

# CATHARINA'S

— AT STEENBERG —

## CONTINENTAL BREAKFAST

Includes our continental offering, filter coffee or tea and juice  
R170

## FULL BREAKFAST

Includes our continental offering, a hot breakfast of your choice,  
filter coffee or tea and juice  
R210

## SCRAMBLED EGG BRUSCHETTA

Served with a cherry tomato relish  
R60

## FARM BREAKFAST

Two free range eggs, bacon, pork or beef sausage,  
grilled tomato, sauté mushrooms  
R85

## VEGGIE PATCH

Two free range eggs, sautéed mushrooms,  
baby spinach, grilled tomato, watercress  
R75

## EGGS BENEDICT

Classic poached eggs on an English muffin topped with hollandaise sauce  
WITH BACON R75, WITH SPINACH R75, WITH CURED SALMON R90

## FARMER'S OMELETTE

Tomato, mushroom, spinach, spring onion, cheddar  
R75

## FISHERMAN'S OMELETTE

Cured salmon, capers, lemon, rocket  
R95

## TRADITIONAL OMELETTE

Grilled bacon, cheese, tomato  
R85

## FRENCH TOAST

Brioche, grilled bacon, syrup, camembert  
R75

## PANCAKES

Grilled banana and honey or berry compote, mascarpone cream  
R60

BREAKFAST IS SERVED FROM 7AM – 10:30AM MONDAY TO SATURDAY  
7AM – 10:00AM ON SUNDAY

THE MENU IS SUBJECT TO SEASONAL AVAILABILITY

# CATHARINA'S

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## STARTERS

### SOUP OF THE DAY

R85

### OYSTERS

Saldanha Bay oysters, freshly shucked to order  
with red wine vinaigrette and lemon  
R28 (EACH)

### CAJUN CALAMARI

Asparagus, cabbage slaw, charred lime,  
onion seeds, miso mayo  
R122

### HAM HOCK TORTELLINI

Asian wonton, apple purée, bean sprout salad, cognac cream  
R125

### HAND-CHOPPED BEEF TARTARE

Truffle remoulade, onion soil, melba toast, parsley coulis  
R132

### MARINATED ARTICHOKE SALAD

Quinoa, red onions, feta cheese, toasted pumpkin seeds,  
baby leaves, wholegrain mustard dressing  
R98

ADD CRISPY BACON R20

### CAESAR SALAD

Baby gem lettuce, crispy pork belly, poached egg,  
shaved parmesan, anchovy dressing  
R122

### TEMPURA PRAWNS

Avocado, coriander mushrooms, soy syrup, tender greens, lemon aioli  
R128

# CATHARINAS

— AT STEENBERG —

## MAINS

### RISOTTO OF THE DAY

Parmesan, Steenberg Sauvignon Blanc, parsley coulis

R132

ADD PRAWNS R75

### GRILLED LINEFISH

Spicy lentil and tomato ragout, potato and corn samosa, coriander yoghurt

R198

### SOUS VIDE PORK BELLY

Butternut and honey purée, sprouting broccoli, star anise and citrus jus

R195

### AFRICAN GAME

Grilled venison loin, potato rösti, vegetable "stack",  
carrot purée, mange tout, thyme jus

R225

### SEAFOOD VOL AU VENT

Grilled prawns, calamari and linefish, seasonal vegetables,  
saffron and chardonnay velouté

R225

### GRILLED BEEF FILLET OR SIRLOIN

Mushroom purée, broccolini, baby carrots,  
sautéed shimeji mushrooms, Bordelaise jus

R245 / R225

### VEGETABLE AND CHICKPEA

Seasonal vegetables, red pepper purée, warm chickpeas salsa, lemon sabayon

R148

### SIDE ORDERS:

Seasonal vegetables R48

Hand cut-chips R33

Catharinas house salad S R54 / M R92

# CATHARINA'S

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## DESSERTS

### LIME VANILLA PANNA COTTA

Compressed melon, peach sorbet,  
black sesame sponge, blueberry gel

R82

### CRÈME BRÛLÉE

Spiced pumpkin crème brûlée, shortbread

R72

### CRÉMEUX

Tanariva crémeux, salted caramel ice cream, passion fruit curd,  
vanilla mousse, dehydrated chocolate shards

R88

### CAPE MALVA PUDDING

Apricot parfait, earl grey soft caramel, apricot coulis

R78

### STRAWBERRY AND WHITE CHOCOLATE AFFAIR

Strawberry namelaka, strawberry buttermilk ice cream,  
lavender crème, white chocolate soil

R88

### CHEF'S CHEESE SELECTION

Pear and sultana chutney, celery sorbet onion soil,  
fig 'konfyt', mustard thyme crackers

R145

### SORBET

Selection of 3 seasonal flavours

R72

### DECADENT CHOCOLATE TRUFFLE

R22

VEGETARIAN AND VEGAN DIETARY REQUIREMENTS CAN BE CATERED FOR,  
PLEASE ENQUIRE WITH YOUR WAITRON

THE MENU IS SUBJECT TO SEASONAL AVAILABILITY

A DISCRETIONAL 12% GRATUITY WILL BE ADDED TO TABLES OF 8 OR MORE

# CATHARINA'S

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## VEGETARIAN MENU

### STARTERS

#### SOUP OF THE DAY

R85

#### MARINATED ARTICHOKE SALAD

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

R98

#### TEMPURA VEGETABLES

Avocado, coriander mushrooms, soy syrup, tender greens, lemon aioli

R88

### MAINS

#### RISOTTO OF THE DAY

Parmesan, Steenberg Sauvignon Blanc, parsley coulis

R132

#### SAUTÉED VEGETABLE AND LENTIL RAGOUT

Spicy lentil and tomato ragout, seasonal vegetables, potato and corn samosa, coriander yoghurt

R135

#### MUSHROOM VOL AU VENT

Mushroom purée, broccolini, baby carrots, sautéed shimeji mushrooms, herb vinaigrette, balsamic syrup

R140

#### VEGETABLE AND CHICKPEA

Seasonal vegetables, red pepper purée, warm chickpea salsa, lemon sabayon

R145

### DESSERTS

#### CRÉMEUX

Tanariva crèmeux, salted caramel ice cream, passion fruit curd, vanilla mousse, dehydrated chocolate shards

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#### CRÈME BRÛLÉE

Spiced pumpkin crème brûlée, shortbread

R72

#### CAPE MALVA PUDDING

Apricot parfait, earl grey soft caramel, apricot coulis

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**SORBET**

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