

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.***

CATHARINA'S

AT STEENBERG

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 bavaois, 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

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

CATHARINA'S

AT STEENBERG

VEGETARIAN LUNCH & DINNER MENU

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

VEGETARIAN 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

Ravioli - 125

Crushed butternut, mozzarella and parmesan ravioli,
dill cream sauce, coriander, micro greens

King oyster mushroom - 115

King Oyster mushroom gratinata, artichoke hearts, capers,
parmesan cheese, basil pesto, pickled aubergine, spiced avocado purée

Arancini – 105

Sundried tomato arancini, spiced couscous, Caesar dressing,
toasted sunflower seed salad

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VEGETARIAN MAINS

Risotto - 140

Truffled pea, mushroom and parmesan risotto,
pea shoot and pumpkin seed salad

Sous Vide Carrot - 145

Sous vide carrot, smoked paprika potato purée,
roast garlic, creamed leek, tempura courgette spaghetti,
thyme and sesame dressing

Cauliflower - 135

Grilled cauliflower steak, grilled baby potato, butternut purée,
cauliflower rice with ash, broccolini, baby carrots, black pepper sauce

Tortellini - 135

Tomato and feta tortellini, dehydrated mushroom, sweet potato and rooibos purée,
pickled baby beetroot, broccolini, mushroom sauce

Cashew Nut & Chili Crusted Tofu - 160

Cashew nut and chili crusted tofu, rosemary infused asparagus spears,
parsnip and roasted garlic purée, caramelised onion new potatoes,
slow roasted vine tomatoes

Croquette - 150

Roast pepper croquette, mushroom, spinach and fine bean ragout,
red pepper gel, blue cheese cream

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VEGETARIAN DESSERTS

Apple - 70

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

Chocolate - 95

Chocolate fondant, dehydrated mousse,
white chocolate sorbet, grapefruit compote

Lemon - 75

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

Coffee - 85

Coffee jivara mousse, peanut butter ice cream,
dehydrated milk froth, 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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5 COURSE VEGETARIAN TASTING MENU

Risotto

Truffled pea, mushroom and parmesan risotto,
pea shoot and pumpkin seed salad
Silverthorn The Green Man MCC 2014

Cashew Nut & Chili Crusted Tofu

Cashew nut and chili crusted tofu, pickled shimeji,
coriander, cos lettuce, fruit salad jelly
Steenberg Sphynx Chardonnay 2016

Tortellini

Tomato and feta tortellini, dehydrated mushroom,
sweet potato and rooibos purée,
pickled baby beetroot, broccolini, mushroom sauce
Steenberg Catharina's 2015

Langbaken Karoo Sunset

Pear purée, walnut fig salami, candied celery,
mustard crackers, roast pear purée
Allesveloren Port 2011

Coffee

Coffee jivara mousse, peanut butter ice cream,
dehydrated milk froth, caramel popcorn
Blaauwklippen Noble Late Harvest Zinfandel 2012

850 with wine pairing // 600 without wine pairing
Subject to Seasonal Availability | 12% Gratuity will be added onto tables of 8 or more.