



Menu

@thestrangersclubct
www.thestrangersclub.co.za

Drinks

Loose Leaf Tea

By Nigiro tea | Quality loose leaf tea, locally blended

Blood Orange & Rooibos	40
African Breakfast Black Tea	55
Forest Berries	50
Oriental Spices Black Tea	50
Lover's Green Tea	55

Coffee

By Cedar Roasters | Served double shot | Almond / Oat milk +12

Espresso	28	Cortado	38
Macchiato	28	Flat white Cappuccino	40
Americano	30	Latte	42

Hot drinks

Almond | Oat milk +12

Chai Latte	50	Crafted Ceremonial Matcha	72
Dirty Chai	55	First flush matcha, single cultivar	
Hot Chocolate	48	*Served with oat milk	
Mocha	52	Organic Special Reserve Matcha	92
Red Cappuccino	40	Premium first flush matcha, 3 cultivars	
100% pure ground rooibos tea		*Served with oat milk	
Mesquite	40	Crafted Organic Hojicha	72
Wild beans harvested in the Karoo, caffeine free		Roasted green tea powder	
		*Served with oat milk	
		Turmeric latte	68
		Spiced with ginger & thyme	
		*Served with oat milk	



Juices

Freshly squeezed and bottled in house every morning – available until sold out

Red Juice	55	Carrot Juice	55
Beetroot, Apple, Cucumber, Ginger		Carrot, Apple, Ginger	
Green Juice	55	Fresh Orange Juice	55
Apple, Kale, Celery, Lemon, Mint		(Seasonal)	
Ginger Shot	35		
Flame Shot	45		
Ginger, Lemon, Turmeric, Cayenne			

Kindly note no substitutions or changes can be made to our juices
Take-away glass bottle +10

Cold Drinks

Mineral Water	40/50	Theonista Kombucha 200ml	48
Small Still Sparkling (500ml)		(ask for flavours)	
Big Still Sparkling (1L)		Bitter Lekker by Babylonstoren	48
Soft Drinks	38/48	(zesty citrus, honeybush tea, orange peel)	
Coca-Cola Sprite			
Grapetizer Appletizer			

Iced

Almond | oat milk +15

Rooibos & Lemon Ice Tea	48	Iced Chai	55
Rooibos & Passionfruit Ice Tea	48	Iced Dirty Chai	62
Iced Latte	45	Iced Turmeric Latte	72
Iced Chocolate	52	*served with oat milk	
Iced Mocha	58	Iced Ceremonial Matcha	78
		*served with oat milk	

Smoothies

The Nutty Banana, almond butter, cocoa, almond milk, dates	85
The Berry Mixed berries, banana, mint & honey	85
The Super Green Kale, pineapple, banana, peanut butter, coconut milk & lemon	105
Turn your smoothie into a bowl	+45
Bowls are topped with our home-made granola, coconut flakes & fresh banana	

Breakfast

Served from 9:00 am – 11:45 am
Monday – Friday
Served all day on Saturday and public holidays

Light & Fresh

- Berry Chia Pot 75
Coconut soaked chia, yoghurt, berry coulis & homemade gluten-free granola
Coconut yoghurt + 20 (vegan)
- Seasonal Berries with Yoghurt & Granola 105
Lime & maple dressed berries, mint & homemade gluten-free granola
Coconut yoghurt + 20 (vegan)

On Toast

- The Anchovy Toast 120
House-made anchovy butter, marinated fresh tomato, white anchovies, rocket & lemon
- Scrambled Egg Pesto 110
Soft scrambled eggs, herbed cream cheese, pesto, mixed seeds & dressed rocket
(Add: bacon 35)
- Exotic Mushroom Toast 125
(Vegan option 110)
Shimeji, shiitake & white button mushroom ragout, aged belnori cheese, shoots & lemon
(Add: 2 poached eggs 28)
- Avocado Pomegranate Toast 125
(Vegan option 110)
Smashed avocado, mixed seeds, feta, chimichurri, pomegranate, lemon & herbs



Full Breakfast

Eggs Your Way 75
2 eggs, poached or scrambled & butter served on sourdough
(Add: bacon 35 | smoked salmon 75 | exotic mushroom ragout 45)

Our Breakfast 115
2 eggs, poached or scrambled, roasted seasonal tomato, seasoned avocado, sautéed spinach, house chilli & butter served on sourdough
(Add: bacon 35 | smoked salmon 75 | exotic mushroom ragout 45)

Turkish Eggs 135
House-made labneh, topped with 2 poached eggs, spiced butter, chilli cashew crunch & garnished with fresh herbs. Served with sourdough

