

	• ALL DAT MILITO •	
	Sourdough Toast (GFO, VE, VO)	8.0
	Sourdough, white bread, Fruit Toast, Multigrain, or gluten free with butter and your choice of strawberry jam, peanut butter, Nutella, Honey or Vegemite.	
	Muse Plain Croissant With Butter & Jam	10.0
	Egg your way (Free Range Eggs) (VE, GFO) Eggs of your choice Poached, Scrambled or Fried on Sourdough	13.0
	Red Chilli Scrambled (GFO, VE)	18.0
	Scrambled Eggs with homemade Chili, Shaved Parmesan, Fried Onion, Pistachio Dukkah on Sourdough	
	Garlic Mushroom Toast (GFO, VEO)	13.0
	Golden Mushroom, Mozzarella Cheese on Sourdough	
•	Oats Porridge (VE) Oats Porridge with Seasonal Fruit, Toasted Nuts, Berries Compote, Maple Syrup Cai Breakfast bowl (V)	18.9
A	ical Breakfast Dowl (V)	21.0
	Blend of Acai berries and banana with organic granola, toasted coconut flakes, peanut butter and fresh seasonal fruits	21.0
	Granola Bowl (V)	20.0
	Greek yogurt, organic granola, coconut flake, fresh seasonal fruit, honey and chia seeds	
	Shakshuka (VE, GFO)	19.50
	Two Baked Eggs in Middle Eastern Style Warm Spicy Tomato, Feta Cheese, Eggplant, Capsicum, Onion with Sourdough Toast Choice of Grilled Chicken + 6.5 Chorizo + 6 Smoked Salmon + 7.5	
	Egg Benny	18.9
	Two poached Eggs, Baby Spinach, Hollandaise Sauce on English Muffin, Hashbrown Bacon +6.0 Smoked Salmon +7.5	
	Muse Waffles (V)	19.90
	Two Warm Waffles topped W/ Seasonal Fruits, Vanilla Ice Cream, Chocolate Sauce & Canadian Maple Syrup	
	Corn and Zucchini Fritters (VE)	23.9
	Poached Egg, Corn & Zucchini, Halloumi, Beetroot Hummus, Hashbrown, Grilled Lemon with Sesame Dressing	
	Egg and Bacon Roll	12.0
	Fried Eggs, Bacon with Tomato Relish on Brioche Bun	
	Smashed Avocado (recommended) (GFO, VO)	22.0
	Two Poached Eggs, Confit-Tomato, Pistachio Dukkah, Feta, Pumpkin Seeds, Grilled Lemon, Balsamic Glaze, Olive Oil on Sourdough Choice of Bacon + 6.0 Smoked Salmon + 7.5 Egg + 3.0	
	Smoked Salmon Bruschetta (GFO)	22.0
	Smoked Salmon, Cream Cheese, Feta, Capers, Salsa Mixed, Grilled Lemon, Pistachio Dukkah, Balsamic Glaze, Olive Oil on Sourdough Choice of Egg + 3.0 Bacon + 6	



MENU

Breakfast Bagel Fried Eggs, Grilled Halloumi, Avocado, Tomato, Onion, Hashbrown W/ Tomato Relish Add: Smoked Salmon + 7.5	19.5
Muse Big Breakfast Eggs of your choice with Chorizo, Bacon, Grilled Tomato, Mushroom, Hash Brown, Baby Spinach, Grilled Lemon on Sourdough	26.0
Muse Veggie Big Breakfast Eggs of your choice with Grilled Halloumi, Grilled Tomato, Hash Brown, Mushroom, Avocado, Baby Spinach, Grilled Lemon on Sourdough	25.0
Golden Chicken & Waffle Golden waffle topped with crispy fried chicken, creamy scrambled eggs, pickled onion, pickle red cabbage, spring onion, and crunchy fried onion finished with our signature chilli sauce drizzle.	21.9
Roasted Pumpkin and Feta Salad (GFO, VE) Roasted Pumpkin with Skin, Quinoa, Feta, Cherry Tomato, Fried Onion, Rocket, Walnut, Pumpkin Seeds W/ Muse Dressing Choice of Grilled Chicken + 6.5 Smoked Salmon + 7.5	23.0
Open Lamb Souvlaki Mediterranean Salad Served with Lamb, Feta Cheese, Tzatziki, Olives, Onion, and Chips W/ Pita Bread	24.0
Cheesy Steak Sandwich Steak, Rocket, Tomato, Caramelized Onion, Cheese, BBQ and Relish Sauce Served W/ Chips	24.5
Angus Beef Burger Angus Beef Patty, Bacon, Cos Lettuce, Tomato, Caramelized Onion, Cheese, and Burger Sauce Served with Chips	24.0
Tempura Fish Barramundi with Tempura Batter, Served with Chips, Salad and Tartare Sauce	21.0

