

Breakfast: Monday – Sunday: 9am – 11am

Saldanha Oyster	R24
Freshly shucked served naked, tabasco or shallot vinaigrette	
Yoghurt Terrine	R82
Bulgarian yoghurt terrine, berry coulis, citrus segments, nut granola & honey	
Scram Wrap	R84/94
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomato, balsamic syrup	
Shrooms on Rösti	R82
Assorted mushrooms, gorgonzola cream, chives, buttered English spinach	
Beef Ragout	R88
Wholewheat toast, poached eggs, buttered English spinach	
Smoked Trout & Crème Fraîche	R94
Wholewheat toast, avo pulp, roasted tomatoes, wild rocket, chargrilled red pepper coulis	
Eggs Benedict	R86
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomato	
Eggs Royale	R105
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
Mushroom Benedict	R82
Assorted mushrooms, rösti, poached eggs, Hollandaise sauce, cherry tomato	
Toast and Preserves	R32
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
sixteen82
 — AT STEENBERG —

Lunch

Monday – Sunday: 12pm – 3pm

Starters

Saldanha Oyster R24
 Naked, tabasco or shallot vinaigrette
**Steenberg 1682 Chardonnay MCC Brut R72*

Beef Tataki R94
 Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli
**Steenberg Nebbiolo 2015 R139*

Tempura Prawns R96
 Red cabbage, coriander & peanut noodle salad, miso mayo, red chilli syrup
**Steenberg Semillon 2016 R120*

Panko Crusted Cheese Fritter R78
 Tender greens, beetroot carpaccio, truffle honey, rosemary crème fraîche
**Steenberg Nebbiolo 2015 R139*

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

Baby Patagonian Calamari R92
 Avo pulp, tomato & jalapeno jam, aioli, coriander salsa
**Steenberg The Black Swan 2016 R120*

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

Sesame & Ginger Sirloin Salad R165
 Tender greens, red cabbage, sprouts, chilli & soy ginger vinaigrette, aioli
**Steenberg Semillon 2016 R120*

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 2017 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 2015 R114*

Open Steak Sandwich R158
 Chimichurri Hollandaise, tender greens, onion rings, sundried tomato pesto, hand cut chips
**Steenberg Syrah 2015 R114*

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.

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

Passion Fruit Tart R82

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

Almond & Salted Caramel Chocolate Torte R82

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

Blueberry & Yoghurt Mille Feuille R78

Crème Anglaise, Compressed Strawberries, Rose Ice Cream

Lemon Posset R68

Yoghurt & Granadilla Sorbet, Berry Coulis, White Chocolate Shortbread

Dark Chocolate Moelleux R85

Caramélia Mousse, White Chocolate, Coconut Sorbet, Nougatine

“Granny Jill’s Queens Pudding” R78

Spiced Plum Bread & Butter Pudding, Meringue, Peach Curd, Tonka Bean Ice Cream

*Served cold

Cheese Platter R130

Selection of Local Cheese, Homemade Preserves, Sunflower and Chevin Macaroon, Toasted Focaccia

Homemade Fruit Sorbet or Ice Cream Scoop R32

Homemade Chocolate Truffle R15

A TREAT WITH CHEESE OR SOMETHING SWEET

	50ml	
De Krans Ruby Port	24	
De Krans Tawny Port	32	
Buitenverwachting ‘1769’	43	
Dalla Cia Grappa (Cabernet Sauvignon - Merlot)	57	
Steenberg 1682 Chardonnay MCC Brut	72	275
Steenberg 1682 Pinot Noir MCC Brut 2016	89	355
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		695

Tapas Menu:

Monday – Sunday: 17:00 – 20:00

West Coast Oysters	24each
Anti Pasti Plate	98
House Salad	48
Bruschetta Duo	48
Cheese Fritter	58
Arancini, Risotto Fritters, Thyme Mayo	48
“Patatas Bravas”	46
Rosti, Veg & Goats Feta	64
Smoked Salmon Cannelloni	74
Curried Fish “Taco’s” – served cold	76
Baby Patagonian Calamari	78
Gambas, “Persillade”	96
White Anchovy, Peppers, & Artichoke	64
Smoked Duck & Raspberry Salad	76
Springbok	98
Chicken Wings	72
Warm Chorizo Salad	78
Pork Belly, Maple jus	75
Pork & Manchego Croquette	48
Beef Tataki, Chilli	94
Sticky Ginger & Chili Beef	76
Cheese Board	130
Dessert Menu Available	

Vegetarian & Vegan menus 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