

# 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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AT STEENBERG

## LUNCH & DINNER MENU

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

### STARTERS

SOUP OF THE DAY - 75

Chilled cauliflower and vanilla.  
Onion and pumpkin seed crumbs

SMOKED SALMON SALAD – 135

Franschhoek smoked salmon trout, sesame seeds,  
sundried tomato, spring onion, pickled ginger,  
mixed baby leaves, lemon soya dressing

OYSTERS – 28 EACH

Saldanha Bay, freshly shucked to order with red vinaigrette and lemon

SCALLOP & BLACK PUDDING – 350

Seared scallops, pan-fried black pudding, pea purée,  
mushroom jelly, parmesan short bread

CROCODILE GRAVADLAX – 115

Gravadlax cured crocodile tail, gooseberry relish,  
bacon, grilled gherkin and rocket leaves,  
beetroot chips, beetroot and apple purée

BEEF TARTARE – 130

Hand chopped beef fillet tartare,  
chili, lemon and black pepper carpaccio,  
smoked mushroom and artichoke, labneh,  
black garlic purée, béarnaise ice cream

RAVIOLI – 110

Braised lamb ravioli, ratatouille, basil cream sauce

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## MAINS

### SEABASS - 195

Pan-fried Seabass, truffled pea, mushroom and parmesan risotto,  
pea shoot and pumpkin seed salad

### TUNA - 180

Grilled yellow fin Tuna, whole grain mustard spätzle with toasted pumpkin seed,  
braised Chinese cabbage, white onion and caper purée,  
mussel and sundried tomato vinaigrette

### PORK BELLY - 175

Slow cooked belly, Lyonnaise potato,  
pumpkin and bacon fritter, parsnip purée,  
dehydrated mushroom, baby marrow, red wine jus

### AFRICAN GAME - 205

Grilled Impala loin, sweet potato pommes anna, parsnip, courgette and cherry tomato,  
grape and sultana purée, parsnip chips, thyme jus

### CHICKEN - 155

Peppadew and coriander chicken breast, chicken crackling, dauphinoise potato,  
broccolini, cauliflower purée, pineapple gel

### FILLET STEAK - 215

Chargrilled Fillet of Beef, parmesan pommes dauphine, roasted cashew and artichoke  
purée, sautéed shimeji mushroom, sundried tomato, fine bean and asparagus,  
gorgonzola and brandy jus

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## DESSERTS

### SUMMER MEDLEY - 80

White chocolate panna cotta, grilled peach,  
litchi and strawberry, blueberry and lemon salsa

### NAMELAKA - 95

Madagascar mousse, frozen banana praline spheres,  
passion fruit jelly, lime gel

### LEMON - 80

Lemon curd, lemon honey sponge, burnt caramel ice cream,  
honeycomb, raspberry gel, meringue

### STRAWBERRY & MANJARI - 95

Strawberry and apricot mousse, manjari custard,  
orange frozen yoghurt

### BRÛLÉE - 70

Tonka bean brûlée, compressed pineapple,  
coconut cardamom ice cream

### CHEESE - 110

Chef's cheese selection, beetroot melba, onion soil,  
black pepper purée, celery sorbet

### SORBETS - 55

Selection of 3 seasonal flavours

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

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AT STEENBERG

## VEGETARIAN LUNCH & DINNER MENU

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

### VEGETARIAN STARTERS

SOUP OF THE DAY - 75

Chilled cauliflower and vanilla.  
Onion and pumpkin seed crumbs

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,  
ratatouille, basil cream sauce

AUBERGINE TARTARE - 130

Chili, lemon and black pepper carpaccio,  
smoked mushroom and artichoke, labneh, black garlic purée,  
béarnaise ice cream

ARANCINI – 105

Sundried tomato arancini, gooseberry relish,  
grilled gherkin and rocket leaves,  
beetroot chips, beetroot and apple purée

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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 rainbow carrot, whole grain mustard spätzle,  
braised Chinese cabbage, white onion and caper purée, toasted pumpkin seed, sundried  
tomato vinaigrette

### PUMPKIN - 135

Grilled pumpkin, Lyonnaise potato, pumpkin fritter, parsnip purée,  
dehydrated mushroom, baby marrow, red wine reduction

### SWEET POTATO- 140

Sweet potato Pommes Anna, parsnip, courgette and cherry tomato,  
grape and sultana purée, parsnip chips, thyme cream

### TOFU - 160

Cashew nut and chili crusted tofu, dauphinoise potato, broccolini,  
cauliflower purée, pineapple gel

### MUSHROOM - 175

Chargrilled king oyster mushroom, parmesan pommes dauphine,  
roasted cashew and artichoke purée, sautéed shimeji mushroom, sundried tomato,  
fine bean and asparagus, gorgonzola sauce

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## VEGETARIAN DESSERTS

### SUMMER MEDLEY - 80

Toasted brioche, grilled peach, litchi and strawberry,  
blueberry and lemon salsa

### LEMON - 80

Lemon curd, lemon honey sponge, burnt caramel ice cream,  
honeycomb, raspberry gel, meringue

### STRAWBERRY & MANJARI - 95

Strawberry and apricot mousse, manjari custard,  
orange frozen yoghurt

### BRÛLÉE - 70

Tonka bean brûlée, compressed pineapple,  
coconut cardamom ice cream

### CHEESE - 110

Chef's cheese selection, beetroot melba, onion soil,  
black pepper purée, celery sorbet

### SORBETS - 55

Selection of 3 seasonal flavours

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AT STEENBERG

## 5 COURSE TASTING MENU

### SALMON

Franschhoek smoked salmon trout, truffled pea,  
mushroom and parmesan risotto, pea shoot and pumpkin seed salad  
*Avondale Cyclus 2013*

### DUCK

Confit duck and parma ham roulade, pickled shimeji,  
coriander, cos lettuce, fruit salad jelly  
*Steenberg Chardonnay Sphynx 2017*

### AFRICAN GAME

Grilled Impala loin, sweet potato pommes anna, parsnip,  
courgette and cherry tomato, grape and sultana purée, parsnip chips, thyme jus  
*Le Richie Cabernet Sauvignon 2014*

### PEPE CHARLOT

Chevre frais, tomme, bouchette, beetroot melba,  
onion soil, black pepper purée, celery sorbet  
*Delaire Graff Sunburst NLH 2015*

### LEMON

Lemon curd, lemon honey sponge, burnt caramel ice cream,  
honeycomb, raspberry gel, meringue  
*Cointreau*

**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  
*Avondale Cyclus 2013*

### TOFU

Cashew nut and chili crusted tofu, dauphinoise potato, broccolini,  
cauliflower purée, pineapple gel  
*Steenberg Sphynx Chardonnay 2017*

### SWEET POTATO

Sweet potato Pommes Anna, parsnip, courgette and cherry tomato,  
grape and sultana purée, parsnip chips, thyme cream  
*La Richie Cabernet Sauvignon 2014*

### PEPE CHARLOT

Chevre frais, tomme, bouchette, beetroot melba, onion soil,  
black pepper purée, celery sorbet  
*Allesveloren Port 2011*

### LEMON

Lemon curd, lemon honey sponge, burnt caramel ice cream,  
honeycomb, raspberry gel, meringue  
*Cointreau*

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