

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster R28

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 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
sixteen & 2
 — AT STEENBERG —

Lunch: Monday – Sunday 12h00 – 15h00

Starters

Saldanha Oyster R28
 Naked, tabasco or shallot vinaigrette
**Steenberg 1682 Chardonnay MCC Brut R72*

Panko Crusted Cheese Fritter R80
 Tender greens, goats' cheese mousse,
 charred courgettes, tomato & jalapeño jam
**Steenberg Sphynx 2018 R79*

Marinated Artichoke Salad R86
 Chargrilled pineapple salsa, coriander,
 chipotle aioli, pineapple syrup
**Steenberg Semillon 2017 R127*

Tempura Prawns R98
 Chargrilled pineapple salsa, coriander,
 chipotle aioli, pineapple syrup
**Steenberg Semillon 2017 R127*

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

Beef Tataki R105
 Seared beef, truffled corn, shimeji
 mushrooms, wild rocket, chilli, mayo
**Steenberg Nebbiolo 2015 R144*

Sides

Hand-cut chips R30
Vegetables R35
House Salad R60 / R80

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
**Steenberg Sphynx Chardonnay 2018 R74*

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

Sesame & Ginger Sirloin Salad R170
 Tender greens, red cabbage, onion,
 coriander, sprouts, aioli,
 chilli & soy ginger vinaigrette
**Steenberg Semillon 2017 R127*

Braised Lamb Neck R195
 Herb ricotta stuffed lamb neck,
 roasted butternut, hazelnut jus,
 green bean salsa
**Steenberg Merlot 2015 R105*

Roasted Pork Belly R185
 Corn & sweet potato purée, star anise
 & ginger jus, green apple & mange tout salsa
**Steenberg Sphynx Chardonnay 2018 R79*

Beef Fillet or Sirloin R238 / R195
 Grilled beef, polenta frites,
 cumin jus, harissa & tomato ragout,
 red pepper & coriander 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, Lunch & Tapas 12h00 – 20h00

Dessert Menu

Peach & Coconut Tart	R88
Fresh lime, whipped coconut, pineapple & basil ice cream	
Yoghurt Mousse	R88
Honeycomb crumble, pear & strawberry salsa, lemon verbena ice cream	
Lemon Posset	R75
Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	
Chocolate Bourbon Fudge Torte	R88
Caramélia mousse, coco nib crunch, earl grey cheesecake ice cream	
Caramelised Apple Bread & Butter Pudding	R85
Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	
Chocolate Éclair	R88
Bitter orange & white chocolate crémeux, citrus syrup, cardamom ice cream	
Cheese Platter	R138
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, toasted focaccia	
*For one	
Homemade Fruit Sorbet or Ice Cream Scoop	R35
Homemade Chocolate Truffle	R17

A Treat with Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R32	
Allesverloren Fine Old Vintage Port 2011	R30	
Buitenverwachting '1769' 2015 (Muscat de Frontignan)	R43	
Paul Cluver Noble Late Harvest 2017 (Riesling)	R75	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R57	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R67	R230
Steenberg 1682 Chardonnay MCC Brut	R72	R285
Steenberg 1682 Pinot Noir MCC Brut	R94	R375
Steenberg Lady R MCC Brut 2012 (Pinot Noir / Chardonnay)		R790

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

Panko Crusted Cheese Fritter	R80
Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeño jam	
Warm Vegetable & Quinoa Salad	R84
Aubergine mousse, wild rocket, red pepper coulis	
Marinated Artichoke Salad	R86
Beetroot, grilled courgettes, goats' feta, pumpkin seeds, herb mayo dressing	
House Salad	R60 / R80
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

Mains

Risotto of the Day	R86 / R130
Homemade risotto with pecorino cheese, cherry tomatoes, Steenberg sauvignon blanc & coulis	
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	R75
Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	
Chocolate Bourbon Fudge Torte	R88
Caramélia mousse, coco nib crunch, earl grey cheesecake ice cream	
Caramelised Apple Bread & Butter Pudding	R85
Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	
Cheese Platter	R138
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
Marinated Artichoke Salad Beetroot, grilled courgettes, pumpkin seeds, herb vinaigrette	R86
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R60 / R80

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	R58
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A discretionary service charge of 12% will be added to tables of 8 or more.

Evening Tapas Menu

Monday – Sunday 17h00 – 20h00

Enjoy a variety of small plates for a great social experience.

West Coast Oysters	R28 each
Anti Pasti Plate	R110
House Salad	R60
Bruschetta Duo	R52
Cheese Fritter	R64
Polenta Frites	R52
Arancini, Risotto Fritters, Thyme Mayo	R54
“Patatas Bravas”	R52
Sesame Broccoli & Beetroot Salad	R72
Corn, Mushroom & Spring Onion Croquette	R54
Fish Sesame	R98
Pickled Fish “Tacos” * served cold	R84
Baby Patagonian Calamari	R85
Gambas, “Persillade”	R106
White Anchovy, Broccoli, Caesar Dressing	R76
Fish Cannelloni & Basil Velouté	R78
Chicken Wings	R78
Bourbon Peppered Chicken Livers	R78
Sticky Pork ‘Basket’	R80
Pork Belly	R84
Beef Tataki, Chilli	R105
Beef Chickpea Tagine	R84
Selection of Local Cheeses	R138

*For one

Vegetarian Tapas Menu

Monday – Sunday: 17h00 – 20h00

Bruschetta of the Day	R52
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	R60
Broccoli & Beetroot Salad Sesame, soy, chilli & ginger dressing	R70
Marinated Artichoke Salad Beetroot, grilled courgettes, goats' feta, pumpkin seeds, herb mayo dressing	R76
Warm Quinoa Salad Peppers, artichokes, courgettes, wild rocket	R62
Croquette Corn, mushroom & spring onion	R54
Arancini Panko crusted risotto fritter	R54
Panko Crusted Cheese Fritter Tender greens, goats' cheese mousse, charred courgettes, tomato & jalapeño jam	R64
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R52
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, toasted focaccia *For one	R138

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Vegan Tapas Menu

Monday – Sunday 17h00 – 20h00

Bruschetta of the Day	R52
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R60
Broccoli & Beetroot Salad Sesame, soy, chilli & ginger dressing	R70
Marinated Artichoke Salad Beetroot, grilled courgettes, pumpkin seeds, herb vinaigrette	R76
Warm Quinoa Salad Peppers, artichokes, courgettes, wild rocket	R62
Tempura Vegetables Avo, wild rocket, balsamic syrup	R58
“Patatas Bravas” Fried potatoes, smoked paprika, red pepper coulis	R52

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.

Children's Menu

(for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682

Served on white toast, cherry tomatoes

R52

French Toast

Served with honey

R52

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

Plain Pasta

Buttered linguini

R38

Linguini

Bacon 1682, mushroom, cream sauce

R60

Pan Fried Fish & Chips

Fresh sustainable fish, hand-cut chips

R62

Calamari & Chips

Lightly crumbed Patagonian calamari,
hand-cut chips

R62

Steak & Chips

Grilled sirloin, hand-cut chips

R66

Homemade Ice Cream & Chocolate Sauce

2 scoops of vanilla ice cream

R52