Kitchen closes @3:00pm | Vegetarian (V) | Vegan (VE) | Gluten Free (GF) |
Please notify staff of any food allergies! Please be aware that we have a 10%
surcharge on Public Holidays. Thank you for your understanding.

Crispy Chicken Burger	22.0
Buttermilk-Soaked Chicken Breast, Coleslaw, Sriracha Mayo Served with Chips	
Grilled Lamb & Chicken Wrap	19.9
Chicken Only 18.0 Lamb Only 19.0	
Bread Tortillas, Grilled Chicken & Lamb, Onion, Tomato, Cheese, Rocket Served with Chips	
Southern Fried Chicken Caesar Salad	22.9
Crispy Fried Chicken, Cos Lettuce, Bacon, Croutons, Parmesan Cheese & Caesar Dressing Topping with Poached Egg	
Mediterranean chicken and Avocado salad (GFO)	19.9
Mixed salad, grilled chicken, fresh avocado, feta cheese, cucumber, tomato, onion with muse dressing.	
Signature Protein Bowl	19.0
Steamed rice, sweet corn, broccoli, cucumber, boiled egg, edamame, dill, and red cabbage, with light sesame dressing. Add: chicken: +6.5 Smoked salmon: +7.5	
. TOASTIES & CROISSANTS .	
Cheese	7.0
Ham & Cheese	10.0
Ham, Cheese & Tomato	11.0
Ham Cheese Croissant	12.0
Sandwiches (Check our range on display)	10.0
. EXTRAS .	
Fresh Cream / Fruit Toast / Sourdough Toast	2.0
Fresh Chilli / Tomato Relish	2.0
Hollandaise Sauce	3.0
Free Range Organic Egg	3.0
Roast Tomato / Hash Brown / Feta	4.0
Grilled Chicken	6.5
Chorizo	6.0
Smoked Salmon / Side of Potato Chips Avocado	7.5 4.5
Mushroom / Grilled halloumi / Bacon	6.0
Sautéed Spinach	5.0
CIDEC	
. SIDES .	
Bowl of Straight Cut Crunchy Potato Chips	
W/ Tomato Sauce	9.9
Bowl of Sweet Potato Fries W/ Sriracha Mayo	10.9

. LITTLE KIDS .

	6
Chicken Nuggets & Fries	10.0
Cheeseburger & Fries	13.0
Egg on Toast	10.0
Vanilla / Chocolate Ice Cream served with Chocolate Sauce & Sprinkles	9.9
Miss Ellina's Favourite Waffles	12.0
. HOT COFFEE	S M L
Latte/Flat White/Cappuccino	5.0 / 5.8 / 6.60
Espresso	3.5
Double Espresso	4.0
Short Macchiato/Long Macchiato	4.5 / 5.3
Short Black/Long Black	4.5 / 5.0
Mochaccino	5.0 / 5.80 /6.60
Hot Chocolate	4.5/ 5.30/ 6.10
Piccolo/Magic	4.5
Babycino	2.0
Cup of Milk	3.5 / 4.0 / 4.5
Matcha, Turmeric, House Brew Chai	5.5 / 6.3 / 7.10
Decaf/Soy Milk / Almond Milk / Coconut Milk / Honey	0.6

. COLD COFFEE .

ced Long Black	6.5
ced Latte	6.5
ced Coffee (w/ Ice Cream)	7.5
ced Choc / Iced Mocha	7.5
ced Chai Latte	7.5

. FRESH JUICE | 9.9.

