BREAKFAST (Served from 7am to 10:30am)

CONTINENTAL BREAKFAST  R200
Includes our continental offering and juice

TRYN EXPERIENCE  R295
Includes our continental offering, a hot breakfast of your choice and juice

STEENBERG BREAKFAST  R125
Two free range eggs, grilled bacon, pork or beef sausage, sautéed mushrooms and grilled tomatoes

MINI STEENBERG BREAKFAST  R65
One free range egg, grilled bacon and grilled tomatoes

THE STEM  R85
Two free-range eggs, sautéed mushrooms, baby spinach, grilled tomatoes

EGGS BENEDICT  R95
Classic poached eggs, grilled bacon, English muffin and hollandaise sauce

EGGS ROYALE  R125
Classic poached eggs, salmon trout, English muffin and hollandaise sauce

EGGS FLORENTINE  R85
Classic poached eggs, English spinach, English muffin and hollandaise sauce

SALMON OMELETTE  R125
Smoked salmon trout, capers, lemon and rocket

TRADITIONAL OMELETTE  R90
Grilled bacon, cheese and tomato

CHIA SEED  R105
Fresh fruit, nuts and toasted coconut

FRENCH TOAST  R80
Grilled bacon, camembert and syrup

FLAPJACKS  R75
Grilled banana and honey / Berry compote and cream
LUNCH & DINNER MENU (Served from 12pm to 3pm & 6pm to 9pm)

THE FINERY

OYSTERS
Lime, chilli, coriander and ponzu granite R29 each

OSCIETRA ROYAL CAVIAR (30g)
Toasted brioche, crème fraîche (subject to availability)
A glass of Steenberg Lady R MCC Brut R350

THE JOURNEY BEGINS

TEMPURA PRAWNS
Charred pineapple and peanut salsa, avo, black garlic oil, sriracha, lime R138

SCALLOPS
Pea purée, cumin fritters, tender greens vanilla bean velouté, toasted almonds R185

BEGGAR TATAKI
Edamame, wild rocket, roasted hazelnut, balsamic syrup, parmesan shavings R115

ASH CRUSTED CHEVIN
Compressed pear galette, mint, lemon verbena and chilli vinaigrette, tender greens, toasted pumpkin seeds R128

STEAK TARTARE
Pickled daikon, sesame, ginger, soy, onion soil, coriander, wasabi mayo, confit quail egg R138

CALAMARI
Red cabbage salad, sumac mayo, green apple gel, sunflower seeds R128
THE APPROACH

BLACK TRUFFLE SALAD
Asparagus, wild rocket, toasted almonds, parmesan, quail egg
Add Prawns
R125 / R205

ETHICALLY SOURCED FISH SALAD
Tender greens, citrus, mange tout, sprouts, ginger and kalamansi vinaigrette, aioli
R145 / R235

CAESAR SALAD
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies, shaved parmesan
R125 / R195

HOUSE SALAD
Tender greens, cucumber, olives, tomatoes, mangetout, goat’s feta
R65 / R115

SOJOURN

ETHICALLY SOURCED FISH
Aubergine parcel, butternut, coriander, harissa and rose petal
R235

LAMB RACK
Pumpkin purée, shimeji, English spinach, onion petals, lemon and rosemary jus
R285

VEGETABLES AND SHIMEJI
Assorted tender greens, beetroot, pak choi, toasted macadamia nuts, fontina cream
R185

RISOTTO OF THE DAY
Sauvignon blanc, parmesan, micro herbs
Add Prawns
R255

BEEF FILLET
Broccolini, mustard mouseline, potato fondant, mushroom chutney, cognac and black pepper jus
R285

VENISON
Pomme purée, baby beets, fine beans, blueberry gastric, chevin crumble
R275

PORK BELLY
Courgette purée, snow peas, cabbage and apple salsa, pineapple and passionfruit jus
R195

THE TRIMMINGS
Almond, rocket, and green apple salad / Garlic French beans / Sautéed vegetables / Truffle fries
R52
SWEET MERRIMENT

WARM CHOCOLATE AND STRAWBERRY SPHERE  R105
Strawberry salsa, basil ice cream, strawberry coulis, chocolate dentelle, popping candy

“BURNT” PASSIONFRUIT NAMELAKA  R95
Coriander yoghurt mousse, mango sorbet, passion gel, honeycomb

“CARROT CAKE”  R85
Whipped caramel, cream cheese, spiced pecan ice cream, thyme and blueberry compote

SAFFRON POACHED PINEAPPLE CARPACCIO  R85
Cardamom sponge, chilli, banana and coconut sorbet, caramel coconut crunch

DULCE SEMIFREDDO  R95
Crushed almond sable, vanilla mousse, cinnamon poached pear, rooibos syrup

TEXTURES OF BOERENKAAS  R148
Onion soil, walnut and cumin brittle, spekboom chutney

CHEESE PLATTER  R142
Parmesan ice cream, tomato jam, pickled sunflower seeds, lavash

HOMEMADE CHOCOLATE TRUFFLE  R25

THE FINALE

STEENBERG NATURAL SWEET 2017 per glass  R52
Subtle sweetness of dried apricot, and candied walnuts. A long, rich finish of citrus and honey.

MULLINEUX STRAW WINE 2017 per glass  R120
An enticing blend of dried peaches, apricots and marmalade, with savoury, nutty aromas of almonds, marzipan and honey. An intense mouth-feel balanced by a fresh, long finish

DE KRANS CAPE TAWNY per glass  R38
Elegant aged flavours of caramel, toffee, roasted nuts and fruitcake.

KLEIN CONSTANTIA SPIRIT OF CONSTANTIA (grappa)  R70
Distilled from the husks of Muscat de Frontignan grapes, Spirit of Constance captures the rich, sweet and succulent essence of Vin de Constance with distinctive finesse