



## Muse Casse-Croûte Menu

### Selection of Canapés

Tomato and olive fondue, whipped goat's cheese vol-au-vent

Beef, caramelise onion and blue cheese on bruschetta

Seared tuna, avocado mousse and ponzu pipette

Salmon ceviche sour cream and black caviar

Asian fried chicken bites, pineapple and tzatziki

Chorizo and scorched pineapple

Parmesan churros

35

### Sliders

Charcoal brioche, smoked salmon mousse, coleslaw and crème fraiche

165

### Squid

Spicy squid head and smoked paprika aioli

110

### Trio of Oysters

Deep fried ponzu lemon pearls, pickled tomato, salsa, spinach and hollandaise

165

*Or*

Fresh with lemon and choice of Tabasco

125

### Prawn

Panko prawn and peri-peri dip

165

### Meat Platter for two

Comfit chicken wings and orange, lamb kofta, tzatziki, mini borrowers and chakalaka

225

### Seafood Platter for two

Pan fried scallop and scallop beurre blanc, lemon grass, panko prawns, peri peri spicy squid heads and smoked paprika aioli

395

### Vegetable Platter for two

Cauliflower bites, gorgonzola, cream corn, guacamole quesadillas and crispy zucchini chilli mayonnaise

165

### Cheese Platter

Goat's cheese, grape, pistachio, preserved fig, gorgonzola, pear preserve, smoked peppadew cottage cheese and lavash

210