

Breakfast: Monday – Sunday: 9am – 11am

Saldanha Oyster	R25
Freshly shucked served naked, tabasco or shallot vinaigrette	
Yoghurt Terrine	R84
Bulgarian yoghurt terrine, berry coulis, citrus segments, nut granola & honey	
Scram Wrap	R86/96
Parma ham / smoked trout, wild rocket, truffle scrambled eggs, cherry tomato, balsamic syrup	
Shrooms on Rösti	R84
Assorted mushrooms, gorgonzola cream, chives, buttered English spinach	
Beef Ragout	R89
Wholewheat toast, poached eggs, buttered English spinach	
Smoked Trout & Crème Fraîche	R96
Wholewheat toast, avo pulp, roasted tomatoes, wild rocket, chargrilled red pepper coulis	
Eggs Benedict	R88
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomato	
Eggs Royale	R107
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
Mushroom Benedict	R84
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 **R25**
 Naked, tabasco or shallot vinaigrette
**Steenberg 1682 Chardonnay MCC Brut R72*

Beef Tataki **R96**
 Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli
**Steenberg Nebbiolo 2015 R144*

Tempura Prawns **R98**
 Chargrilled pineapple salsa, coriander, chipotle aioli, pineapple syrup
**Steenberg Semillon 2016 R127*

Panko Crusted Cheese Fritter **R80**
 Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeno jam
**Steenberg Sphynx 2017 R79*

“Caesar” Salad 1682 **R96**
 Parma Ham, anchovies, artichokes, marinated peppers, cos lettuce, soft quail egg, curry oil
**Steenberg Sauvignon Blanc 2017 R74*

Curried Baby Calamari **R94**
 Baba ghanoush, avo pulp, soy syrup, sesame seeds
**Steenberg The Black Swan 2017 R127*

Sides

Hand-cut chips **R30**
Vegetables **R35**
House Salad **R49/72**

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 **R170**
 Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette
**Steenberg Semillon 2016 R127*

Risotto of the Day **R86/ R130**
 Homemade risotto with pecorino cheese & Steenberg Sauvignon Blanc
Add Bacon **R17/ R24**
**Steenberg Sphynx Chardonnay 2017 R74*

Sustainable Fish **R175**
 Herbed quinoa, beansprout, mange tout & artichoke salsa, red pepper coulis, aubergine mousse
**Steenberg Rattlesnake 2017 R79*

Braised Lamb Neck **R195**
 Herb ricotta stuffed lamb neck, cumin roasted butternut, hazelnut jus, green bean salsa
**Steenberg Merlot 2014 R105*

Roasted Pork Belly **R185**
 Corn & sweet potato purée, star anise & ginger jus, green apple & mange tout salsa
**Steenberg Sphynx Chardonnay 2017 R79*

Beef Fillet or Sirloin **R238/ R195**
 Grilled beef, leek & mushroom ragout, black pepper & bourbon jus, rocket, onion tomato salsa
**Steenberg Syrah 2015 R120*

Open Steak Sandwich **R162**
 Chimichurri Hollandaise, tender greens, onion rings, sundried tomato pesto, hand cut chips
**Steenberg Syrah 2015 R120*

Anti Pasti Plate **R134**
 Assorted locally cured meats, pork pâté, pickles, rocket & homemade bread
**Klein Steenberg Cabernet Sauvignon 2015 R57*

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

Passion Fruit Tart R84

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

Cherry & Almond Chocolate Torte R84

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

Blueberry & Yoghurt Mille Feuille R80

Crème Anglaise, Compressed Strawberries, Rose Ice Cream

Lemon Posset R69

Yoghurt & Granadilla Sorbet, Berry Coulis, White Chocolate Shortbread

Dark Chocolate Nemesis R86

Caramélia Mousse, White Chocolate, Coconut Sorbet, Nougatine

“Granny Jill’s Queens Pudding” R79

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

*Served cold

Cheese Platter R132

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

Homemade Fruit Sorbet or Ice Cream Scoop R33

Homemade Chocolate Truffle R16

A TREAT WITH CHEESE OR SOMETHING SWEET

	50ml	
De Krans Ruby Port	26	
De Krans Tawny Port	34	
Allesverloren Fine Old Vintage Port 2011	30	
Buitenverwachting ‘1769’	43	
Dalla Cia Grappa (Cabernet Sauvignon - Merlot)	77	
Steenberg 1682 Chardonnay MCC Brut	72	285
Steenberg 1682 Pinot Noir MCC Brut 2016	94	375
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		790
Graham Beck Cuvée Clive 2012		1450

