

# CATHARINA'S

AT STEENBERG

## **BREAKFAST MENU**

*Served Monday – Sunday 07:00 – 10:00*

### **FULL BREAKFAST – 275**

*Includes continental buffet, a hot breakfast of your choice, filter coffee or tea and juice*

### **CONTINENTAL BREAKFAST – 190**

*Includes continental buffet, filter coffee or tea and juice*

French Toast – 75

*Brioche, grilled bacon, syrup, camembert*

Pancakes – 60

*Grilled banana & honey or berry compote, mascarpone cream*

Create Your Own:

Eggs done to order - 20

Pork or Beef Sausages - 20

Bacon - 22

Mushrooms - 16

Tomato - 12

Avocado - 22

Smoked Salmon - 30

Spinach - 14

Scrambled Egg Bruschetta – 60

*Served with a cherry tomato relish*

Farm Breakfast – 85

*2 Free Range Eggs, bacon, pork or beef sausage, grilled tomato, sauté mushrooms*

Veggie Patch – 75

*2 Free Range Eggs, sauté mushrooms, baby spinach, grilled tomato, watercress*

Classic Poached Eggs with Hollandaise

Benedict with bacon – 75

Florentine with spinach – 75

Royal with cured salmon – 90

Spicy Open Malay Omelette – 65

*Garlic, ginger, chili, tomato, spring onion, Malay spice, coriander*

Farmer's Omelette – 75

*Tomato, mushroom, spinach, spring onion, cheddar*

*Fisherman's Omelette – 95*

*Cured salmon, capers, lemon, rocket*

*Traditional Omelette – 85*

*Grilled bacon, cheese, tomato*

***Subject to Seasonal Availability  
12% Gratuity will be added onto tables of 8 or more.***

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## LUNCH & DINNER MENU

*Served Monday – Saturday (lunch) and Monday – Sunday (dinner)*

### STARTERS

Soup of the day - 75

Roast cream of tomato, herb crème fraiche

Garden Salad – 90

Avocado, spring onion, roast baby onion, cucumber,  
blue rock cheese, toasted pumpkin seed,  
lemon dressing, mixed baby leaves

Oysters – 28

Saldanha Bay, freshly shucked to order

Prawn & Smoked Salmon – 125

Prawn and smoked salmon ravioli, dill cream sauce,  
coriander, micro greens

Venison – 130

Venison Gratinata, king oyster mushroom,  
artichoke hearts, capers, parmesan cheese,  
basil pesto, pickled aubergine, spiced avocado purée

Arancini – 115

Lamb arancini, spiced couscous, Caesar dressing,  
toasted sunflower seed salad

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## MAINS

### Carrot, Cardamom & Coriander - 140

Grilled carrot, orange and cardamom risotto,  
parsley, walnut and feta

### Seabass - 180

Pan-fried seabass, smoked paprika potato purée,  
roast garlic creamed leek, tempura courgette spaghetti,  
thyme and sesame dressing

### Pork Belly - 195

Slow cooked belly, grilled baby potato,  
butternut purée, cauliflower rice with ash, broccolini,  
baby carrots, blue cheese jus

### African Game - 215

Grilled impala loin, tomato and feta tortellini,  
dehydrated mushroom, sweet potato and rooibos purée,  
pickled baby beetroot, broccolini, nutmeg jus

### Lamb Rack - 215

Cashew nut and chilli crusted rack of lamb,  
rosemary infused asparagus spears, parsnip and roasted garlic purée,  
caramelised onion new potatoes, slow roasted vine tomatoes, thyme jus

### Fillet Steak - 215

Chargrilled fillet of beef, roast pepper croquette,  
mushroom, spinach and fine bean ragout,  
red pepper gel, blue cheese cream, thyme jus

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## DESSERTS

### Apple - 70

Green apple parfait, tarte tatin, sous vide apple,  
gingerbread and butterscotch

### Chocolate - 95

Chocolate fondant, vanilla bavarois, dehydrated mousse,  
white chocolate sorbet

### Lemon - 75

Frozen lemon curd, lemon thyme crème fraîche sherbet,  
Earl Grey meringue, blueberry gel

### Coffee - 85

Coffee jivara mousse, peanut butter ice cream,  
Kahlua panna cotta, caramel popcorn

### Brûlée - 55

Caramelized rooibos, butter biscuit crumbs, frozen melktart

### Cheese - 105

Chef's cheese selection, walnut fig salami, candied celery,  
mustard crackers, roast pear purée

### Sorbets - 55

Selection of 3 seasonal flavours

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## 5 COURSE TASTING MENU

### Salmon

Franschhoek salmon trout, orange and cardamom risotto,  
parsley, walnut and feta

*Silverthorn The Green Man MCC 2014*

### Smoked Crocodile

Sous vide crocodile tail, crocodile carpaccio,  
cucumber and tabasco jelly, buffalo yoghurt and miso labneh,  
black garlic and caramelized onion purée,  
sesame courgette, sunflower seeds and shoots

*David Finlayson Chenin Blanc 2015*

### African Game

Grilled impala loin, tomato and feta tortellini,  
dehydrated mushroom, sweet potato and rooibos purée,  
pickled baby beetroot, broccolini, nutmeg jus

*Steenberg Catharina 2015*

### Langbaken Karoo Sunset

Baba ganoush, pineapple and grape chutney,  
gooseberry gel, sourdough melba toast,

*Allesveloren Port 2011*

### Coffee

Coffee jivara mousse, peanut butter ice cream,  
Kahlua panna cotta, caramel popcorn

*Blaauwklippen Noble Late Harvest Zinfandel 2012*

**850 with wine pairing // 600 without wine pairing**

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