

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.

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
 Chargrilled pineapple salsa, coriander, chipotle aioli, pineapple syrup
**Steenberg Semillon 2016 R120*

Panko Crusted Cheese Fritter R78
 Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeno jam
**Steenberg Sphynx 2017 R74*

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

Curried Baby Calamari R92
 Baba ghanoush, avo pulp, soy syrup, sesame seeds
**Steenberg The Black Swan 2017 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.

Kerry and JD's wine recommendation by the glass.

Mains

Sesame & Ginger Sirloin Salad R168
 Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette
**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
 Herbed quinoa, beansprout, mange tout & artichoke salsa, red pepper coulis, aubergine mousse
**Steenberg Rattlesnake 2017 R74*

Braised Lamb Neck R192
 Herb ricotta stuffed lamb neck, cumin roasted butternut, hazelnut jus, green bean salsa
**Steenberg Merlot 2014 R99*

Roasted Pork Belly R182
 Corn & sweet potato purée, star anise & ginger jus, green apple & mange tout salsa
**Steenberg Semillon 2016 R119*

Beef Fillet or Sirloin R235/ R192
 Grilled beef, leek & mushroom ragout, black pepper & bourbon jus, rocket, onion tomato salsa
**Steenberg Syrah 2015 R114*

Open Steak Sandwich R160
 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*

*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

Cherry & Almond Chocolate Torte R82

White Chocolate Crèmeux, Vanilla Ice Cream, Cherry Mouse, Crème Anglaise

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	285
Steenberg 1682 Pinot Noir MCC Brut 2016	89	355
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		750
Graham Beck Cuvée Clive 2012		1250

Vegetarian Lunch Menu

Monday – Sunday: 12pm – 3pm

Starters

Panko Crusted Cheese Fritter 76

Tender Greens, Goat's Cheese Mousse,
Charred Courgettes, Tomato & Jalapeno
Jam

Warm Vegetable Quinoa Salad 85

Aubergine Mouse, Wild Rocket, Red
Pepper Coulis

House Salad 48 / 70

Tender Greens, Olives, Cherry Tomatoes,
Red Onions, Cucumber, Radishes,
Balsamic Syrup, Quail Egg

Avocado & Raspberry Salad 75

Tender Greens, Pine Nuts, Mange Tout,
Bean Sprouts

Mains

Risotto 84 / 122

Homemade Risotto with Pecorino Cheese,
Steenberg Sauvignon Blanc

Vegetable Stack 98

Pan Fried Vegetables, Roasted Butternut,
Assorted Mushrooms, Tender Greens,
Garlic Cream

Tempura Vegetables 92

Avo, Wild Rocket, Chipotle Aioli, Balsamic
Syrup

**Assorted Mushrooms & Gorgonzola
Ricotta Gnocchi 125**

English Spinach, Pumpkin Seeds

Desserts

Lemon Posset 68

Yoghurt & Granadilla Sorbet, Berry Coulis,
White Chocolate Shortbread

Dark Chocolate Moelleux 85

Caramélia Mousse, White Chocolate,
Coconut Sorbet, Nougatine

"Granny Jill's Queens Pudding" 78

Spiced Plum Bread & Butter Pudding,
Meringue, Peach Curd, Tonka Bean Ice
Cream (Served Cold)

Cheese Platter 130

Selection of Local Cheese, Homemade
Preserve, Sunflower & Chevin Macaroon,
Toasted Focaccia

Vegan Lunch Menu

Monday – Sunday: 12pm – 3pm

Starters

Broccoli Tataki - 75

Marinated Shimeji Mushrooms, Chilli, Corn, Spring Onions,
Wild Rocket, Soy Vinaigrette

House Salad - 48/70

Tender Greens, Olives, Cherry Tomatoes, Red Onions,
Cucumber, Radishes, Balsamic Syrup

Avocado & Raspberry Salad - 75

Tender Greens, Pine Nuts, Mange Tout, Bean Sprouts

Mains

Vegetable Stack - 98

Pan Fried Vegetables, Roasted Butternut, Assorted Mushrooms,
Tender Greens, Red Pepper & Smoked Paprika Vinaigrette

Tempura Vegetables - 92

Avo, Wild Rocket, Balsamic Syrup

Warm Vegetable Quinoa Salad - 98

Artichoke, Courgette, Peppers, Wild Rocket, Red Pepper Coulis

Dessert

Fresh Berries, Citrus Segments, Mixed Berry Coulis - 55

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
West Coast Mussel	85
Curried Fish “Taco’s” – served cold	76
Baby Patagonian Calamari	78
Gambas, “Persillade”	96
White Anchovy, Peppers, & Artichoke	64
Cured Duck & Raspberry Salad	76
Springbok	98
Chicken Wings	72
Warm Chorizo Salad	78
Pork Belly, Maple Jus	75
Beef & Manchego Croquette	48
Beef Tataki, Chilli	94
Sticky Ginger & Chilli Beef	76
Selection of Local Cheeses	130
Dessert Menu Available	

A discretionary service charge of 12% will be added to tables of 8 or more.

Vegetarian Tapas Menu

Monday – Sunday: 17:00 – 20:00

Bruschetta of the Day	48
Vegetable Rosti	64
Potato Rösti, Courgettes, Mushrooms, Goats Feta, Red Pepper Coulis	
Avocado, Sumac Labneh & Raspberry Salad	55
Tender Greens, Pine Nuts, Mange Tout, Bean Sprouts	
Arancini - Panko Crusted Risotto Fritter (Risotto of the Day)	48
Patatas Bravas	46
Fried Potatoes, Chilli, Garlic, Crème Fraîche	
Panko Crusted Cheese Fritter	58
Beetroot Carpaccio, Rosemary Crème Fraîche, Truffle Honey	
House Salad	48
Tender Greens, Sprouts, Tomato, Olives, Cucumber, Red Onions, Quail Egg, Balsamic Syrup	
Warm Quinoa Salad	55
Pepper, Artichokes, Courgettes, Wild Rocket	
Selection of Local Cheeses	130
Homemade Preserve, Sunflower & Chevin Macaroon, Toasted Focaccia	

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Vegan Tapas Menu

Monday – Sunday: 17:00 – 20:00

Bruschetta of the Day	48
Vegetable Chickpea Stack	64
Chick Pea Fritter, Courgettes, Mushrooms, Tender Greens, Red Pepper Coulis	
Avocado & Raspberry Salad	55
Tender Greens, Pine Nuts, Mange Tout, Bean Sprouts	
Tempura Vegetables	55
Seasonal Vegetables, Sweet Chilli Sauce, Coriander	
Patatas Bravas	46
Fried Potatoes, Chilli, Garlic, Red Pepper Coulis	
Warm Quinoa Salad	55
Pepper, Artichokes, Courgettes, Wild Rocket	
Broccoli Tataki	55
Marinated Shimeji Mushrooms, Chilli, Corn, Spring Onion, Wild Rocket, Soy Vinaigrette	
House Salad	48
Tender Greens, Sprouts, Tomato, Olives, Cucumber, Red Onions, Balsamic Syrup	

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