





THE BULL MENU R610 PER PERSON | MINIMUM 15 PEOPLE

ON ARRIVAL

FRESHLY BAKED BREAD ROLLS & FLAVOURED BUTTER

STARTERS (SELECTION OF)

HALLOUMI & AVOCADO SALAD Golden fried halloumi paired with avocado slices, offering a deliciously satisfying combination of textures and tastes

FALKLANDS CALAMARI Expertly grilled or fried to perfection, and served with our signature homemade tartar sauce

BEEF CARPACCIO Thin sliced fillet of beef served with wild arugula, balsamic reduction and tomato salsa

MAIN COURSE (SELECTION OF) ALL MAINS ARE SERVED WITH YOUR CHOICE OF SALAD, CHIPS OR VEGETABLES

300g FILLET Perfectly grilled & topped with a wild mushroom sauce

PULLED OXTAIL GNOCCHI Tender herb-infused gnocchi meets the rich flavours of slow-braised oxtail, accompanied by vibrant baby vegetables and drizzled with a luscious roasted tomato jus

TERIYAKI SALMON SERVED WITH WASABI MASH AND EDAMAME BEANS

Teriyaki grilled salmon topped with black and white sesame seeds served with a wasabi mash and Edamame beans

HALF CHICKEN Basted with BBQ, lemon & herb, or peri-peri

VEGAN SHEPHERD'S PIE Crafted with Beyond Meat plant-based goodness featuring a medley of hearty vegetables and savoury plant-based protein, topped with creamy mashed potatoes

DESSERT (SELECTION OF)

PINA COLADA PANNA COTTA This exotic combination of rum, coconut milk, lime and fresh pineapples turned into a Pina Colada Panna Cotta dessert

BAKED CARAMEL CHEESECAKE Topped with salted caramel popcorn

THE FOREX MENU R590 PER PERSON | MINIMUM 15 PEOPLE

ON ARRIVAL

FRESHLY BAKED BREAD ROLLS & FLAVOURED BUTTER

STARTERS (SELECTION OF)

HALLOUMI & AVOCADO SALAD Golden fried halloumi paired with avocado slices, offering a deliciously satisfying combination of textures and tastes

SLOW BRAISED PORK BELLY WITH APPLE & GARLIC PUREE Salty pork belly is married with sweet apple, creamy garlic puree

ROQUETTE SALAD Topped with red onion, cherry tomato and parmesan shavings with vinegarette

MAIN COURSE (SELECTION OF) ALL MAINS ARE SERVED WITH YOUR CHOICE OF SALAD, CHIPS OR VEGETABLES

200g FILLET Perfectly grilled & topped with a wild mushroom sauce

BAKED CRUNCHY HOT HONEY CHICKEN Cornflake-crusted chicken baked on a sheet pan until crispy and delicious. Drizzled with a perfect hot honey sauce

350g LAMB CUTLETS Perfectly grilled to perfection

TERIYAKI SALMON SERVED WITH WASABI MASH AND EDAMAME BEANS Teriyaki grilled salmon topped with black and white sesame seeds served with a wasabi mash and Edamame beans

ROASTED MUSHROOM HERB ORZO Delicate pasta - like orzo with earthy mushrooms, flavourful seasonings, and parmesan cheese

DESSERT (SELECTION OF)

CAKE OF THE DAY Chef's selection of cake of the day served with ice-cream and fresh berries

PINA COLADA PANNA COTTA This exotic combination of rum, coconut milk, lime and fresh pineapples turned into a Pina Colada Panna Cotta dessert

THE DOLLAR MENU R475 PER PERSON | MINIMUM 10 PEOPLE

ON ARRIVAL

FRESHLY BAKED BREAD ROLLS & FLAVOURED BUTTER

STARTERS (SELECTION OF)

BLACK MUSHROOM Baked mushroom stuffed with a cream spinach topped with white cheddar cheese

SLOW BRAISED PORK BELLY WITH APPLE & GARLIC PUREE Salty pork belly is married with sweet apple, creamy garlic puree

MAIN COURSE (selection of) all mains are served with your choice of salad, chips or vegetables

200g FILLET Perfectly grilled & topped with a wild mushroom sauce

BAKED CRUNCHY HOT HONEY CHICKEN Cornflake-crusted chicken baked on a sheet pan until crispy and delicious. Drizzled with a perfect hot honey sauce

PAN FRIED SOLE Served with lemon butter

ROASTED MUSHROOM HERB ORZO Delicate pasta-like orzo with earthy mushrooms, flavourful seasonings, and parmesan cheese

DESSERT (SELECTION OF)

MALVA PUDDING Served with custard and vanilla ice cream

PINA COLADA PANNA COTTA This exotic combination of rum, coconut milk, lime and fresh pineapples turned into a Pina Colada Panna Cotta dessert

THE RALLY MENU R410 PER PERSON | MINIMUM 10 PEOPLE

ON ARRIVAL

FRESHLY BAKED BREAD ROLLS & FLAVOURED BUTTER

STARTERS (SELECTION OF)

ROASTED TOMATO & BASIL PESTO BURRATA A velvety burrata, bursting with rich creaminess, and topped with juicy rosa tomatoes, drizzled with fragrant basil pesto and olive oil, served with ciabatta

CHICKEN LIVERS Classic South African dish - hot & spicy Peri-Peri sauce served with pita bread

MAIN COURSE (SELECTION OF) ALL MAINS ARE SERVED WITH YOUR CHOICE OF SALAD, CHIPS OR VEGETABLES

THE CHEESE BEEF BURGER A juicy 200g BBQ basted beef patty with melted cheese, topped with lettuce, tomato and red onion

200g RUMP Perfectly grilled & topped with a creamy pepper sauce

PERI-PERI CHICKEN WINGS

Flame-grilled to perfection and basted with our signature Peri-Peri sauce

POTATO & LENTIL CURRY Potato and lentils cooked in a mild succulent curry sauce accompanied with basmati rice, poppadum, and carrot salad

DESSERT (SELECTION OF)

CHOCOLATE BROWNIE Baked to perfection served alongside ve

Baked to perfection, served alongside velvety vanilla ice cream and adorned with a decadent cascade of chocolate sauce

PINA COLADA PANNA COTTA This exotic combination of rum, coconut milk, lime and fresh pineapples turned into a Pina Colada Panna Cotta dessert

THE YIELD MENU R330 PER PERSON | MINIMUM 10 PEOPLE

ON ARRIVAL

FRESHLY BAKED BREAD ROLLS & FLAVOURED BUTTER

MAIN COURSE (SELECTION OF) ALL MAINS ARE SERVED WITH YOUR CHOICE OF RICE, CHIPS OR VEGETABLES

200g SIRLOIN Perfectly grilled & topped with a creamy pepper sauce

CHICKEN BREAST Grilled & BBQ basted topped with cheese sauce & avocado

CHEFS' PASTA Creamy tomato & basil penne topped with freshly grated parmesan cheese

DESSERT

MALVA PUDDING Served with custard and vanilla ice cream



Est. 2000

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