

BISTRO
sixteen82
— AT STEENBERG —

Breakfast: Monday – Sunday 09h00 – 11h00

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

Whipped Vanilla Yoghurt R92
Seasonal fruit, berry coulis,
nut granola & honey

Scram Wrap R96 / R106
Parma ham / smoked trout
wild rocket, truffle scrambled eggs,
cherry tomatoes, herb oil, balsamic syrup

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

Beef Ragout R98
Spicy beef ragout, whole wheat 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 tomatoes

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

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

Toast & Preserves R35
Choice of white or seed loaf and preserves

Bistro Sixteen82 endeavors to use
sustainable, free range and organic produce
as far as is possible.

We use only traceable free-range eggs.

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 spread to Catharina's
Restaurant which is undergoing a makeover
and will reopen on 2nd September,
entirely transformed into a fresh and more
youthful space.

Kerry

Breakfast is served from 09h00-11h00

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.

We cater for vegetarians & vegans, please
enquire with your waitron.

We are a non-smoking restaurant, this
includes the use of electronic cigarettes.

BISTRO
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 — AT STEENBERG —

Starters

Saldanha Oyster	R28
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay MCC Brut R75</i>	
Panko Crusted Cheese Fritter	R88
Tender greens, goat's cheese mousse, charred courgettes, tomato & jalapeño jam <i>*Steenberg Sphynx 2018 R82</i>	
Marinated Artichoke Salad	R86
Beetroot, grilled courgettes, goats' feta, pumpkin seeds, sundried tomatoes, herb mayo dressing <i>*Steenberg Sauvignon Blanc 2018 R75</i>	
Broccoli & White Anchovy Salad	R94
Mature cheddar, croutons, toasted almonds, anchovy dressing <i>*Steenberg Sphynx 2018 R82</i>	
Tempura Prawns	R110
Chargrilled pineapple salsa, coriander, chipotle aioli, pineapple syrup <i>*Steenberg Semillon 2017 R130</i>	
Curried Baby Calamari	R105
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg Black Swan 2018 R134</i>	
Chicken Livers	R82
Chicken livers, tomato & onion salsa, bruschetta, black pepper & bourbon jus <i>*Steenberg Syrah 2016 R125</i>	
Beef Tataki	R105
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2015 R150</i>	

Sides

Hand-cut chips	R35
Vegetables	R45
House salad	R60 / R80

Mains

Risotto of the Day	R92 / R138
Pecorino cheese, cherry tomatoes, Steenberg sauvignon blanc & coulis Add bacon R22 / R25 <i>*Steenberg Rattlesnake 2018 R82</i>	
Sustainable Fish	R185
Mash fritter, red cabbage & tomato salsa, Caesar dressing, quail egg <i>*Steenberg Sphynx 2018 R82</i>	
Ricotta Gnocchi	R138
English spinach, assorted mushrooms, cherry tomatoes, pumpkin seeds, garlic cream <i>*Steenberg Sphynx 2018 R82</i>	
Sesame & Ginger Sirloin Salad	R185
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2017 R130</i>	
Roasted Pork Belly	R198
Corn & sweet potato purée, star anise & ginger jus, green apple & mange tout salsa <i>*Steenberg Sphynx 2018 R82</i>	
Beef Fillet or Sirloin	R245 / R210
Polenta frites, harissa & tomato ragout, red pepper & coriander salsa, cumin jus <i>*Steenberg Catharina 2016 R172</i>	
Open Steak Sandwich	R170
Chimichurri hollandaise, tender greens, sundried tomato pesto, hand-cut chips <i>*Steenberg Syrah 2016 R125</i>	
Braised Lamb Neck	R210
Herb ricotta stuffed lamb neck, butternut, feta, mint & pea salsa, lemon salsa <i>*Steenberg Merlot 2016 R105</i>	
Anti Pasti Plate	R148
Assorted locally cured meats, pork pâté, pickles, rocket & homemade bread <i>*Steenberg Stately 2017 R87</i>	

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

Dessert Menu

Peanut Namelaka	R88
Coconut crunch, fresh lime, red chilli syrup, spicy cocoa butter ice cream	
Yoghurt Mousse	R88
Cardamom & orange curd, honeycomb, citrus segments, macadamia nuts, kalamansi ice cream	
Lemon Posset	R75
Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	
Chocolate Fudge Torte	R88
Caramélia mousse, coco nib crunch, fudge, almond & white chocolate ice cream	
Caramelised Apple Bread & Butter Pudding	R85
Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	
Chocolate Choux	R88
Caramélia mousse, white chocolate crèmeux, bitter chocolate, cocoa crunch, crème fraîche ice cream	
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

With Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R34	
Allesverloren Fine Old Vintage Port 2011	R32	
Steenberg Natural Sweet Semillon 2017	R50	
Buitenverwachting '1769' 2015 (Muscat de Frontignan)	R47	
Paul Cluver Noble Late Harvest 2017 (Riesling)	R79	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R60	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R62	R245
Steenberg 1682 Chardonnay MCC Brut	R75	R300
Steenberg 1682 Pinot Noir MCC Brut	R98	R390
Steenberg Lady R MCC Brut 2013 (Pinot Noir / Chardonnay)		R820

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, garlic cream

Desserts

- Lemon Posset** R75
Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread
- Chocolate Fudge Torte** R88
Caramélia mousse, coco nib crunch, fudge, almond & white chocolate 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

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

Mains

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

Dessert

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.

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
West coast mussels	R96
Fish sesame	R98
Pickled fish “tacos” * served cold	R84
Baby Patagonian calamari	R85
Gambas, “persillade”	R106
White anchovy, broccoli, Caesar dressing	R76
Chicken wings	R78
Bourbon peppered chicken livers	R78
Sticky duck ‘basket’	R88
Pork belly	R84
Beef tataki, chilli	R105
Beef chickpea tagine	R84
Selection of local cheeses	R138
*For one	

Come and enjoy our **“Chef’s Selection” Tapas for 2 @ R325**
Available every evening from 17h00-20h00

Vegetarian Tapas Menu

Monday – Sunday: 17h00 – 20h00

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

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 R52
Served on white toast, cherry tomatoes

French Toast R52
Served with honey

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

Plain Pasta R38
Buttered linguini

Linguini R60
Bacon 1682, mushroom, cream sauce

Pan Fried Fish & Chips R62
Fresh sustainable fish, hand-cut chips

Calamari & Chips R62
Lightly crumbed Patagonian calamari,
hand-cut chips

Steak & Chips R66
Grilled sirloin, hand-cut chips

Homemade Ice Cream & Chocolate Sauce R52
2 scoops of vanilla ice cream