

# BISTRO Sixteen82

**Breakfast: Monday – Sunday: 9am – 11am**

<b>Saldanha Oyster</b>	<b>R23</b>
Freshly shucked served naked, tabasco or shallot vinaigrette	
<b>Yoghurt Terrine</b>	<b>R69</b>
Bulgarian yoghurt terrine, berry coulis, citrus segments, nut granola & honey	
<b>Scram Wrap</b>	<b>R82/88</b>
Parma ham / smoked trout wild rocket, truffle scrambled e cherry tomato, balsamic syrup	ggs,
<b>Shrooms on Rösti</b>	<b>R74</b>
Assorted mushrooms, gorgonzola cream, chives, buttered English spinach	
<b>Beef Ragout</b>	<b>R88</b>
Wholewheat toast, poached eggs, buttered English spinach	
<b>Smoked Trout &amp; Crème Fraîche</b>	<b>R88</b>
Wholewheat toast, avo pulp, roasted tomatoes, wild rocket, chargrilled red pepper coulis	
<b>Eggs Benedict</b>	<b>R82</b>
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomato	
<b>Eggs Royale</b>	<b>R94</b>
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
<b>Mushroom Benedict</b>	<b>R74</b>
Assorted mushrooms, rösti, poached eggs, Hollandaise sauce, cherry tomato	
<b>Toast and Preserves</b>	<b>R32</b>
Choice of white or seed loaf and preserves	

**Bistro Sixteen82 endeavors to use sustainable, free range and organic produce as far as is possible.**

## A note from Chef Kerry Kilpin

“

This is *me*:

I love to create food which is seasonal, flavourful and which bursts with freshness. My greatest inspirations are derived from significant occasions in my life. On my travels to Thailand I developed a love and passion for Asian food. From shopping at the local food markets to creating my first authentic Thai dish, I was in heaven. These Asian flavours are fused with my classical training built up from years spent working with Franck Dangereux. You will notice a common thread in what I do and who I am. *Love.*

I cook *with* love and my food *is* love.

I cook what I love to eat.

”

With love, Kerry

**Breakfast is served from 9h00-11h00**

**Lunch is served from 12h00 – 15h15**

**Last orders in by 15h00**

**Tapas is served in the evenings from 17h00 – 20h20. Enjoy a variety of small plates for a great social experience.**

**A discretionary service charge of 12% will be added to tables of 8 or more.**

**The menu may change without notice, due to seasonal availability.**

**We are a non-smoking restaurant, this includes the use of electronic cigarettes.**

# BISTRO Sixteen & 2

## Lunch

Monday – Sunday: 12pm – 3pm

### Starters

**Saldanha Oyster** R23

Naked, tabasco or shallot vinaigrette

*\*Steenberg 1682 Chardonnay MCC Brut R69*

**Beef Tataki** R94

Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli

*\*Steenberg Nebbiolo 2014 R134*

**Panko Crusted Cheese Fritter** R76

Stone fruit salsa, plum compote, lemon verbena & ginger pearls

*\*Steenberg Sparkling Sauvignon Blanc 2014 R54*

**“Caesar” Salad 1682** R88

Parma Ham, white anchovies, artichokes, marinated peppers, cos lettuce, soft quail egg, curry oil

*\*Steenberg Sauvignon Blanc 2016 R70*

**Sticky Chicken Livers** R68

Flash fried chicken livers, kimchi, egg noodles, sticky soy & ginger sauce

*\*Steenberg Nebbiolo 2014 R134*

**Tempura Prawns** R95

Red cabbage, coriander & peanut noodle salad, miso mayo, red chilli syrup

*\*Steenberg Semillon 2016 R119*

**Baby Patagonian Calamari** R92

Curry dusted calamari, avo pulp, babaganoush sauce, soy syrup

*\*Steenberg Sphynx 2016 R74*

### Sides

**Hand-cut chips** R25

**Vegetables** R28

**House Salad** R45/70

**Vegetarian menu available on request.  
Vegans can be catered for, please enquire  
with your waitron.**

### Mains

**Risotto of the Day** R82/ R122

Homemade risotto with pecorino cheese & Steenberg Sauvignon Blanc

**Add Bacon** R13/ R20

*\*Steenberg Black Swan 2016 R119*

**Sustainable Fish** R158

Rosemary polenta, chili tomato ragout, olive mayo & cucumber salsa

*\*Steenberg Semillon 2016 R119*

**Sirloin Salad** R158

Tender greens, sprouts, red pepper coulis, balsamic syrup & gorgonzola mousse

*\*Steenberg Echo Bordeaux Blend 2014 R74*

**Braised Lamb Neck** R188

Herb Ricotta stuffed Lamb neck, sultanas, sweet potato purée, greens rooibos & rosemary jus

