

**Breakfast: Monday – Sunday 09h00 – 11h00**

<b>Saldanha Oyster</b>	<b>R30</b>
Freshly shucked served naked, tabasco or shallot vinaigrette	
<b>Sweetcorn Flapjack</b>	<b>R105</b>
Bacon pieces, goat's cheese mousse, rocket, truffle honey	
<b>Vanilla Yoghurt</b>	<b>R105</b>
Seasonal fruit, berry coulis, nut granola & honey	
<b>Scram Wrap</b>	<b>R105 / R120</b>
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomatoes, balsamic syrup	
<b>Shrooms on Rösti</b>	<b>R105</b>
Assorted mushrooms, chives, buttered English spinach, emmenthal cream	
<b>Smoked Trout &amp; Crème Fraîche</b>	<b>R135</b>
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
<b>Eggs Benedict</b>	<b>R108</b>
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomatoes	
<b>Eggs Royale</b>	<b>R135</b>
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
<b>Mushroom Benedict</b>	<b>R105</b>
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
<b>Toast &amp; Preserves</b>	<b>R38</b>
Choice of white or seed loaf and preserves	

We use only traceable free-range eggs.

**A note from Chef Kerry Kilpin**

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 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>R30</b>
Naked, tabasco or shallot vinaigrette <i>*Steenberg Sparkling Sauvignon Blanc R64</i>	
<b>Panko Crusted Cheese Fritter</b>	<b>R98</b>
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch <i>*Steenberg 1682 Chardonnay Cap Classique R79</i>	
<b>Beetroot &amp; Goat's feta Salad</b>	<b>R105</b>
Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette <i>*Steenberg 1682 Pinot Noir Cap Classique R79</i>	
<b>Tempura Prawns</b>	<b>R128</b>
Spicy noodle salad, lemongrass, mayo, lime & coriander vinaigrette <i>*Steenberg Semillon 2019 R137</i>	
<b>Curried Baby Calamari</b>	<b>R125</b>
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg The Black Swan 2019 R142</i>	
<b>Chicken Liver Parfait</b>	<b>R105</b>
Tender greens, apple & sultana chutney, seed crunch, lavash <i>*Steenberg Semillon 2019 R137</i>	
<b>Beef Tataki</b>	<b>R125</b>
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2017 R157</i>	

Sides

<b>Hand-cut chips</b>	<b>R48</b>
<b>Arancini</b>	<b>R64</b>
<b>Vegetables</b>	<b>R58</b>
<b>House salad</b>	<b>R75 / R98</b>

Mains

<b>Risotto of the Day</b>	<b>R105 / R162</b>
Pecorino cheese, onion & macadamia nut crumble <b>Add bacon</b> <b>R132 / R195</b> <i>*Steenberg Rattlesnake 2019 R87</i>	
<b>Ethically Sourced Fish</b>	<b>R225</b>
Sundried tomato pesto, noodles, olive salsa, parmesan shavings, tomato vinaigrette, basil mayo <b>Add Prawns</b> <b>R280</b> <i>*Steenberg Semillon 2019 R137</i>	
<b>Sesame &amp; Ginger Sirloin Salad</b>	<b>R210</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>R222</b>
Celeriac mash, pickled grapes & fennel salsa, Sauvignon blanc & sultana jus <i>*Steenberg Sphynx 2019 R87</i>	
<b>Beef Fillet or Sirloin</b>	<b>R265 / R235</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>R265 / R210</b>
Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>*Steenberg Syrah 2016 R129</i>	
<b>Braised Lamb Neck</b>	<b>R238</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>R155</b>
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>*Steenberg Stately 2018 R92</i>	

A R100 plate fee applies for guests not ordering a main meal.

A discretionary service charge of 12% will be added to tables of 6 or more.

Desserts: Monday – Sunday, Lunch & Tapas 12h00 – 20h00

Dessert Menu

<b>Orange &amp; Yoghurt Mille-Feuille</b> Cardamom gel, honeycomb, kalamansi ice cream	<b>R96</b>
<b>Warm Treacle &amp; Pear Gateaux</b> Whipped yoghurt, lime curd, orange blossom ice cream	<b>R98</b>
<b>Lemon Posset</b> White chocolate shortbread, berry coulis, yoghurt & mango sorbet	<b>R85</b>
<b>Banoffee Bread &amp; Butter Pudding</b> Caramel, vanilla mousse, pecan nut praline ice cream	<b>R98</b>
<b>Almond &amp; Chocolate Streusel</b> Vanilla crème, chocolate crémeux, latté ice cream	<b>R105</b>
<b>Blueberry Mousse</b> Butter sponge, meringue, lime gel, white chocolate & cardamom ice cream	<b>R98</b>
<b>Cheese Platter</b> Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash *For one	<b>R148</b>
<b>Homemade Fruit Sorbet or Ice Cream Scoop</b>	<b>R38</b>
<b>Homemade Chocolate Truffle</b>	<b>R20</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 Cap Classique NV	R79	R315
Steenberg 1682 Pinot Noir Cap Classique NV	R79	R315
Steenberg Lady R Cap Classique 2015 (Pinot Noir / Chardonnay)		R860

