



FILL THE GAP

SAUSAGE & CHIMICHURRI R95

Trio of sausages with chimichurri and assorted mustards

PATÉ DE JOUR R75

Pâté of the day served with home-made melba toasties

STICKY PORK SHORT RIBS R80

Ale-infused pork short ribs

CHILLI POPPERS R80

Deep-fried jalapeño croquettes with a homemade tomato relish and sweet chilli sauce

SPICY CHICKEN KOFTAS R66

Spicy chicken koftas with humus and chilli chutney

OPEN ALE PULLED PORK SANDWICH R85

Open pulled pork sandwich on toasted sour dough with melted gruyère

CLUB SANDWICH R90

Ciabatta topped with bacon, egg and chicken served with deep fried onion rings and home-made crisps

NACHOS & GUACAMOLE R80

Nachos topped with Danish feta served with peppered cream cheese, tomato chutney and guacamole

ADD ON

Pulled Pork R55

Chicken R40

CHEESE BURGER R95

200g homemade beef burger topped with crispy bacon and camembert

FALAFEL BURGER R90

Falafel burger topped with humus, portabella mushrooms and a side of home-made crisps

LAMB CROQUETTES R95

Lamb Croquettes with caramelised onions and Enochi mushrooms

SALMON GRAVELAX R135

Norwegian salmon gravelax with peppered cream-cheese, caper berries and lime

DEEP FRIED PANKO CRAYFISH R150

Deep fried panko crayfish tails with sweet chilli jam and wasabi mayo

STROLLA PLATTER for 2 R290

Pork short rib, paté de jour, panko crayfish tail, tempura calamari rings, jalapeño poppers and trio of sausages with assorted dips

SALADS & SOUPS

ROASTED TOMATO SOUP R65

Slow roasted tomato soup with fresh basil

COLD CUCUMBER AND CUMIN SOUP R115

Cold cucumber and cumin soup with crispy prawns

CHICKEN, BACON AND AVO SALAD R95

Chicken salad with bacon, avo, poached egg and salad greens

DUCK TERRINE R95

Duck terrine with litchi chutney and sesame lavashe

CRAYFISH AND AVO STACK R130

Crayfish and avocado stack with rustic gazpachio salsa and a prawn bisque dressing

QUINOA AND FETA SALAD R98

Quinoa, broccoli, butternut, chickpea, beetroot, quail eggs and feta

SESAME SEARED ASIAN BEEF SALAD R135

Sesame Seared Asian beef salad with an Asian dressing

10% Gratuity added to tables of 6 or more



PIZZA

CAPRESE R100

Crispy base topped with mozzarella and fresh vine tomatoes

CHICKEN & MUSHROOM R105

Chicken and mushroom pizza topped with peppadew, mature cheddar and spring onion

BACON AND BRIE R115

With fresh cherry tomatoes and a mozzarella crust

MUSHROOM AND GOATS CHEESE R110

With caramelised onion

SMOKED SALMON R125

With spring onion and crème fraîche

MORROCAN LAMB R130

Dukkah spiced lamb, roasted garlic and mozzarella

ITALIAN R105

Trio of sausages, olives and mozzarella

FIG AND PARMA HAM R135

Fresh figs, Parma ham and shaved parmesan

SOUL SATISFYING

SAISON FISH & CHIPS R145

Saison tempura kingklip served with a chilli *blatjang* and a rocket salad

THAI GREEN CURRY R115

Served with coconut infused rice and sambals

PORTUGUESE STEAK R170

Chargrilled rump with deep-fried poached egg, sautéed chorizo and mushroom sauce

ROTISSERIE CHICKEN R135

Garlic- and rosemary-infused ½ baby chicken with fries and a lemon-herb crème

SURF & TURF R195

Chargrilled beef fillet with rustic sweet potatoes, grilled crayfish tail and caper butter

FISH OF THE DAY R155

Served with potato croquettes, rainbow carrots and a green goddess dressing

MINTED PEA AND PANCETTA RISOTTO R125

Minted pea and pancetta risotto with caramelised Parma ham shards

OPEN SALMON LASAGNA R145

Home-made pasta layered with asparagus, fresh Norwegian salmon in a dill crème

SEARED TUNA FILLET R170

Seared tuna fillet with a *niçoise* salad

DESSERT

THE BLONDI R65

Decadent white-chocolate and cranberry brownies

HAZELNUT SEMIFREDDO R68

Hazelnut and honey semifreddo with home-made nutella

MALIBU RUM SUNDAE R60

Malibu ice – cream and chocolate sauce topped with almond brittle

CHEESECAKE R68

Nougat cheesecake

LEMON AND ORANGE TART R45

Lemon and orange tart with lemon curd and pistachio biscuits



Strolla



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