

# BISTRO Sixteen82

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

<b>Saldanha Oyster</b>	<b>R24</b>
Freshly shucked served naked, tabasco or shallot vinaigrette	
<b>Yoghurt Terrine</b>	<b>R82</b>
Bulgarian yoghurt terrine, berry coulis, citrus segments, nut granola & honey	
<b>Scram Wrap</b>	<b>R84/94</b>
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomato, balsamic syrup	
<b>Shrooms on Rösti</b>	<b>R82</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>R94</b>
Wholewheat toast, avo pulp, roasted tomatoes, wild rocket, chargrilled red pepper coulis	
<b>Eggs Benedict</b>	<b>R86</b>
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomato	
<b>Eggs Royale</b>	<b>R105</b>
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
<b>Mushroom Benedict</b>	<b>R82</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** R24  
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 2015 R134*

**Panko Crusted Cheese Fritter** R78  
Tender greens, beetroot carpaccio, truffle honey, rosemary crème fraîche  
*\*Steenberg Nebbiolo 2015 R134*

**“Caesar” Salad 1682** R94  
Parma Ham, white anchovies, artichokes, marinated peppers, cos lettuce, soft quail egg, curry oil  
*\*Steenberg Sauvignon Blanc 2017 R70*

**Chicken Liver Parfait** R72  
Baby leaves, spiced apple chutney, blueberry gel, toasted brioche  
*\*Steenberg Semillon 2016 R119*

**Tempura Prawns** R96  
Red cabbage, coriander & peanut noodle salad, miso mayo, red chilli syrup  
*\*Steenberg Semillon 2016 R119*

**Baby Patagonian Calamari** R92  
Avo pulp, tomato & jalapeno jam, aioli, coriander salsa  
*\*Steenberg The Black Swan 2016 R119*

### Sides

**Hand-cut chips** R28  
**Vegetables** R32  
**House Salad** R48/70

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

### Mains

**Risotto of the Day** R84/ R128  
Homemade risotto with pecorino cheese & Steenberg Sauvignon Blanc  
**Add Bacon** R15/ R22  
*\*Steenberg Sphynx Chardonnay 2017 R74*

**Sustainable Fish** R168  
Cauliflower “humus”, piccalilli, rooibos vinaigrette, sultanas, zucchini salad  
*\*Steenberg Rattlesnake 2016 R74*

**Sirloin Salad** R165  
Tender greens, sprouts, red pepper coulis, balsamic syrup & gorgonzola mousse  
*\*Steenberg Echo Bordeaux Blend 2014 R74*

**Braised Lamb Neck** R192  
Herb ricotta stuffed lamb neck, shallot, spinach, tomato & tarragon jus, olive salsa  
*\*Steenberg Merlot 2014 R99*

**Roasted Pork Belly** R182  
Roasted pork, celeriac mash, pecan nut & green bean salsa, maple jus  
*\*Steenberg Semillon 2016 R119*

**Beef Fillet or Sirloin** R215/ R185  
Grilled beef, leek & mushroom ragout, black pepper & bourbon jus, rocket, tomato salsa  
*\*Steenberg Syrah 2014 R110*

**Open Steak Sandwich** R158  
Chimichurri Hollandaise, tender greens, onion rings, sundried tomato pesto, hand cut chips  
*\*Steenberg Syrah 2014 R110*

**Anti Pasti Plate** R132  
Assorted locally cured meats, pork pâté, pickles, rocket & homemade bread  
*\*Klein Steenberg Cabernet Sauvignon 2015 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*

**Passion Fruit Tart R78**

Strawberry Salad, Lemon Curd, Hibiscus Ice Cream, Italian Meringue

**Almond & Salted Caramel Chocolate Torte R78**

White Chocolate Crèmeux, Chai Latte Ice Cream, “Burnt Butter” Sponge

**Blueberry & Yoghurt Mille Feuille R76**

Crème Anglaise, Compressed Strawberries, Rose Ice Cream

**Lemon Posset R68**

Yoghurt & Granadilla Sorbet, Berry Coulis, White Chocolate Shortbread

**Dark Chocolate Marquise R78**

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 R94**

Selection of Local Cheese with Preserves

**Homemade Fruit Sorbet or Ice Cream Scoop R28**

**Homemade Chocolate Truffle R15**

**A TREAT WITH CHEESE OR SOMETHING SWEET**

	50ml	
De Krans Ruby Port	24	
De Krans Tawny Port	32	
Graham Beck Rhona Muscadel	32	
Buitenverwachting ‘1769’	43	
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 2015	89	355
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		595

## Tapas Menu:

Monday – Sunday: 17:00 – 20:20

West Coast Oysters	24each
Anti Pasti Plate	98
House Salad	48
Bruschetta Duo	46
Soup of the Day	48
Cheese Fritter	58
Arancini, Risotto Fritters, Thyme Mayo	48
“Patatas Bravas”	44
Rosti, Veg & Goats Feta	55
Smoked Salmon Cannelloni	74
Fish Pot Stickers	74
Baby Patagonian Calamari	78
Gambas, “Persillade”	96
White Anchovy, Peppers, & Artichoke	64
Springbok	98
Chicken Wings	70
Warm Chorizo Salad	78
Pork Belly, Maple jus	72
Pork & Manchego Croquette	48
Beef Tataki, Chilli	94
Cheese Board	94
Dessert Menu Available	

**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