

BREAKFAST

HOMEMADE NUT AND SEED GRANOLA	R95
Bulgarian yoghurt, berry compote	
MINI STEENBERG BREAKFAST	R65
One free range egg, grilled bacon and 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	
BREAKFAST WRAP	R95
Scrambled egg and bacon, wild rocket, balsamic syrup	
GOLFERS BREAKFAST	R85
Two scrambled eggs on toasted ciabatta, bacon and tomato relish	
HOME BAKED (subject to availability)	
Honey brioche	R22
Muffin / cake of the day	R28
Apple danish / mini croissant	R12



LUNCH

RELAXED (Available from 11.30)

CALAMARI AND CHIPS	R115
Homemade garlic aioli	
WRAP OF THE DAY	R115
House salad	
SIRLOIN CIABATTA	R155
Emmental cheese, pickles, tomato and onion relish, pepper jus, homemade chips	
CAESAR SALAD	R115 / R185
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies and shaved parmesan	
HOUSE SALAD	R75 / R95
Tender greens, cucumber, olives, tomatoes, feta, raspberry vinaigrette	
CHIPS	R38
KIRK'S TRUFFLE FRIES	R55

KIDDIES

CALAMARI	R60
Chips, homemade mayo	
NOODLES WITH HOME-MADE TOMATO SAUCE	R60
GRILLED STEAK	R75
Served with chips	
GRILLED CHICKEN BREAST	R70
Seasonal vegetables and mash	



Tryn

— AT STEENBERG —

THE APPROACH

OYSTERS each	R29
Lime, chilli, coriander and ponzu granita	
CORN, LEEK AND TRUFFLE SOUP	R75
Goat's cheese mousse, onion soil	
ETHICALLY SOURCED PICKLED FISH	R90
Avocado, cream, mousse, lavash	
TRYN STEAK TARTARE	R115
Pickled daikon, sesame, ginger, soy, onion soil, coriander, wasabi mayo and a quail egg	
TEMPURA PRAWNS	R105
Avocado pulp, aioli, tomato and chilli jam, shimeji	

SOJOURN

PULLED BEEF AND RED WINE JUS	R155
Homemade tagliatelle, roasted cherry tomatoes and spinach	
MUSHROOM, TRUFFLE AND EMMENTAL	R145
Homemade tagliatelle, broccoli and cherry tomatoes	
ROAST PUMPKIN RISOTTO	R90 / R155
Sauvignon blanc, parmesan, nut and seed crunch	
Add Prawns	R54 / R90
ETHICALLY SOURCED FISH	R185
Courgette ribbons, spinach, black rice, pickled spekboom relish, tarragon hollandaise	
PORK BELLY	R190
Mash potato, red cabbage, mangetout and sunflower seed salsa, rooibos and sultana jus	
BRAISED LAMB NECK	R195
Herb ricotta stuffed lamb neck, butternut, feta, mint and pea salsa, lemon jus	
PRAWN AND SESAME SALAD	R195
Tender greens, edamame, coriander, sprouts, wasabi, chilli and soy ginger vinaigrette	
BEEF SIRLOIN / FILLET	R195 / R250
Pumpkin purée, roast pumpkin and thyme arancini, fine beans, brandy and pepper jus	



Tryn

— AT STEENBERG —

SWEET MERRIMENT

STRAWBERRY NAMELAKA	R85
Mango sorbet, strawberry gel, white chocolate soil	
WHIPPED YOGHURT PANNA COTTA	R80
Berry compote, spiced blackberry and apple ice cream, honeycomb	
CHOCOLATE BROWNIE	R80
Salted caramel, coffee ice cream, cocoa nib	
DARK CHOCOLATE SPHERE	R95
Vanilla mousse, caramel sauce, peanut praline	
HOMEMADE CHOCOLATE TRUFFLE	R25
HOMEMADE ICE CREAM OR SORBET SCOOP	R25 / R27
CHEESE PLATTER	R145
Selection of local cheese and preserves	



Tryn

— AT STEENBERG —

DINNER

3 course menu | R375 per person
Includes an amuse bouche and Tryn's signature chocolate truffle to finish.

Select one starter, main course and dessert off the menu below.