*\*Steenberg Merlot 2014 R99*

**Roasted Pork Belly** R175

Roasted pork, smoked cauliflower purée, fennel & apple salad, cider jus

*\*Steenberg Semillon 2016 R119*

**Beef Fillet or Sirloin** R210/ R175

Grilled beef, potato rösti, asparagus, creamy black pepper jus, pea & tomato salsa

*\*Steenberg Syrah 2014 R110*

**Open Steak Sandwich** R156

Chimichurri Hollandaise, tender greens, onion rings, sundried tomato pesto, hand cut chips

*\*Steenberg Syrah 2014 R110*

**Anti Pasti Plate** R122

Assorted locally cured meats, pork pâté, pickles, rocket & homemade bread

*\*Klein Steenberg Cabernet Sauvignon 2014 R54*

**Kerry and JD's wine recommendation  
by the glass.**

# BISTRO sixteen&2

*Desserts: Monday – Sunday for Lunch and Tapas  
Menu may change without notice due to supplier and seasonal availability*

**Salted Caramel Chocolate R68**

Salted Caramel Chocolate Ganache, Peanut Pinwheels, Vanilla Crème,  
Peanut Butter Ice Cream, Lace Biscuit

**Yoghurt Panna Cotta R72**

Rose Vanilla Ice Cream, Phyllo Cigar, Fresh Berries, Lemon Curd

**Whipped Coconut R72**

Compressed strawberries, basil, harvest sorbet, coconut meringues

**Banana Cheesecake & Peanut Macaroon R65**

Sesame Ice Cream, Crème Anglaise, Popcorn Praline, Honeycomb

**Lemon Posset R55**

Yoghurt & Granadilla Sorbet, Berry Coulis, White Chocolate Shortbread

**Dark Chocolate Marquise R72**

Raspberry Ice Cream, Chocolate Soil, Orange Foam, Chocolate Cigar

**Bread & Butter Pudding R68**

Date & Cinnamon Bread & Butter Pudding, “Hot Cross Bun” Ice Cream, Toffee Sauce

**Cheese Platter R85**

Selection of Local Cheese with Preserves

**Homemade Fruit Sorbet or Ice Cream Scoop R23**

**Homemade Chocolate Truffle R12**

**A TREAT WITH CHEESE OR SOMETHING SWEET**

	50ml	
De Krans Ruby Port	24	
De Krans Tawny Port	32	
Graham Beck Rhona Muscadell	32	
Buitenverwachting ‘1769’	43	
Paul Cluver Noble Late Harvest	62	
Dalla Cia Grappa (Cabernet Sauvignon - Merlot)	57	
Steenberg Sparkling Sauvignon Blanc 2014	54	215
Steenberg 1682 Chardonnay MCC Brut	69	275
Steenberg 1682 Pinot Noir MCC Brut 2014	89	355
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		595

## Tapas Menu:

Monday – Sunday: 17:00 – 20:20

<b>West Coast Oysters</b>	<b>23each</b>
<b>Anti Pasti Plate</b>	<b>94</b>
<b>Bruschetta Duo</b>	<b>44</b>
<b>Cheese Fritter</b>	<b>52</b>
<b>Polenta Frittes, Babaganoush Sauce</b>	<b>45</b>
<b>Arancini, Risotto Fritters</b>	<b>46</b>
<b>“Patatas Bravas”</b>	<b>42</b>
<b>Rosti, Veg &amp; Goats Feta</b>	<b>52</b>
<b>West Coast Mussels</b>	<b>75</b>
<b>Fish Pot Stickers</b>	<b>72</b>
<b>Baby Patagonian Calamari</b>	<b>85</b>
<b>Gambas, Lemongrass Tom Yum</b>	<b>94</b>
<b>White Anchovy, Peppers, &amp; Artichoke</b>	<b>62</b>
<b>Salmon Terrine &amp; Truffled Honey</b>	<b>88</b>
<b>Sticky Harissa Lamb Ribs</b>	<b>78</b>
<b>Chorizo &amp; Artichoke</b>	<b>75</b>
<b>Apple Cider Jus, Pork Belly</b>	<b>68</b>
<b>Pulled Beef, Polenta</b>	<b>82</b>
<b>Beef &amp; Manchego Croquette</b>	<b>48</b>
<b>Beef Tataki, Chilli</b>	<b>94</b>
<b>Cheese Board</b>	<b>94</b>
<b>Dessert Menu Available</b>	

Vegetarian menu available on request

Last food and beverage orders at 20:15

Menu may change without notice due to supplier and seasonal availability

12% gratuity will be added to table of 8 or more