Summer Rosti 175
(Vegetarian option 105)
Your choice of bacon or smoked salmon, two crispy potato rosti's topped with sautéed spinach, poached eggs, dressed rocket & parmesan

Green Breakfast 165
(Vegan option 135)
Tenderstem broccoli, sautéed spinach, served with a poached egg, avocado, Rambo radish, Chinese cabbage shoots, grilled lime & parmesan cheese

Benedicts

Served on an English muffin

Egg Florentine 135
Sautéed spinach, 2 poached eggs, roasted seasonal tomato, hollandaise & lemon

Bacon & Spinach 165
Streaky bacon, sautéed spinach, 2 poached eggs, roasted seasonal tomatoes & hollandaise

Salmon & Roast Tomato 175
Delicately smoked salmon, 2 poached eggs, roasted seasonal tomatoes, hollandaise & lemon

***Kindly note that avocado is seasonal so it is not always available. It can be substituted for mushrooms or roasted tomatoes**

Lunch

Served from 12:00 – 15:45
Monday – Friday
(excluding public holidays)

Salads

- Crisp Asian Salad** 165
Chicken, red cabbage, carrot, red pepper, celery, corn & sesame seeds with an Asian soy & lime dressing
- Loaded Green Salad** 155
Mixed salad leaves, Danish feta, avocado, green beans, red onion, semi-dried tomatoes, mixed seeds & house dressing
(Add: *chicken 55*)
- Chicken Caesar Salad** 185
Cos lettuce, Elgin free-range chicken, boiled egg, semi-dried tomatoes, house-made croutons & a creamy anchovy dressing
(Add: *red anchovy fillets 35*)

Burgers

- Chicken Sando & Fries** 165
Elgin free-range chicken marinated in our house-made spiced buttermilk crispy coating & served on a brioche bun with our tangy shredded coleslaw, Korean dressing & Kimchi on the side
- Beef Burger & Fries** 175
Frankie Fenner 200g grass-fed beef, with mature cheddar cheese, secret sauce, tomato, lettuce & house-made pickles on a brioche bun, served with tomato sauce & jalapeño on the side
- Falafel Burger & Fries** 145
House-made falafel, marinated aubergine, green tahini dressing, hummus & pickled red onion on a brioche bun, served with homemade tomato sauce & green tahini dressing on the side



Fresh Sandwiches

The Pastrami	135
80g Frankie Fenner beef pastrami, tomato, onion, pickles, hot mustard, aioli & rocket	
Chicken & Pesto Salad Sandwich	110
Elgin free-range chicken, mustard mayo, spring onion, white onion, lettuce, celery, basil, parsley & basil pesto	
Classic Smoked Salmon	150
60g smoked salmon, avocado, dill cream cheese, red onion, capers & lemon	
The Aubergine	125
Marinated aubergine, hummus, avocado, baby spinach & mixed seeds	

Grilled Sandwiches

Classic Grilled Cheese	95
White cheddar, Emmental, onion & house-made tomato chilli jam	
The Caprese	105
Grilled fior di latte (mozzarella), basil pesto, fresh basil & roast tomato	
Grilled Hot Pastrami	155
Frankie Fenner hot smoked beef pastrami, sauerkraut, hot mustard, white cheddar, Emmental & house-made pickles	

Sides

Side Salad	48	Chicken Strips & Chips	95
Mixed leaves, mixed seeds & house dressing		Elgin free-range chicken	
Fries	50		
Hand cut fries, twice fried			

Sweet Treats

Limited sweet treats available daily
Ask your server for possible specials

Croissants

Plain	38
Dark chocolate	42

TSC Cookies	28
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TSC Cakes	85
Served by the slice	

Thank Goodness

Dark chocolate hazelnut cupcake (gluten free)	55
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Thank Goodness Banana quinoa muffin (gluten free)	55
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Notes from the restaurant

Kindly note: during busy periods, food takes around 25–30 minutes. Breakfast ends at 11:45am Monday – Friday and is served all day on Saturday. Lunch is served from Monday – Friday 12pm – 3:45pm. Please understand that we can only serve breakfast and lunch during their respective times.

A lot of effort has gone into creating our menu and so do not allow changes to be made to our dishes. We do not want anything coming out of our kitchen that has not been tried and tested by us.

Due to our ingredients being seasonal and freshly delivered, we serve dishes until sold out daily.

We are a cashless establishment, we apologize for any inconvenience and thank you for your understanding.

We have an open wifi network which you are welcome to use for 90 minutes, however we are not a home office space. Setting up for a day's work is not encouraged.