Vegetarian Lunch Menu

Monday – Sunday: 12pm – 3pm

Starters

Panko Crusted Cheese Fritter 80

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

Warm Vegetable Quinoa Salad 86

Aubergine Mouse, Wild Rocket, Red
Pepper Coulis

House Salad 49 / 72

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

Avocado & Raspberry Salad 76

Tender Greens, Pine Nuts, Mange Tout,
Bean Sprouts

Mains

Risotto 86 / 130

Homemade Risotto with Pecorino Cheese,
Steenberg Sauvignon Blanc

Vegetable Stack 105

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

Tempura Vegetables 95

Avo, Wild Rocket, Chipotle Aioli, Balsamic
Syrup

**Assorted Mushrooms & Gorgonzola
Ricotta Gnocchi 130**

English Spinach, Pumpkin Seeds

Desserts

Lemon Posset 69

Yoghurt & Granadilla Sorbet, Berry Coulis,
White Chocolate Shortbread

Dark Chocolate Nemesis 86

Caramélia Mousse, White Chocolate,
Coconut Sorbet, Nougatine

"Granny Jill's Queens Pudding" 79

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

Cheese Platter 132

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

Vegan Lunch Menu

Monday – Sunday: 12pm – 3pm

Starters

Broccoli Tataki - 76

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

House Salad - 49/72

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

Avocado & Raspberry Salad - 76

Tender Greens, Pine Nuts, Mange Tout, Bean Sprouts

Mains

Vegetable Stack - 105

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

Tempura Vegetables - 95

Avo, Wild Rocket, Balsamic Syrup

Warm Vegetable Quinoa Salad - 105

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	25each
Anti Pasti Plate	99
House Salad	49
Bruschetta Duo	49
Cheese Fritter	59
Arancini, Risotto Fritters, Thyme Mayo	49
“Patatas Bravas”	47
Rosti, Veg & Goats Feta	65
Fish Sesame	89
West Coast Mussels	86
Pickled Fish “Tacos” – served cold	77
Baby Patagonian Calamari	79
Gambas, “Persillade”	97
White Anchovy, Peppers, & Artichoke	65
Marinated Squid Salad	88
Cured Duck & Raspberry Salad	76
Chicken Wings	74
Warm Chorizo Salad	79
Pork Belly	76
Beef & Manchego Croquette	49
Beef Tataki, Chilli	96
Sticky Ginger & Chilli Beef	77
Selection of Local Cheeses	132
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	49
Vegetable Rosti	65
Potato Rösti, Courgettes, Mushrooms, Goats Feta, Red Pepper Coulis	
Avocado, Sumac Labneh & Raspberry Salad	56
Tender Greens, Pine Nuts, Mange Tout, Bean Sprouts	
Arancini	49
Panko Crusted Risotto Fritter (Risotto of the Day)	
Patatas Bravas	47
Fried Potatoes, Chilli, Garlic, Crème Fraîche	
Panko Crusted Cheese Fritter	59
Tender Greens, Goat's Cheese Mousse, Charred Courgettes, Tomato & Jalapeno Jam	
House Salad	49
Tender Greens, Sprouts, Tomato, Olives, Cucumber, Red Onions, Quail Egg, Balsamic Syrup	
Warm Quinoa Salad	56
Pepper, Artichokes, Courgettes, Wild Rocket	
Selection of Local Cheeses	132
Homemade Preserve, Sunflower & Chevin Macaroon, Toasted Focaccia	

The menu may change without notice due to seasonal availability.

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

Vegan Tapas Menu

Monday – Sunday: 17:00 – 20:00

Bruschetta of the Day	49
Vegetable Chickpea Stack	65
Chickpea Fritter, Courgettes, Mushrooms, Tender Greens, Red Pepper Coulis	
Avocado & Raspberry Salad	56
Tender Greens, Pine Nuts, Mange Tout, Bean Sprouts	
Tempura Vegetables	56
Avo, Wild Rocket, Balsamic Syrup	
Patatas Bravas	47
Fried Potatoes, Chilli, Garlic, Red Pepper Coulis	
Warm Quinoa Salad	56
Pepper, Artichokes, Courgettes, Wild Rocket	
Broccoli Tataki	58
Marinated Shimeji Mushrooms, Chilli, Corn, Spring Onion, Wild Rocket, Soy Vinaigrette	
House Salad	49
Tender Greens, Sprouts, Tomato, Olives, Cucumber, Red Onions, Balsamic Syrup	

The menu may change without notice due to seasonal availability.

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

Children's Menu

(under 12)

Breakfast 9-11am, Daily

Scrambled Eggs & Bacon 1682	46
Served on White Toast, Cherry Tomatoes	
French Toast	46
Served with Honey	

Lunch & Tapas 12 – 8pm, Daily

Plain Pasta	33
Buttered Linguini	
Linguini	54
Bacon 1682, Mushroom, Cream Sauce	
Pan Fried Fish & Chips	56
Fresh Sustainable Fish, Hand Cut Chips	
Calamari & Chips	56
Lightly Crumbed Patagonian Calamari, Hand Cut Chips	
Steak & Chips	60
Grilled Sirloin, Hand Cut Chips	
Homemade Ice Cream & Chocolate Sauce	48
2 Scoops of Vanilla Ice Cream	