

# STROLL lunch + dinner

SERVED FROM 11:30AM - CLOSE

**SOUP OF THE DAY** V&GF \$10

**BOWL OF THE DAY** GF \$15

## AVO TOAST

DAILY PREPARATION \$12

V&GF-OPTION

## MARINATED OLIVES

ROSEMARY, CITRUS, FENNEL, PINK PEPPERCORN \$8

V&GF

## HUMMUS

TURMERIC DUKKAH, HOUSE MADE SEED CRACKER, CRUDITES \$12

V&GF

## CRISPY POTATOES

SPICE MIX, GARLIC MAYO, PEPPER BRAVA SAUCE \$12

V&GF

## HARISSA HOT WINGS

WITH JASMINE RICE +\$16

## ATHENA

ARUGULA, FRESH HERBS, CUCUMBER, CHERRY TOMATO,  
RED ONION, FETA, LEMON JUICE AND EVOO \$16 +CHICKEN \$4

V-OPTION&GF

## KALE COBB

BACON, SPANISH BLUE CHEESE, CHERRY TOMATOES,  
9 MINUTE EGG, RED WINE VINAIGRETTE \$16 +CHICKEN \$4

GF

## JULIENNE

SLICED RED AND GREEN CABBAGE, BEETS, CARROTS, DAIKON RADISH, PEA SHOOTS, CILANTRO,  
SCALLIONS, SESAME SOY VINAIGRETTE, FURIKAKE (NORI & SESAME SEEDS) \$16 + ORGANIC CHICKEN \$4

V&GF

## KALE

KALE, RED QUINOA, CANDIED PUMPKIN SEEDS, FRESH HERBS,  
SHAVED APPLES, SHERRY SHALLOT DRESSING \$16 + ORGANIC CHICKEN \$4

V&GF

## MUHAMMARRA

ROASTED RED PEPPER AND WALNUT DIP, ROASTED ONIONS,  
RED PEPPERS, CHERRY TOMATO, SEASONAL VEG, PITA \$11

V&GF-OPTION

## LAMB MEATBALLS

MORROCCAN SPICED, YOGURT MINT SAUCE \$16

## COD FRITTERS

WITH LEMON AIOLI \$12

## MISTY KNOLL HALF CHICKEN

PANZANELLA, ARUGULA, SHALLOT CURRANT PAN SAUCE

1/2 CHICKEN FOR \$37 OR 1/4 CHICKEN FOR \$19

## VEGAN MOUSSAKA

CASHEW CREAM, EGGPLANT, ZUCCHINI, POTATO, CHIVES (LIKE A VEGAN LASAGNA!) \$21

V&GF-OPTION

## FISH OF THE DAY

DAILY PREPARATION \$21

GF&DF

## PUMPKIN & APPLE TRIFLE \$12

V&GF

