

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster	R28
Freshly shucked served naked, tabasco or shallot vinaigrette	
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, balsamic syrup	
Shrooms on Rösti	R96
Assorted mushrooms, chives, buttered English spinach, lemon cream	
Smoked Trout & Crème Fraîche	R108
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
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	R96
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
Toast & Preserves	R35
Choice of white or seed loaf and preserves	

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 recently spread to Tryn; Steenberg’s new signature restaurant which offers a modern and refined dining experience.

Steenberg also offers a relaxed wine tasting experience as well as 5-star accommodation and spa treatments at Steenberg Hotel & Spa

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 Kerry

Breakfast is served daily from 09h00-11h00

Lunch is served daily from 12h00 – 15h00

Tapas is served in the evenings from Wednesdays to Sundays - 17h00 – 20h00. Enjoy a variety of small plates for a great social experience.

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

Starters

Saldanha Oyster	R28
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay MCC Brut R79</i>	
Panko Crusted Cheese Fritter	R92
Citrus & fennel bulb jam, tender greens, pumpkin seed & granola crunch <i>*Steenberg Sphynx 2018 R87</i>	
Apple & Cranberry Salad	R92
Quinoa, red cabbage, sunflower seeds, sumac vinaigrette <i>*Steenberg Ruby Rosé 2019 R64</i>	
Anchovy & Panzanella Salad	R98
Tender greens, olives, cherry tomatoes, parmesan shavings, tomato vinaigrette <i>*Steenberg Black Swan 2018 R142</i>	
Tempura Prawns	R118
Peanut & coriander noodle salad, harissa mayo, chilli syrup <i>*Steenberg Semillon 2018 R137</i>	
Curried Baby Calamari	R115
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg Black Swan 2018 R142</i>	
Beef Tataki	R115
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2015 R157</i>	

Sides

Hand-cut chips	R40
Vegetables	R49
House salad	R66 / R88

Mains

Broccoli & Spinach Risotto	R98 / R145
Pecorino cheese, onion & hazelnut crumble Add bacon R22 / R30 <i>*Steenberg Rattlesnake 2018 R87</i>	
Ethically Sourced Fish	R195
Corn fritter, coconut & pickled vegetable salsa, lemongrass velouté, coriander <i>*Steenberg Sphynx 2018 R87</i>	
Sesame & Ginger Sirloin Salad	R195
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2018 R137</i>	
Roasted Pork Belly	R205
Celeriac mash, pecan nut & green bean salsa, maple jus <i>*Steenberg Sphynx 2018 R87</i>	
Beef Fillet or Sirloin	R250 / R220
Cauliflower purée tender greens, artichoke salsa, Bordelaise jus <i>*Steenberg Catharina 2016 R180</i>	
Open Steak Sandwich	R178
Chimichurri hollandaise, tender greens, sundried tomato pesto, hand-cut chips <i>*Steenberg Syrah 2016 R129</i>	
Braised Lamb Neck	R225
Sundried tomato ricotta stuffed lamb neck, ratatouille, olive & pea salsa, basil jus <i>*Steenberg Merlot 2016 R112</i>	
Anti Pasti Plate	R148
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>*Steenberg Stately 2017 R92</i>	

A discretionary service charge of 12%
 will be added to tables of 8 or more.

Desserts: Lunch & Tapas

Dessert Menu

Orange & Yoghurt Mille-Feuille Cardamom gel, honeycomb, kalamansi ice cream	R88
Lemon Posset Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	R75
Almond & Caramélia Torte Poached pear salsa, white chocolate crèmeux, vanilla bean ice cream	R92
Banoffee Bread & Butter Pudding Caramel, vanilla mousse, pecan nut praline ice cream	R85
Ariaga Chocolate Namelaka “Burnt” marshmallow, raspberry gel, Turkish delight ice cream	R92
Cheese Platter Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash *For one	R138
Homemade Fruit Sorbet or Ice Cream Scoop	R35
Homemade Chocolate Truffle	R18

With Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R36	
Allesverloren Fine Old Vintage Port 2011	R34	
Steenberg Natural Sweet Semillon 2017	R50	
Paul Cluver Noble Late Harvest 2017 (Riesling)	R89	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R68	
	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 2014 (Pinot Noir / Chardonnay)		R820

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

Panko Crusted Cheese Fritter Citrus & fennel bulb jam, tender greens, pumpkin seed & granola crunch	R92
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R92
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	R66 / R88

Mains

Risotto of the Day Homemade risotto with pecorino cheese, cherry tomatoes, Steenberg sauvignon blanc & coulis	R98 / R145
Vegetable Stack Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, lemon cream	R128
Tempura Vegetables Peanut & coriander noodle salad, harissa mayo, chilli syrup	R115

Desserts

Lemon Posset Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	R75
Almond & Caramélia Torte Poached pear salsa, white chocolate crèmeux, vanilla bean ice cream	R92
Banoffee Bread & Butter Pudding Caramel, vanilla mousse, pecan nut praline ice cream	R85
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	R138

*For one

Evening Tapas Menu

Wednesday – Sunday 17h00 – 20h00

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

West Coast oysters	R28 each
Anti pasti plate	R115
Soup of the Day	R46
House salad	R66
Bruschetta duo	R56
Cheese fritter	R69
Arancini “risotto fritters”	R58
“Patatas bravas”	R55
Anchovy & Panzanella salad	R75
Fish miso, kimchi & peanuts	R98
Gambas, “lemon butter”	R118
Fish “taco’s” – served cold	R86
Baby Patagonian calamari	R88
Pork belly	R88
Chorizo, jalepeño & corn croquette	R59
Pork pot stickers	R88
Beef tataki, chilli, soy	R115
Beef sirloin	R125
Selection of local cheeses	R138
*For one	

Come and enjoy our “Chef’s Selection” Tapas for 2 @ R355
Available in the evening from Wednesday – Sunday from 17h00-20h00

Vegetarian Tapas Menu

Wednesday – Sunday 17h00 – 20h00

Bruschetta of the Day	R56
Soup of the Day	R46
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	R66
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R92
Broccoli Tataki Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette, aioli	R95
Arancini Panko crusted risotto fritter	R58
Panko Crusted Cheese Fritter Citrus & fennel bulb jam, tender greens, pumpkin seed & granola crunch	R69
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R55
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	R138

Vegan Tapas Menu

Wednesday – Sunday 17h00 – 20h00

Bruschetta of the Day	R56
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R66
Broccoli Tataki Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	R95
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R92
Tempura Vegetables Peanut & coriander noodle salad	R65
“Patatas Bravas” Fried potatoes, smoked paprika, chilli syrup	R55

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:

Scrambled Eggs & Bacon 1682 R52
Served on white toast, cherry tomatoes

French Toast R52
Served with honey & berries

Lunch & Tapas:

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