

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

“

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*

BISTRO  
**sixteen**82  
 — AT STEENBERG —

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

<b>Peach &amp; Coconut Tart</b> Fresh lime, whipped coconut, pineapple & basil ice cream	<b>R92</b>
<b>Chocolate Éclair</b> Bitter orange & white chocolate crèmeux, citrus syrup, cardamom ice cream	<b>R88</b>
<b>Yoghurt Mousse</b> Honeycomb crumble, pear & strawberry salsa, lemon verbena ice cream	<b>R88</b>
<b>Lemon Posset</b> Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	<b>R75</b>
<b>Dark Chocolate Nemesis</b> Caramélia mousse, white chocolate, coconut sorbet, nougatine	<b>R95</b>
<b>Caramelised Apple Bread &amp; Butter Pudding</b> Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	<b>R85</b>
<b>Cheese Platter</b> Selection of local cheese, homemade preserves, sunflower & chevin macaroon, toasted focaccia *For one	<b>R138</b>
<b>Homemade Fruit Sorbet or Ice Cream Scoop</b>	<b>R35</b>
<b>Homemade Chocolate Truffle</b>	<b>R17</b>

With Cheese or Something Sweet

	50ml	
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	R94	R375
Steenberg Lady R MCC Brut 2013 (Pinot Noir / Chardonnay)		R790

BISTRO  
**sixteen**82  
— AT STEENBERG —

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

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

Mains

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

Desserts

<b>Lemon Posset</b>	<b>R75</b>
Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	
<b>Dark Chocolate Nemesis</b>	<b>R95</b>
Caramélia mousse, white chocolate, coconut sorbet, nougatine	
<b>Caramelised Apple Bread &amp; Butter Pudding</b>	<b>R85</b>
Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	
<b>Cheese Platter</b>	<b>R138</b>
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**

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.

## 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

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

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## Vegan Tapas Menu

Monday – Sunday 17h00 – 20h00

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

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