

Breakfast: Monday – Sunday 09h00 – 11h00

**Saldanha Oyster** **R28**  
 Freshly shucked served naked, tabasco  
 or shallot vinaigrette

**Yoghurt Terrine** **R92**  
 Bulgarian yoghurt terrine, berry coulis,  
 citrus segments, nut granola & honey

**Scram Wrap** **R96 / R106**  
 Parma ham / smoked trout,  
 wild rocket, truffle scrambled eggs,  
 cherry tomato, balsamic syrup

**Shrooms on Rösti** **R94**  
 Assorted mushrooms, gorgonzola cream,  
 chives, buttered English spinach

**Beef Ragout** **R98**  
 Wholewheat toast, poached eggs,  
 buttered English spinach

**Smoked Trout & Crème Fraîche** **R108**  
 Wholewheat toast, avo pulp, roasted  
 tomatoes, wild rocket,  
 chargrilled red pepper coulis

**Eggs Benedict** **R98**  
 Bacon 1682, rösti, poached eggs,  
 Hollandaise sauce, cherry tomato

**Eggs Royale** **R116**  
 Smoked rainbow trout, rösti, poached eggs,  
 baby spinach, Hollandaise sauce

**Mushroom Benedict** **R94**  
 Assorted mushrooms, rösti, poached eggs,  
 Hollandaise sauce, cherry tomato

**Toast & Preserves** **R35**  
 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** R88  
 Tender greens, goat's' 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** R110  
 Chargrilled pineapple salsa, coriander,  
 chipotle aioli, pineapple syrup  
*\*Steenberg Semillon 2017 R127*

**Curried Baby Calamari** R105  
 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** R35  
**Vegetables** R45  
**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** R92 / R138  
 Homemade risotto with pecorino cheese,  
 Steenberg Sauvignon Blanc & coulis  
**Add Bacon** R22 / R25  
*\*Steenberg Sphynx Chardonnay 2018 R74*

**Sustainable Fish** R185  
 Herbed quinoa, beansprout, mange tout  
 & artichoke salsa, red pepper coulis,  
 aubergine mousse  
*\*Steenberg Rattlesnake 2017 R79*

**Sesame & Ginger Sirloin Salad** R185  
 Tender greens, red cabbage, onion,  
 coriander, sprouts, aioli,  
 chilli & soy ginger vinaigrette  
*\*Steenberg Semillon 2017 R127*

**Braised Lamb Neck** R210  
 Herb ricotta stuffed lamb neck,  
 roasted butternut, hazelnut jus,  
 green bean salsa  
*\*Steenberg Merlot 2015 R105*

**Roasted Pork Belly** R198  
 Corn & sweet potato purée, star anise  
 & ginger jus, green apple & mange tout salsa  
*\*Steenberg Sphynx Chardonnay 2018 R79*

**Beef Fillet or Sirloin** R245 / R210  
 Grilled beef, polenta frites,  
 cumin jus, harissa & tomato ragout,  
 red pepper & coriander salsa  
*\*Steenberg Catharina 2015 R165*

**Open Steak Sandwich** R170  
 Chimichurri Hollandaise, tender greens,  
 onion rings, sundried tomato pesto,  
 Hand-cut chips  
*\*Steenberg Syrah 2015 R120*

**Anti Pasti Plate** R148  
 Assorted locally cured meats, pork pâté,  
 pickles, rocket & homemade bread  
*\*Steenberg Stately 2016 R82*

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

Dessert Menu

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

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** R88  
Tender greens, goat's cheese mousse, charred courgettes, tomato & jalapeño jam
- Warm Vegetable & Quinoa Salad** R88  
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** R92 / R138  
Homemade risotto with pecorino cheese, cherry tomatoes, Steenberg sauvignon blanc & coulis
- Vegetable Stack** R118  
Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, garlic cream
- Tempura Vegetables** R105  
Avo, wild rocket, chipotle aioli, balsamic syrup
- Assorted Mushroom & Gorgonzola Ricotta Gnocchi** R138  
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

<b>Broccoli Tataki</b> Marinated shimeji mushrooms, chilli, corn, spring onion, wild rocket, soy vinaigrette	<b>R88</b>
<b>Marinated Artichoke Salad</b> Beetroot, grilled courgettes, pumpkin seeds, herb vinaigrette	<b>R86</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R60 / R80</b>

### Mains

<b>Vegetable Stack</b> Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, red pepper & smoked paprika vinaigrette	<b>R118</b>
<b>Tempura Vegetables</b> Avo, wild rocket, balsamic syrup	<b>R105</b>
<b>Warm Vegetable Quinoa Salad</b> Artichoke, courgettes, peppers, wild rocket, red pepper coulis	<b>R115</b>

### Dessert

Fresh berries, citrus segments, mixed berry coulis	<b>R62</b>
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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

<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>

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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