THE APPROACH

OYSTERS each (4 for the dinner special) Lime, chilli, coriander and ponzu granita	R29
CORN, LEEK AND TRUFFLE SOUP Goat's cheese mousse, onion soil	R75
TRYN STEAK TARTARE Pickled daikon, sesame, ginger, soy, onion soil, coriander, wasabi mayo and a quail egg	R115
ETHICALLY SOURCED PICKLED FISH Avocado, cream, mousse, lavash	R90
TEMPURA PRAWNS Avocado pulp, aioli, tomato and chilli jam, shimeji mushrooms	R105
ARTICHOKE FRITTERS Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	R105
SALT AND PEPPER CALAMARI Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	R98
PANFRIED PRAWNS (R20 supplement for dinner special) Cauliflower purée, peas, potato and nori crunch, parsley velouté	R145



Tryn
— AT STEENBERG —

SOJOURN

PULLED BEEF AND RED WINE JUS Homemade tagliatelle, roasted cherry tomatoes and spinach	R155
MUSHROOM, TRUFFLE AND EMMENTAL Homemade tagliatelle, broccoli and cherry tomatoes	R145
ROAST PUMPKIN RISOTTO Sauvignon blanc, parmesan, nut and seed crunch Add Prawns	R155 R245
ETHICALLY SOURCED FISH Courgette ribbons, spinach, black rice, pickled spekboom relish, tarragon hollandaise	R185
ETHICALLY SOURCED FISH (contains shellfish) Wasabi and pea fritter, shimeji and corn salsa, turmeric and lime velouté	R185
PORK BELLY Mash potato, red cabbage, mangetout and sunflower seed salsa, rooibos and sultana jus	R185
BRAISED LAMB NECK Herb ricotta stuffed lamb neck, butternut, feta, mint and pea salsa, lemon jus	R185
PRAWN AND SESAME SALAD Tender greens, edamame, coriander, sprouts, wasabi, chilli and soy ginger vinaigrette	R195
BEEF SIRLOIN / FILLET (R40 supplement for dinner special) Pumpkin purée, roast pumpkin and thyme arancini, fine beans, brandy and pepper jus	R195 R250



SWEET MERRIMENT

STRAWBERRY NAMELAKA	R85
Mango sorbet, strawberry gel, white chocolate soil	
WHIPPED YOGHURT PANNA COTTA	R80
Berry compote, spiced blackberry and apple sorbet, honeycomb	
CHOCOLATE BROWNIE	R80
Salted caramel, coffee ice cream, cocoa nib	
DARK CHOCOLATE SPHERE	R95
Vanilla mousse, caramel sauce, peanut praline	
HOMEMADE CHOCOLATE TRUFFLE each	R25
HOMEMADE ICE CREAM OR SORBET SCOOP (3 for the dinner special)	R25 R27
CHEESE PLATTER (R20 supplement for dinner special)	R145
Selection of local cheese and preserves	

KIDDIES

CALAMARI	R60
Chips, homemade mayo	
NOODLES WITH HOME-MADE TOMATO SAUCE	R60
GRILLED STEAK	R75
Served with chips	
GRILLED ETHICALLY SOURCED FISH	R75
Seasonal vegetables and mash	



VEGETARIAN MENU

THE JOURNEY BEGINS

CORN, LEEK AND TRUFFLE SOUP Goat's cheese mousse, onion soil	R75
HOUSE SALAD Tender greens, cucumber, olives, tomatoes, feta, raspberry vinaigrette	R75 / R95

SOJOURN

VEGETABLES AND SHIMEJI Assorted tender greens, toasted nut and seed crumble, fontina cream	R165
RISOTTO OF THE DAY Sauvignon blanc, parmesan, micro herbs	R90 / R155
MUSHROOM, TRUFFLE AND EMMENTAL Homemade tagliatelle broccoli and cherry tomatoes	R145

SWEET MERRIMENT

WARM CHOCOLATE AND STRAWBERRY SPHERE Vanilla mousse, caramel sauce, peanut praline	R95
CHOCOLATE BROWNIE Salted caramel, coffee ice cream, cocoa nib	R80
HOMEMADE ICE CREAM OR SORBET SCOOP	R25 / R27



VEGAN MENU

THE JOURNEY BEGINS

TEMPURA VEGETABLES R90 / R155
Avocado pulp, shimeji, tomato and chilli jam

HOUSE SALAD R75 / R95
Tender greens, cucumber, olives, tomatoes, raspberry vinaigrette

SOJOURN

VEGETABLES AND SHIMEJI R165
Assorted tender greens, toasted nut and seed crumble, basil salsa

BROCCOLI AND SESAME SALAD R155
Tender greens, edamame, coriander, sprouts, sesame, soy and ginger

SWEET MERRIMENT

SORBET R85
Selection of 3 seasonal flavours, served with berry compote and “honeycomb”

SORBET R70
Selection of 3 seasonal flavours

HAND-CUT CHIPS R38

VEGAN / VEGETARIAN TRUFFLE FRIES R55

