

Breakfast: Monday – Sunday 09h00 – 11h00

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 / R96
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 & Preserves R32
Choice of white or seed loaf & preserves

**Bistro Sixteen82 endeavors to use
sustainable, free range and organic
produce as far as is possible.**

A note from Chef Kerry Kilpin

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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 09h00-11h00
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
sixteen & 2
 — AT STEENBERG —

Lunch: Monday – Sunday 12h00 – 15h00

Starters

Saldanha Oyster	R25
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay MCC Brut R72</i>	
Beef Tataki	R96
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2015 R144</i>	
Tempura Prawns	R98
Chargrilled pineapple salsa, coriander, chipotle aioli, pineapple syrup <i>*Steenberg Semillon 2016 R127</i>	
Panko Crusted Cheese Fritter	R80
Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeño jam <i>*Steenberg Sphynx 2017 R79</i>	
“Caesar” Salad 1682	R96
Parma Ham, anchovies, artichokes, marinated peppers, cos lettuce, soft quail egg, curry oil <i>*Steenberg Sauvignon Blanc 2017 R74</i>	
Curried Baby Calamari	R94
Babaganoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg The Black Swan 2017 R127</i>	

Sides

Hand-cut chips	R30
Vegetables	R35
House Salad	R55 / R72

Vegetarian and vegan menu available on request.

Please enquire with your waitron.

Kerry and JD's wine recommendation by the glass.

Mains

Risotto of the Day	R86 / R130
Homemade risotto with pecorino cheese & Steenberg Sauvignon Blanc Add Bacon R17 / R24 <i>*Steenberg Sphynx Chardonnay 2017 R74</i>	
Sustainable Fish	R175
Herbed quinoa, beansprout, mange tout & artichoke salsa, red pepper coulis, aubergine mousse <i>*Steenberg Rattlesnake 2017 R79</i>	
Sesame & Ginger Sirloin Salad	R170
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2016 R127</i>	
Braised Lamb Neck	R195
Herb ricotta stuffed lamb neck, cumin roasted butternut, hazelnut jus, green bean salsa <i>*Steenberg Merlot 2015 R105</i>	
Roasted Pork Belly	R185
Corn & sweet potato purée, star anise & ginger jus, green apple & mange tout salsa <i>*Steenberg Sphynx Chardonnay 2017 R79</i>	
Beef Fillet or Sirloin	R238 / R195
Grilled beef, leek & mushroom ragout, black pepper & bourbon jus, rocket, onion tomato salsa <i>*Steenberg Syrah 2015 R120</i>	
Open Steak Sandwich	R162
Chimichurri Hollandaise, tender greens, onion rings, sundried tomato pesto, hand cut chips <i>*Steenberg Syrah 2015 R120</i>	
Anti Pasti Plate	R134
Assorted locally cured meats, pork pâté, pickles, rocket & homemade bread <i>*Klein Steenberg Cabernet Sauvignon 2015 R57</i>	

Desserts: Monday – Sunday, Lunch & Tapas 12h00 – 20h00

Passion Fruit Tart Strawberry salad, lemon curd, hibiscus ice cream, Italian meringue	R84
Chocolate Éclair Bitter orange & white chocolate Crèmeux, citrus syrup, cardamom ice cream	R82
Yoghurt Mousse Honeycomb crumble, quince & strawberry salsa, lemon verbena ice cream	R80
Lemon Posset Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	R69
Dark Chocolate Nemesis Caramélia mousse, white chocolate, coconut sorbet, nougatine	R86
“Granny Jill’s Queens Pudding” Spiced guava bread & butter pudding, meringue, peach curd, Tonka bean ice cream *served cold	R79
Cheese Platter Selection of local cheese, homemade preserves, sunflower & Chevin macaroon, toasted focaccia *For one	R132
Homemade Fruit Sorbet or Ice Cream Scoop	R33
Homemade Chocolate Truffle	R16

A Treat with Cheese or Something Sweet

	50ml	
De Krans Ruby Port	R26	
De Krans Tawny Port	R34	
Allesverloren Fine Old Vintage Port 2011	R30	
Buitenverwachting ‘1769’	R43	
Dalla Cia Grappa (Cabernet Sauvignon - Merlot)	R77	
Steenberg 1682 Sparkling Sauvignon Blanc	R58	R230
Steenberg 1682 Chardonnay MCC Brut	R72	R285
Steenberg 1682 Pinot Noir MCC Brut 2016	R94	R375
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		R790
Graham Beck Cuvée Clive 2012		R1450

