

CATHARINA'S

AT STEENBERG

WINTER LUNCH SPECIAL

Valid until 31 October 2018. Not valid on Sunday lunch
Valid for tables up to 12 guests

STARTERS

SOUP OF THE DAY

Gorgonzola crumble, herb oil
or

CAPE MALAY FISH CROQUETTES

Tomato, bean sprout and pickled ginger salad, lemon aioli
or

MARINATED ARTICHOKE SALAD

Chickpeas, quinoa, red onions, feta cheese, toasted pumpkin seeds, baby leaves,
wholegrain mustard dressing

MAINS

RISOTTO OF THE DAY

Parmesan, Steenberg Sauvignon Blanc, parsley coulis
or

GRILLED LINEFISH

Pea purée, wilted greens, baby corn, puff pastry, lemon sabayon
or

SOUS VIDE PORK BELLY

Rosemary crushed potatoes, broccolini, star anise and citrus jus
or

CHAR-GRILLED SIRLOIN

Fine beans, pont neuf potatoes, carrot purée and thyme jus
Supplement R30

DESSERTS

BRÛLÉE

Amarula crème brûlée, churros and chocolate sauce
or

STICKY DATE PUDDING

Sticky date pudding, pumpkin ice cream, macaron, caramel espuma, cocoa snap
or

WINTER FRUITS

Red wine poached winter fruits, cinnamon ice cream, pain d'épice, mulled wine

2 Courses R185

3 Courses R215

CATHARINA'S

AT STEENBERG

WINTER DINNER SPECIAL

AMUSE BOUCHE

STARTERS

SOUP OF THE DAY

Gorgonzola crumble, herb oil

or

CAPE MALAY FISH CROQUETTES

Tomato, bean sprout and pickled ginger salad, lemon aioli

or

MARINATED ARTICHOKE SALAD

Chickpeas, quinoa, red onion, feta cheese, toasted pumpkin seed, baby leaves,
wholegrain mustard dressing

Steenberg Sphynx (Chardonnay) 2017

MAINS

RISOTTO OF THE DAY

Parmesan, Steenberg sauvignon Blanc, parsley coulis

or

GRILLED LINEFISH

Pea purée, wilted greens, baby corn, puff pastry, lemon sabayon

or

SOUS VIDE PORK BELLY

Rosemary crushed potatoes, broccolini, star anise and citrus jus

or

CHAR-GRILLED SIRLOIN

Fine beans, pont neuf potatoes, carrot purée and thyme jus

Steenberg Stately (Cabernet Sauvignon-Shiraz) 2016

DESSERTS

BRÛLÉE

Amarula crème brûlée, churros and chocolate sauce

or

STICKY DATE PUDDING

Sticky date pudding, pumpkin ice cream, macaron, caramel espuma, cocoa snap

or

WINTER FRUITS

Red wine poached winter fruits, cinnamon ice cream, pain d'épice, mulled wine

TRUFFLE

3 Courses with wine R375
3 Courses without wine R345