

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

OYSTERS

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

SOUP OF THE DAY

R85

LEMONGRASS AND GINGER FISH CROQUETTES

Aubergine, tomato and avo tian, jalapeno jam, coriander dressing
R115

FISH TARTARE

Fish tartare, togarashi prawns, avo, salmon roe, nori and sesame
R128

TEMPURA PRAWNS

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

CAJUN CALAMARI

Snow peas, cabbage slaw,
charred lime, onion seeds, miso mayo
R122

HERBED CHEVIN TORTELLINI

Marinated shimeji, pea and tomato salsa, sauvignon blanc and corn velouté
R125

HAND-CHOPPED BEEF TARTARE

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

MARINATED ARTICHOKE SALAD

Quinoa, chickpeas, 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

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MAINS

RISOTTO OF THE DAY

Parmesan, Steenberg Sauvignon Blanc, parsley coulis
R132 ADD PRAWNS R75

VEGETABLE AND CHICKPEA

Ratatouille, tenderstem broccoli,
snow peas, wild rocket, olive salsa, pesto vinaigrette
R148

GRILLED LINEFISH

Ratatouille, wild rocket, basil pesto vinaigrette and olive salsa
R198

SUSTAINABLE FISH

Grilled asparagus, onion textures, artichoke salsa, truffle velouté
R210

SEAFOOD VOL AU VENT

Grilled prawns, calamari and linefish,
seasonal vegetables, saffron and chardonnay velouté
R225

SOUS VIDE PORK BELLY

Butternut and honey purée,
sprouting broccoli, spinach, star anise and citrus jus
R195

GRILLED DUCK BREAST

Fine beans, confit potato, parsnip purée, black pepper and cherry jus, micro herbs
R225

BEEF THREE WAYS

Herb crusted beef fillet, bitterballen, pulled beef parcel,
English spinach, carrot purée and green peppercorn jus
R235

GRILLED BEEF FILLET OR SIRLOIN

Mushroom purée, broccolini, baby carrots,
sautéed shimeji mushrooms, port and porcini jus
R245 / R225

GRILLED VENISON

Venison loin, cauliflower purée,
polenta and courgette stack, mangetout, fig and cinnamon jus
R225

SIDE ORDERS

Catharina's house salad S R54 / M R92
Seasonal vegetables R48 or hand-cut chips R33

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DESSERTS

LIME VANILLA PANNA COTTA

Compressed melon, peach sorbet,
black sesame sponge, blueberry gel
R82

CRÈME BRÛLÉE

Amarula crème brûlée, shortbread
*served cold
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, lavender crème,
strawberry buttermilk ice cream, 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

LUNCH IS SERVED FROM 12PM – 15:00PM DAILY
DINNER IS SERVED FROM 18:00PM – 21:30 DAILY

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, baby leaves,
toasted pumpkin seeds, 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

MUSHROOM VOL AU VENT

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

R140

VEGETABLE AND CHICKPEA

Ratatouille, tenderstem broccoli, snow peas, wild rocket, olive salsa, pesto vinaigrette

R148

DESSERTS

CRÉMEUX

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

R88

CRÈME BRÛLÉE

Amarula crème burley, shortbread

*served cold

R72

CAPE MALVA PUDDING

Apricot parfait, earl grey soft caramel, apricot coulis

R78

SORBET

Selection of 3 seasonal flavours

R72