BREACKFAST MENU | AVAILABLE FOR 20 GUESTS AND LESS | R265 PER PERSON

FRESH SEASONAL FRUIT AND PASTRY PLATTERS

EGGS BENEDICT
Classic poached eggs, grilled bacon, English muffin and hollandaise sauce

EGGS FLORENTINE
Classic poached eggs, English spinach, English muffin and hollandaise sauce

EGGS ROYALE
Classic poached eggs, salmon trout, English muffin and hollandaise sauce

STEENBERG BREAKFAST
Two free range scrambled eggs, grilled bacon, pork sausage, sautéed mushrooms and grilled tomatoes

THE STEM
Two free-range eggs, sautéed mushrooms, baby spinach, grilled tomatoes

CHIA SEED
Fresh fruit, nuts and toasted coconut

FRENCH TOAST
Grilled bacon, camembert and syrup

FLAPJACKS
Grilled banana and honey or Berry compote and cream

1 x pot of Artisanal tea or Origin coffee per person
CONTINENTAL BREAKFAST OFFERING
AVAILABLE FOR GROUPS OF 20 GUESTS OR MORE | R265 PER PERSON

WHIPPED YOGHURT
Homemade granola and fresh berries

FAMILY STYLE
(served on platters)

FRUIT PLATTERS

CAPRESE SKEWERS

A SELECTION OF LOCAL CHEESES

A SELECTION OF CURED MEATS

SMOKED SALMON TROUT

A SELECTION OF HOMEMADE BREADS

A SELECTION OF CROISSANTS AND MUFFINS

1 x pot of Artisanal tea or Origin coffee per person

West Coast Oysters (supplement R29 per oyster)
Fresh Saldanha bay oysters, shallot vinaigrette – order in advance.
Additional beverages and extra coffees or teas are not included in the menu price.
A discretionary 12% service charge will be added to your bill.
STARTERS

OYSTERS
Lime and ponzu granite, chilli and coriander
(order in advance, supplement R29 per oyster)

BEETROOT TATAKI
Edamame, wild rocket, roasted hazelnut, balsamic syrup, parmesan

ASH CRUSTED CHEVIN
Compressed pear galette, tender greens, mint,
lemon verbena and chilli vinaigrette, toasted pumpkin seeds

CALAMARI
Red cabbage salad, sumac mayo, green apple gel, sunflower seeds

TEMPURA PRAWNS
Charred pineapple and peanut salsa, avo, black garlic, sriracha, lime
(supplement R20 per dish)

STEAK TARTARE
Pickled daikon, sesame, ginger, soy, onion shard,
coriander, wasabi mayo, confit quail egg

HOUSE SALAD
Tender greens, cucumber, olives, tomatoes, mangetout, goats’ feta

MAINS

SHIMEJI MUSHROOMS AND VEGETABLES
Assorted tender greens, beetroot, pak choi, toasted macadamia nuts, fontina cream

RISOTTO OF THE DAY
Sauvignon blanc, parmesan, micro herbs

ETHICALLY SOURCED FISH
Aubergine, butternut, coriander, harissa and rose petal

PORK BELLY
Courgette purée, snow peas, cabbage and apple salsa, pineapple and passionfruit jus

LAMB RACK
Pumpkin, shimeji, English spinach, onion petals, lemon and rosemary jus
(Supplement R30 per dish)

BEEF FILLET
Broccolini, mustard mousseline, potato fondant,
mushroom chutney, Cognac and black pepper jus
(supplement R40 per dish)
DESSERTS

WARM CHOCOLATE AND STRAWBERRY
Strawberry salsa, basil ice cream, strawberry coulis, chocolate dentelle, popping candy

“BURNT” PASSIONFRUIT NAMELAKA
Coriander yoghurt mousse, mango sorbet, passion gel, honeycomb

SAFFRON POACHED PINEAPPLE CARPACCIO
Cardamom sponge, banana and coconut sorbet, caramel coconut crunch

DULCE SEMIFREDDO
Crushed almond sable, vanilla mousse, cinnamon poached pear, rooibos syrup

SORBET
3 scoops of seasonal of homemade sorbets

CHEESE PLATTER
Parmesan ice cream, tomato jam, pickled sunflower seeds, lavash
(supplement R30 per dish)

Select one starter, two mains and one dessert R495.00 for per person
Select two starters, two mains and two desserts R530.00 for per person
Select two starters, three mains and two desserts R565.00 for per person
Select three starters, three mains and three desserts for R625 person

A Wine-Paired Tasting Menu is available on request.

Menu is subject to availability and may change without notice. Additional beverages, tea and coffee are not included in the menu price.

We cater for vegetarians and other dietary requirements. A discretionary 12% service charge will be added to your bill.