



FILL THE GAP

SAUSAGE & CHIMICHURRI R105

Trio of sausages with chimichurri and Dijon mustard

SPICY CHICKEN DRUMSTICKS R90

With garlic aioli

SMOKED BBQ PORK SHORT RIBS R70

Basted ribs with BBQ sauce

CHILLI POPPERS R85

Deep-fried jalapeño croquettes with homemade guacamole

SPICY CHICKEN KOFTAS R85

With chilli chutney

BEEF QUESADILLA R120

4 pockets of beef quesadilla served with cannellini beans and tomato salsa

CLUB SANDWICH R95

Ciabatta topped with bacon, egg and chicken served with deep fried onion rings and homemade crisps

SPICY NACHOS & GUACAMOLE R90

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

ADD ON

Pulled pork R55

Chicken R40

PULLED OXTAIL R90

Slow roasted oxtail with toasted herb ciabatta

QUINOA & SPINACH BURGER R95

Quinoa & spinach burger topped with aubergine paste, wild rocket, tomato and a side of homemade crisps

LAMB CROQUETTES R90

With caramelised onions

PULLED PORK SANDWICH R98

On toasted ciabatta, gherkins, gruyere cheese, homemade crisps and deep fried onion rings

CHEESE BURGER R95

200g homemade beef burger topped with crispy bacon and camembert

STROLLA PLATTER for 2 R290

Pork short rib, nachos, spicy koftas, tempura calamari rings, jalapeño poppers and trio of sausages with assorted dips

SALADS & SOUPS

CHICKPEA & CHORIZO SOUP R75

Topped with a soft poached egg with sesame grissini

MUSSEL & CORN CHOWDER R120

With crispy tortilla chips

CHICKEN, BACON & AVO SALAD R95

With poached egg and salad greens

WARM DUCK SALAD R90

With asparagus, baby marrow, bean sprouts, broccoli, beetroot, spinach, cherry tomatoes, carrots, feta and honey ginger dressing

QUINOA & FETA SALAD R105

Broccoli, butternut, chickpea, beetroot, avo and quail eggs

SESAME SEARED BEEF SALAD R135

With garden salad, feta, coriander and Asian dressing

10% Gratuity added to tables of 6 or more



PIZZA

CAPRESE R100

Crispy base topped with buffalo mozzarella and fresh vine tomatoes

CHICKEN & MUSHROOM R115

Topped with peppadew, mature cheddar and spring onion

BACON & BRIE R115

With fresh cherry tomatoes and a mozzarella crust

AUBERGINE & OLIVES R95

Cherry tomatoes, rocket and mozzarella

MUSHROOM & GOATS CHEESE R110

With caramelised onions

MORROCAN LAMB R130

Dukkah spiced lamb, roasted garlic and mozzarella

ITALIAN R125

Trio of sausages, olives and mozzarella

SOUL SATISFYING

SAISON FISH & CHIPS R145

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

SEAFOOD TAGLIATELLE R150

Creamed based pasta served with steamed mussels, deep fried prawns and calamari

BUTTER CHICKEN CURRY R130

With jasmine rice and sambals

PORTUGUESE STEAK R170

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

ROTISSERIE CHICKEN R145

Barbequed ½ whole chicken with buttered corn, spicy potato wedges, lemon-herb sauce or peri-peri sauce

GRILLED BEEF FILLET R205

Chargrilled beef fillet with bacon, fried beans and potato gratin

FISH OF THE DAY R155

Crusted fish of the day with ratatouille, pumpkin and coriander pesto

OXTAIL & WILD MUSHROOM RISOTTO R160

Cream based risotto with oxtail and shitake mushroom

SMOKED BBQ PORK SHORT RIBS R140

Basted ribs with BBQ sauce

PAN FRIED SOLE R145

With anchovy and caper soufflé served with chips

DESSERT

TIRAMISU R65

Kahlua and coffee tiramisu dusted with grated chocolate,

coffee jelly and raspberries

HAZELNUT SEMIFREDDO R68

Hazelnut and honey semifreddo with home-made nutella

WARM RHUBARB SOUP R60

Served with ginger nut ice cream and biscotti

CHEESECAKE R68

Baked cheesecake with pistachio nut brittle and strawberries

APPLE TART R68



Strolla



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