltong, anchovies, free-range chicken strips, gorgonzola, exotic mushrooms – R37
- Buffalo Mozzarella – R60

GLUTEN FREE PIZZA BASE – Add R38

SOURDOUGH PIZZA BASE – Add R40

MEALS

NACHO RANGO – R150 (Gluten Free + R35)

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

NACHO LIBRE – R150 (Gluten Free + R35)

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

NACHO MEXICANA – R150 (Gluten Free + R35)

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

CHICKEN SKEWERS – R165

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

CHICKEN SCHNITZEL – R150

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

CREAMY MUSSELS – R160

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

PATAGONIAN CALAMARI – R210

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- R155

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

BEEF RIB EYE STEAK – R200

250g Rib Eye steak finished to perfection on skillet in Pizza Oven. Served **MEDIUM RARE** with salad and rustic chips. Creamy coriander and blue cheese sauce OR mushroom sauce on the side

SWEET POTATO AL FORNO – R150

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

CHICKEN LIVERS – R150

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 – R120 **Vegetarian**

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

VEGAN PLATE – R120 **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 – R145 **Vegetarian**

Free-range chicken – R175

PASTA

PESTO PASTA – R130 Vegetarian

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

PUTTANESCA – R150 Vegan option, no anchovies

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

RASTA PASTA – R150 Vegetarian

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

EXOTIC-FREDO – R150 (Vegetarian option, peppadews instead of salami)

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

T-DOG AMALFI PASTA – R170

Patagonian calamari pan fried with fresh garlic and chilli, served on a bed of spaghetti

BOLOGNESE AL FORNO – R150

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.

Gluten free pasta - add R45

BURGERS

NAKED VEG BURGER – R130 Vegetarian

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

NAKED BEEF BURGER – R150

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

SALADS

BROCCOLI SALAD R130

(Vegan option, no egg – R110) Vegetarian

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

SPROUTED GARDEN SALAD – R105

(Vegan option, no feta – R85) Vegetarian

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

MUSE FUSION CAPRESE SALAD – R140

Vegetarian

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

CHICKEN SALAD – R140

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

BILTONG SALAD – R150

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

TUNA SALAD – R140

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

GREEK SALAD – Full Portion R130 or Half Portion R75

Like the GREEKS do it – Tomato, cucumber, olives, onions and plenty Feta, drizzled with Balsamic dressing

Kiddies Menu - R80

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 – R30

Bowl – R65

MUSE MALVA – R70

Home-made malva served with cream or ice-cream

TUNE RAIDER – R70

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

TUNE BABOON – R65

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)

MISSING MOOSE – R60 **Vegan**

Chocolate mousse fused with Avocado, Banana & Maple Syrup

BRYONY'S APPLE DESSERT – R75 – **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 – R90

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

CAKE OF THE DAY – R55 (when available)

CHOCOLATE BROWNIE- R35

RED WINE

Kleine Rust Blend - R150 / R50
Alvi's Drift Cabernet Sauvignon - R160
Alvi's Drift Shiraz -R160
Overgaauw Stellenbosch Merlot – R210
Hermanuspietersfontein Merlot – R230
Blue Owl Pinotage - R160
Buffelsfontein Pinotage – R160
Alvi's Drift Pinotage - R160
Rikus Neethling Mour/Gren/Shira/Malbec - R265
Gabrielskloof Cab S/Cab F/Malbec/PV/Merlot- R220
Cape Town Company Cab//Merlot/Cab Franc - R160
Kreatuur Red (4 blends) R220

ROSE WINE

Kleine Rust Rose - R150 / R50
Peter Falke Blanc de Noir – R230
HPF Bloos premium Rose – R220
KWV Rose – R150
Sweet Rose - R120 / R35

WHITE WINE

Kleine Rust Blend - R150/ R50
Diemersdal Sauvignon Blanc - R170
KWV Sauvignon Blanc – R140
Kaalvoet Meisie Sauvignon Blanc – R200
KWV Chenin Blanc – R150
Buffelsfontein Steen (Chenin) – R160
Blue Owl Chardonnay - R160 / R50
Diemersdal Chardonnay (Un-wooded) - R170
Kreatuur White (4 blends) –R220
Sweet White - R120/R35

SPARKLING WINE

Simonsig Kaapse Vonkel Brut – R320
Arbeidsgenot Brut Sparkling – R215
Prosecco – R215

BEER

Amstel, Black Label, Castle light, Hansa,
Tafel & Heineken – R40
Corona Mexican Beer – R45
Glenhoff on tap 300ml – R50 / 500ml – R60
Red Bridge on tap 300ml – R40 /500ml – R50
Hunters / Savannah-R42
Guinness – R50
Non-alcoholic Beer – R45
Windhoek Draught/ Lager – R45

SPECIALITY COFFEES / DRINKS

Irish Coffee – R80
Italian Coffee - Amaretto – R80
Jamaican Coffee - Dark Rum – R80
Mexican Coffee - Dark Rum & Kahlua – R85
Dom Pedro – R70