Apple

Orange

Morning Bliss

Tropical Bliss

Mango, Pineapple, Orange, Passionfruit

Watermelon Refresher

Watermelon, mint, ginger

Sunrise citrus

Orange, carrot, ginger & turmeric

. MILK SHAKES | 6.5 (KIDS | 8.9).

Vanilla, Chocolate, Strawberry, and Cookies & Cream, Blue Heaven, Caramel

. CEYLON TEA | 5.90. 🕿

Muse English Breakfast Tea, Muse Green Tea, Earl Grey, Chamomile, Peppermint, Lemongrass with Ginger & Forest

. SOFT DRINKS

Coke / Diet Coke / Solo / Fanta	4.0
S. Pellegrino Sparkling Water	4.50
Bundaberg Ginger Beer / Lemon Lime Bitters	
/ Lemonade	4.5

. SMOOTHIES 12.

Super Power

Banana, Cacao Powder, Peanut butter, Espresso shot, protein powder, coconut water and coconut milk

Berry Blast

Mixed Berry, Greek Yoghurt, Banana & Honey

Mango Dream

Mango, banana, pineapple, ice cream, matcha powder, coconut water, coconut flake for decorate

Bahama

Mango, passion fruit, pineapple, banana

Evergreen

Kiwi, kale, mango, pineapple

Strawberry Kiss

Strawberry, banana, dragon fruit, dates

Smoothie Power Protein

Banana, oats, coconut, dates, pea protein

. SPECIAL MATCHAS . 5

Iced Matcha
Iced Strawberry Matcha
Iced Blueberry Matcha
Iced Mango Matcha
Iced Cloud Matcha

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AT MUSE IVANHOE, COFFEE ISN'T JUST BREWED
IT'S CRAFTED WITH HEART AND SHARED WITH SOUL

TRADITIONAL ROAST OF THE DAY

(EVERYDAY CHANGES – ASK STAFF FOR TODAY'S ROAST) (GF OPTION)

Slow-roasted pork or lamb, roast potatoes, pumpkin, seasonal vegetables.

STARTERS & SNACKS

with sweet chilli sauce.

GARLIC & HERB BREAD (V)	\$10.00
Add cheese +2, bacon +6.0	
BRUSCHETTA	\$12.00
(Tomato, basil, balsamic glaze) (V).	
MARINATED OLIVES	\$12.0
Mixed olives with garlic, herbs, lemon, and chili.	
SALT & PEPPER CALAMARI	. \$16.00
{Lemon & aioli (GF)}.	
MAC & CHEESE CROQUETTES	\$14.00
Golden-fried bites of creamy mac & cheese, served with aioli.	
VEGETARIAN SPRING ROLLS	\$12.00
With sweet chilli sauce (V).	\$12.00
Golden fried potato chips served with	. \$9.00
tomato sauce or aioli.	
	.\$11.00
Crispy sweet potato fries served	



CHICKEN FAVOURITES

Crispy chicken schnitzel topped with Napoli sauce and melted mozzarella, served with golden chips and fresh salad. Add smoked ham for +\$2.00.	\$26.00
CLASSIC CHICKEN SCHNITZEL, CHIPS & SALAD Crispy golden chicken schnitzel with your choice of gravy, mushroom, or pepper sauce. Served with chips and fresh salad.	. \$25.00
CHICKEN TACOS	.\$22.00

Crispy fried chicken with creamy slaw, pickled cucumber, pickled red cabbage, and fresh herbs, wrapped in soft tortillas. Served with: Golden crispy chips and sriracha mayo.

WINGS FAVOURITES

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Crispy chicke	n wings toss	sed in y	our choice	e /	Full Ha	311
of sauce:	1-/7/11/			(Full 12	wings) (Half	6 wings)

SIVIUNT	DDQ		\$22 \$12	
SPICY BU	JFFALO	()	\$22 \$12	

SWEET CHIL	LI	 	\$22 \$12

STEAKS & GRILL

Choose your sauce: Gravy, Mushroom, or Pepper

300G PORTERHOU	SE (GF	OPTION)		. \$34.00
	rai . 0	C 5-1	1110-1	

Juicy tender steak [Choice of sides : chips and salad or Mash Potato & vegetables.

