

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 / R110  
 Parma ham / smoked trout  
 wild rocket, truffle scrambled eggs,  
 cherry tomatoes, balsamic syrup

**Shrooms on Rösti** R96  
 Assorted mushrooms, chives, buttered  
 English spinach, emmenthal cream

**Smoked Trout & Crème Fraîche** R122  
 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** R122  
 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

”  
 Kerry

Breakfast is served daily from 09h00-11h00

Lunch is served daily from 12h00 – 15h00

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

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

BISTRO  
**sixteen** & 2  
 — AT STEENBERG —

Lunch: Monday – Sunday 12h00 – 15h00

Starters

<b>Saldanha Oyster</b>	<b>R28</b>
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay CC Brut R79</i>	
<b>Panko Crusted Cheese Fritter</b>	<b>R92</b>
Rhubarb & ginger jam, tender greens, pumpkin seed & granola crunch <i>*Steenberg Sphynx 2019 R87</i>	
<b>Apple &amp; Cranberry Salad</b>	<b>R95</b>
Quinoa, red cabbage, sunflower seeds, sumac vinaigrette <i>*Steenberg Ruby Rosé 2020 R64</i>	
<b>Anchovy &amp; Panzanella Salad</b>	<b>R98</b>
Tender greens, olives, cherry tomatoes, parmesan shavings, tomato vinaigrette <i>*Steenberg Black Swan 2019 R142</i>	
<b>Tempura Prawns</b>	<b>R118</b>
Peanut & coriander noodle salad, harissa mayo, chilli syrup <i>*Steenberg Semillon 2019 R137</i>	
<b>Curried Baby Calamari</b>	<b>R115</b>
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg Black Swan 2019 R142</i>	
<b>Beef Tataki</b>	<b>R118</b>
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2017 R157</i>	

Sides

<b>Hand-cut chips</b>	<b>R45</b>
<b>Vegetables</b>	<b>R55</b>
<b>House salad</b>	<b>R66 / R88</b>

Mains

<b>Risotto of the Day</b>	<b>R98 / R148</b>
Pecorino cheese, onion & macadamia nut crumble <b>Add bacon</b> <b>R22 / R30</b> <i>*Steenberg Rattlesnake 2019 R87</i>	
<b>Ethically Sourced Fish</b>	<b>R205</b>
Corn & leek tortellini, prawn & tarragon bisque, marinated shimeji salsa <i>*Steenberg Sphynx 2019 R87</i>	
<b>Sesame &amp; Ginger Sirloin Salad</b>	<b>R198</b>
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2019 R137</i>	
<b>Roasted Pork Belly</b>	<b>R208</b>
Celeriac mash, pickled grapes & fennel salsa, Sauvignon blanc & sultana jus <i>*Steenberg Sphynx 2019 R87</i>	
<b>Beef Fillet or Sirloin</b>	<b>R255 / R225</b>
Polenta frites, tender greens, green bean salsa, roast garlic jus, creamy whole grain mustard <i>*Steenberg Catharina 2017 R180</i>	
<b>Open Steak Sandwich</b>	
<b>Beef Fillet or Sirloin</b>	<b>R255 / R198</b>
Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>*Steenberg Syrah 2016 R129</i>	
<b>Braised Lamb Neck</b>	<b>R228</b>
Ricotta stuffed lamb neck, butternut fritter, apricot salsa, citrus & lemon thyme jus <i>*Steenberg Nebbiolo 2017 R157</i>	
<b>Anti Pasti Plate</b>	<b>R148</b>
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: Monday – Sunday, Lunch & Tapas 12h00 – 20h00

Dessert Menu

<b>Orange &amp; Yoghurt Mille-Feuille</b>	<b>R88</b>
Cardamom gel, honeycomb, kalamansi ice cream	
<b>Warm Treacle Gâteaux</b>	<b>R95</b>
Caramélia crunch, poached pear, chai crème, molasses & ginger ice cream	
<b>Lemon Posset</b>	<b>R78</b>
Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	
<b>Banoffee Bread &amp; Butter Pudding</b>	<b>R92</b>
Caramel, vanilla mousse, pecan nut praline ice cream	
<b>Almond &amp; Chocolate Streusel</b>	<b>R98</b>
Vanilla crème, chocolate crémeux, salted caramel ice cream	
<b>Blueberry Mousse</b>	<b>R88</b>
Butter sponge, meringue, lime gel, white chocolate and cardamom ice cream	
<b>Cheese Platter</b>	<b>R138</b>
Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash	
*For one	
<b>Homemade Fruit Sorbet or Ice Cream Scoop</b>	<b>R35</b>
<b>Homemade Chocolate Truffle</b>	<b>R18</b>

With Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R36	
Allesverloren Fine Old Vintage Port 2011	R34	
Steenberg Natural Sweet Semillon 2017	R50	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R73	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R64	R255
Steenberg 1682 Chardonnay MCC Brut	R79	R315
Steenberg 1682 Pinot Noir MCC Brut	R79	R315
Steenberg Lady R MCC Brut 2015 (Pinot Noir / Chardonnay)		R860

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

<b>Panko Crusted Cheese Fritter</b> Rhubarb & ginger jam, tender greens, pumpkin seed & granola crunch	R92
<b>Apple &amp; Cranberry Salad</b> Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R95
<b>Corn Fritter</b> Tender greens, feta, pumpkin seed & macadamia nut, avo, tomato & basil vinaigrette	R85
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	R66 / R88

Mains

<b>Risotto of the Day</b> Pecorino cheese, onion and macadamia nut crumble, Steenberg sauvignon blanc & coulis	R98 / R145
<b>Vegetable Stack</b> Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, red pepper velouté	R148
<b>Homemade Pumpkin Gnocchi</b> Spinach, tomato, pumpkin seeds & emmenthal cream	R148
<b>Tempura Vegetables</b> Spicy noodle salad, lemongrass mayo, chilli syrup	R145

Desserts

<b>Lemon Posset</b> Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	R78
<b>Warm Treacle Gâteaux</b> Caramélia crunch, poached pear, chai crème, molasses & ginger ice cream	R95
<b>Banoffee Bread &amp; Butter Pudding</b> Caramel, vanilla mousse, pecan nut praline ice cream	R92
<b>Cheese Platter</b> Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	R138

\*For one

Vegan Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

<b>Broccoli Tataki</b>	R95
Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	
<b>Apple &amp; Cranberry Salad</b>	R95
Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	
<b>House Salad</b>	R66 / R88
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	

Mains

<b>Vegetable Stack</b>	R148
Pan fried vegetables, butternut and potato rösti, assorted mushrooms, tender greens, basil salsa	
<b>Tempura Vegetables</b>	R145
Spicy noodle salad, mint, lime, chilli syrup	
<b>Warm Artichoke &amp; Quinoa Salad</b>	R148
Artichoke, seasonal vegetables, wild rocket, tomato vinaigrette	

Dessert

<b>Fresh Berries</b>	R75
Citrus segments, mixed berry coulis	
<b>Homemade Sorbet</b>	R85
Spiced poached pear, fresh fruit, macadamia crumb	

## 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	R115
House salad	R66
Soup of the day	R55
Apple & cranberry salad	R69
Corn fritters	R70
Cheese fritter	R69
Polenta frites	R58
Arancini “risotto fritters”	R58
“Patatas bravas”	R65
Anchovy & panzanella salad – add prawns	R75 / R120
Fish miso	R98
Gambas, “bisque”	R122
Fish “taco’s” – served cold	R86
Baby Patagonian calamari	R92
West coast mussels	R98
Pork belly	R88
Beef croquettes	R59
Sticky chicken livers	R85
Pork pot stickers	R88
Beef tataki, chilli, soy	R118
Beef sirloin	R125
Duck bao buns	R98
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**

**Monday – Sunday: 17h00 – 20h00**

<b>Bruschetta of the Day</b>	<b>R56</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	<b>R66</b>
<b>Apple &amp; Cranberry Salad</b> Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	<b>R69</b>
<b>Broccoli Tataki</b> Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette, aioli	<b>R95</b>
<b>Arancini</b> Panko crusted risotto fritter, thyme mayo	<b>R58</b>
<b>Panko Crusted Cheese Fritter</b> Rhubarb & ginger jam, tender greens, pumpkin seed & granola crunch	<b>R69</b>
<b>Tempura Vegetables</b> Peanut & coriander noodle salad, red chilli syrup	<b>R65</b>
<b>“Patatas Bravas”</b> Fried potatoes, chilli, crème fraîche	<b>R55</b>
<b>Cheese Platter</b> Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	<b>R138</b>

Vegan Tapas Menu

Monday – Sunday 17h00 – 20h00

<b>Bruschetta of the Day</b>	<b>R56</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R66</b>
<b>Tempura Vegetables</b> Peanut & coriander noodle salad, chilli syrup	<b>R65</b>
<b>Broccoli Tataki</b> Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	<b>R95</b>
<b>Apple &amp; Cranberry Salad</b> Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	<b>R69</b>
<b>“Patatas Bravas”</b> Fried potatoes, smoked paprika, chilli syrup	<b>R55</b>

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.

For allergies and dietary requirements, please inform your server. Not all of the ingredients are listed. Items may contain traces of allergens, not limited to, including dairy, nuts, shellfish, eggs and gluten.

Last orders for food and beverage will be taken at 19h45 in order for our team to arrive home safely before the curfew.

Due to ‘on consumption’ liquor license, we cannot permit guests to remove alcohol from the premises.



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 & berries

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

Children's lunch meals are served with hand-cut chips and  
Tapas meals are served with bravas potatoes

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