Vegetarian Lunch Menu
Monday – Sunday 12h00 – 15h00

Starters

Panko Crusted Cheese Fritter	R84
Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeño jam	
Warm Vegetable & Quinoa Salad	R84
Aubergine mousse, wild rocket, red pepper coulis	
Citrus & Avocado Salad	R84
Tender greens, orange segments, fennel, citrus vinaigrette, aioli	
House Salad	R55 / R72
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

Mains

Risotto	R86 / R 130
Homemade risotto with pecorino cheese, Steenberg sauvignon blanc	
Vegetable Stack	R105
Pan fried vegetables, roasted butternut, assorted mushrooms, tender greens, garlic cream	
Tempura Vegetables	R95
Avo, wild rocket, chipotle aioli, balsamic syrup	
Assorted Mushroom & Gorgonzola Ricotta Gnocchi	R130
English spinach, cherry tomatoes, pumpkin seeds	

Desserts

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 guava 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 *For one	

Vegan Lunch Menu
Monday – Sunday 12h00 – 15h00

Starters

Broccoli Tataki Marinated shimeji mushrooms, chilli, corn, spring onion, wild rocket, soy vinaigrette	R76
Citrus & Avocado Salad Tender greens, orange segments, fennel, citrus vinaigrette	R76
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R55 / R72

Mains

Vegetable Stack Pan fried vegetables, roasted butternut, assorted mushrooms, tender greens, red pepper & smoked paprika vinaigrette	R105
Tempura Vegetables Avo, wild rocket, balsamic syrup	R95
Warm Vegetable Quinoa Salad Artichoke, courgettes, peppers, wild rocket, red pepper coulis	R105

Dessert

Fresh berries, citrus segments, mixed berry coulis	R55
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Evening Tapas Menu
Monday – Sunday 17h00 – 20h00

Enjoy a variety of small plates for a great social experience

West Coast Oysters	R25each
Anti Pasti Plate	R99
House Salad	R55
Bruschetta Duo	R49
Soup of the Day	R42
Cheese Fritter	R59
Arancini, Risotto Fritters, Thyme Mayo	R49
“Patatas Bravas”	R47
Sesame Broccoli & Beetroot Salad	R65
Fish Sesame	R89
West Coast Mussels	R86
Pickled Fish “Tacos” * served cold	R77
Baby Patagonian Calamari	R79
Gambas, “Persillade”	R97
White Anchovy, Peppers, & Artichoke	R65
Smoked Snoek Terrine	R82
Fish Cannelloni & Tarragon Velouté	R74
Chicken Wings	R74
Pork Belly	R76
Beef & Manchego Croquette	R49
Beef Tataki, Chilli	R96
Sticky Ginger & Chilli Beef	R77
Selection of Local Cheeses	R132
*For one	

Dessert menu available

Vegetarian Tapas Menu
Monday – Sunday 17h00 – 20h00

Bruschetta of the Day	R49
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	R55
Broccoli & Beetroot Salad Sesame, soy, chilli & ginger dressing	R65
Citrus & Avocado Salad Tender greens, orange segments, fennel, citrus vinaigrette	R76
Warm Quinoa Salad Peppers, artichokes, courgettes, wild rocket	R56
Arancini Panko crusted risotto fritter	R49
Panko Crusted Cheese Fritter Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeño jam	R59
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R47
Cheese Platter Selection of local cheese, homemade preserves, sunflower & Chevin macaroon, toasted focaccia *For one	R132

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Vegan Tapas Menu
Monday – Sunday 17h00 – 20h00

Bruschetta of the Day	R49
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R55
Broccoli & Beetroot Salad Sesame, soy, chilli & ginger dressing	R65
Citrus & Avocado Salad Tender greens, orange segments, fennel, citrus vinaigrette	R76
Warm Quinoa Salad Pepper, artichokes, courgettes, wild rocket	R56
Vegetable Chickpea Stack Chickpea fritter, courgettes, mushrooms, tender greens, red pepper coulis	R65
Tempura Vegetables Avo, wild rocket, balsamic syrup	R56
“Patatas Bravas” Fried potatoes, smoked paprika, red pepper coulis	R47

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Children's Menu

(for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682 R46
Served on white toast, cherry tomatoes

French Toast R46
Served with honey

Lunch & Tapas: Monday – Sunday 12h00 – 20h00

Plain Pasta R33
Buttered linguini

Linguini R54
Bacon 1682, mushroom, cream sauce

Pan Fried Fish & Chips R56
Fresh sustainable fish, hand cut chips

Calamari & Chips R56
Lightly crumbed Patagonian calamari,
hand cut chips

Steak & Chips R60
Grilled sirloin, hand cut chips

Homemade Ice Cream & Chocolate Sauce R48
2 scoops of vanilla ice cream