300G SCOTCH FILLET (GF)\$36.00

Rich, flavoured ful rib-eye steak Choice of side: chips and salad or Mash Potato & vegetables.

CHEESY STEAK SANDWICH \$25.00

Porterhouse steak on toasted Turkish bread with cheese, caramelised onion, tomato, lettuce, BBQ and tomato relish. Served with crispy chips and gravy.

BBQ PORK RIBS (GF) \$30.00

Slow-cooked pork ribs with smoky BBQ glaze. Choice of side: Chips,slaw and pickle or Mash Potato & vegetables Add +\$8 to make it a full serve.

SLOW-COOKED LAMB SHANK (GF)\$34.00

Braised until tender in red wine gravy. Served with: Mash Potato, peas & Broccolini Add +\$8 to make it a full serve.

SALMON FILLET (GF)\$35.00

Grilled salmon with lemon butter sauce. Served with: Pumpkin purée [Choice of side: Chips & salad or Mash Potato & broccolini].

Grilled barramundi with lemon butter sauce. Served with: Pumpkin purée Choice of side: Chips & salad or Mash Potato & broccolini.

SEAFOOD & PUB CLASSICS

Crispy, golden beer-battered fish fillets served with crunchy chips, fresh garden salad, and tartare sauce.	
	\$22.00
ULTIMATE BEEF BURGER	
CLASSIC CHICKEN BURGER Crispy golden chicken fillet topped with creamy slaw, pickle cucumber, pickle red cabbage melted cheese, and sriracha mayo. Served with golden chips.	\$23.00
veggie patty with tomato relish, fresh avocado, tomato, and onion, served with golden chips.	\$21.00
FRESH PASTA	
BOLOGNESE PASTA Slow-cooked beef mince, tomato sauce, onions, garlic, herbs, red wine, finished with parmigiano.	\$24.00
CARBONARA Crispy bacon, egg yolk, garlic, parmesan cheese, black pepper, and a touch of cream, finished with parmigiano.	\$24.00
	\$26.00
SEAFOOD MARINARA	\$28.00
PESTO PASTA (V)	\$23.00
VEGETARIAN PASTA (V, VG)	\$22.00



DINNER MENU

RISOTTO (GF)

(vegetarian and gluten free options available)

and garnish with cheese and herbs.

ROASTED PUMPKIN & MUSHROOM RISOTTO [GF, V]\$22.00 Roasted pumpkin, mushrooms, baby spinach, Parmesan, butter, vegetable stock.

ASIAN & INDIAN FAVOURITES

NASI GORENG	\$24.
Indonesian fried rice, chicken and juicy prawns, spices,	
greens, and fried onion	
BUTTER CHICKEN	\$22

chicken in a creamy tomato and cashew sauce. Served with your choice of naan orsteamed rice

SALAD

CLASSIC CAESAR	\$22.0
lettuce, bacon, crunchy croutons, parmesan, and a perfectly poached egg, tossed in a creamy Caesar	3)/(1)
dressing.	

GREEK SALAD (V, GF)\$20.00 Fresh tomatoes, cucumber, feta cheese, and olives, seasoned with oregano and drizzled with olive oil.

ROAST PUMPKIN, QUINOA &

FETA SALAD (V, GF)

Tender roast pumpkin, protein-rich quinoa, feta, rocket, and toasted nuts, finished with a balsamic glaze.

PLATTERS

MUSE PLATTER	\$40.00
Salad, chips, chicken wings, pork ribs, spring roll, mac and cheese croquettes with ranch mayo And buttermilk blue chese sauce	
SEAFOOD PLATTER	\$45.00
SEAFOOD PLATTER Chips, salad, crumble Calamari, beer-battered	\$45.00
	\$45.00

KIDS SECTION (ALL WITH CHIPS UNLESS NOTED)

FISH & CHIPS	\$12.00
CHICKEN NUGGETS	\$12.00
NAPOLI PASTA WITH CHEESE	\$12.00
CHICKEN SCHNITZEL	\$10.00
CHEESE BURGER	\$12.00
FRIES	. \$6.00
SWEET POTATO FRIES	\$7.00
(Extra any dipping sauce · · · · \$3.00)	

Gluten-free (GF) options and vegetarian (V) choices available. Please ask our staff for more info!