SPIRITS & SHOTS

Amarula/ Kahlua/ Ponchos/Franjelico - R35
Brandy / Rum – R35
Craft Gins - R45
Beefeater Gin – R35
Gin – R33
Gin on tap – R60
Grants – R27
Grappa - R50
Johnny Walker Black – R45
Johnny Walker Red – R40
Jack Daniels Bourbon – R40
Jagermeister – R35
Jameson - R35
Limoncello- R45
Tequila Silver/Gold – R35
Tullamore Dew – R35
Vodka – R37
Whisky Special – R50
Brandy Special (Coke/Coke Zero) – R50

HOT DRINKS

Americano – R30 Decaf Americano - R35
Cappuccino - R35 Decaf Cappuccino – R40
Cafe Latte - R45 Red Cappuccino – R40
Espresso – R30
Hot chocolate – R40 Mocha-chino – R50
Five Roses or Rooibos Tea – R30

COLD BEVERAGES

Appletizer/ Grapetizer - R36
Ice Tea - Lemon/Peach - R36
Cordial - Lime/ Passion Fruit/ Kola - R15
Bob Swann - Orange juice and bitter lemon - R35
Milkshakes - big R55 small – R40
Red Bull - R36
Rock Shandy – R50 / Steelworks – R55
Floats - Coke/Fanta/Sprite/Cream Soda – R60
Soft drinks – R30
Tomato Cocktail - R35
Still / Sparkling Water 1 Litre -R35 500ml –R20

MUSE Cocktail List

MUSE Shorts

- ❖ BANANA JACK - Banana Liqueur and Jack Daniels – R65
- ❖ CHOCOLATE CAKE - Frangelico with Vodka – R70
- ❖ FALL DOWN - Kahlua Liqueur & Tequila with a dash of Wit Blits – R55
- ❖ HAND GRENADE - Jagermeister with Vodka and Red Bull – R100
- ❖ JAGERBOMBS – (4 x BOMB SPECIAL) Jagermeister with Red Bull – R150
- ❖ JELLY BABY - Banana Liqueur, Blue Curacao, Amarula & Grenadine with cream – R65
- ❖ LAGOON WATER - Banana Liqueur with Amarula and a dash of Nachtmusik Liqueur – R65
- ❖ OLD DRIFT MONSTER - Nachtmusik, Amarula & Kahlua – R65
- ❖ PURPLE HEART - Jagermeister with Po10C – R55
- ❖ SIDE KICK - Malibu with Apple Sours and a dash of Grenadine syrup – R55
- ❖ SPRINGBOKKIE – (DOUBLE SHOTS)– Peppermint Liqueur topped with Amarula - R40
- ❖ SUIT CASE - Jack Daniels and Passion Fruit – R50
- ❖ VELVET COFFEE SHOT - Ponchos with Amarula – R60

MUSE Longs

- ❖ APPLE ORANGE MARGARITA - Margarita with orange juice and Apple Sours – R90
- ❖ BLOODY MARY - Vodka & Tomato juice, Worcestershire sauce – R90
- ❖ B'S KNEES - Gin, Honey, Lemon & Orange juice – R70
- ❖ BUTTERED TOFFEE - Amaretto, Frangelico, Kahlua and a dash of Cream – R75
- ❖ CHOCOLATE CAKE MARTINI - Frangelico, Kahlua, Malibu, Milk & Cream – R100
- ❖ COSMOPOLITAN – Cointreau, Vodka with Grenadine and Lime juice– R100
- ❖ I CAN'T GET UP - Bacardi, Gin, Amaretto, Vodka, Southern Comfort, Blue Curacao – R100
- ❖ LEMON CACTUS - Gold Tequila with Lemon Ice Tea jar – R90
- ❖ LONG ISLAND ICE TEA – Rum, Vodka, Gin, Triple Sec, Lime – R105
- ❖ LOVE POTION - Vodka, Peach Schnapps, Cranberry juice, Amaretto and Orange juice – R80
- ❖ MUSE MISSION - Blue Curacao, Vodka, Sours, Lime and Pineapple juice –R90
- ❖ MUSE MOJITO - Bacardi, Lime Juice and Soda Water – R90
- ❖ MUSE SKINNY BITCH – Double Tequila, Lime, Soda and Salt – R90
- ❖ PINA COLADA - Bacardi, Pineapple juice, Coconut Cream – R80
- ❖ RASPUTIN -Vodka and Bacardi Blanca with Peach Ice Tea jar –R90
- ❖ RUSSIAN NIPPLE – Berry Vodka with Lemonade and crushed ice, served with maraschino cherry juice and a cherry in jar – R90
- ❖ SWEET LOVE MARTINI - Peach Schnapps, Vodka, Malibu with Cranberry juice – R80
- ❖ TEQUILA SUNRISE - Tequila Gold, Orange Juice and Grenadine – R80
- ❖ THE CAPTAIN - Malibu, Spiced Gold, Blue Curacao, Pineapple Juice, Grenadine – R80
- ❖ THE MANHATTAN - Jack Daniels, Cinzano Rosso and Angostura Bitters – R90
- ❖ WALK ON THE BEACH -Vodka, Peach Schnapps, Orange juice, Cranberry Juice – R80

MUSE VIRGINS - R80

- 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.