

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*. This love has now spread
 to Catharina's Restaurant where I have taken
 over the kitchen and created a new menu. I
 would love for you to visit us there too.

”

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

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| 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, coconut sorbet | |
| 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

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| | 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

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| Broccoli Tataki Marinated shimeji mushrooms, chilli, corn, spring onion, wild rocket, soy vinaigrette | R88 |
| 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

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

Dessert

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| Fresh berries, citrus segments, mixed berry coulis | R62 |
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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.

Evening Tapas Menu

Monday – Sunday 17h00 – 20h00

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

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| 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

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| 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

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| 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