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

<b>Panko Crusted Cheese Fritter</b> Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	<b>R98</b>
<b>Beetroot &amp; Goat's Feta Salad</b> Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette	<b>R105</b>
<b>Corn Fritter</b> Tender greens, feta, pumpkin seed & macadamia nut, avo, tomato & basil vinaigrette	<b>R95</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	<b>R75 / R98</b>

Mains

<b>Risotto of the Day</b> Pecorino cheese, onion and macadamia nut crumble, Steenberg sauvignon blanc & coulis	<b>R105 / R162</b>
<b>Vegetable Stack</b> Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, garlic cream	<b>R158</b>
<b>Tempura Vegetables</b> Spicy noodle salad, lemongrass mayo, chilli syrup	<b>R158</b>

Desserts

<b>Lemon Posset</b> White chocolate shortbread, berry coulis, yoghurt & mango sorbet	<b>R85</b>
<b>Warm Treacle &amp; Pear Gateaux</b> Whipped yoghurt, lime curd, orange blossom ice cream	<b>R98</b>
<b>Banoffee Bread &amp; Butter Pudding</b> Caramel, vanilla mousse, pecan nut praline ice cream	<b>R98</b>
<b>Cheese Platter</b> Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	<b>R148</b>

Vegan Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

<b>Broccoli Tataki</b> Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	<b>R105</b>
<b>Beetroot Salad</b> Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette	<b>R105</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R75 / R98</b>

Mains

<b>Vegetable Stack</b> Pan fried vegetables, butternut & potato rösti, assorted mushrooms, tender greens, basil salsa	<b>R158</b>
<b>Tempura Vegetables</b> Spicy noodle salad, mint, lime, chilli syrup	<b>R158</b>
<b>Warm Artichoke &amp; Quinoa Salad</b> Artichoke, seasonal vegetables, wild rocket, tomato vinaigrette	<b>R158</b>

Dessert

<b>Fresh Berries</b> Citrus segments, mixed berry coulis	<b>R85</b>
<b>Homemade Sorbet</b> Spiced poached pear, fresh fruit, macadamia crumb	<b>R88</b>

## Evening Tapas Menu

Monday – Sunday 17h00 – 20h00

Enjoy a variety of small plates for a great social experience.  
Chef Kerry recommends 3 tapas per person to enjoy a variety of flavours.

<b>West Coast Oyster</b> Freshly shucked, served naked, tabasco or shallot vinaigrette	<b>R30 each</b>
<b>Anti Pasti Plate</b> Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	<b>R125</b>
<b>Bruschetta Duo</b> Tomato pesto, rocket, goat's cheese feta, basil salsa, balsamic syrup	<b>R62</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R75</b>
<b>Beetroot &amp; Goat's Feta Salad</b> Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette	<b>R105</b>
<b>Corn Fritters</b> Tender greens, feta, avo, wild rocket, pumpkin seed & macadamia crumb, tomato & basil vinaigrette	<b>R78</b>
<b>Arancini</b> Risotto fritter, thyme mayo	<b>R64</b>
<b>Cheese Fritter</b> Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	<b>R75</b>
<b>Polenta Frittes</b> Baba ghanoush	<b>R62</b>
<b>Ethically Sourced Fish</b> Olive salsa, parmesan shavings, tomato vinaigrette, basil mayo	<b>R105</b>
<b>Gambas "Persillade"</b> Pan-fried prawns, garlic, parsley cream	<b>R130</b>
<b>Fish "Tacos"</b> Saffron & pear salsa, coriander, avo, curry oil *served cold	<b>R105</b>

<b>Baby Patagonian Calamari</b> Baba ghanoush, soy syrup, sesame seeds, curry oil	<b>R98</b>
<b>West Coast Mussels</b> Chilli, coconut & coriander salsa, lime velouté	<b>R105</b>
<b>Pork Belly</b> Celeriac mash, Sauvignon blanc & fig jus	<b>R105</b>
<b>Pork Ribs</b> Sticky plum & 5 spice, sumac yoghurt	<b>R105</b>
<b>Chicken Liver Parfait</b> Tender greens, apple & sultana chutney, seed crunch, lavash	<b>R82</b>
<b>Bacon &amp; Mushroom Croquettes</b> Wild rocket, chipotle mayo	<b>R65</b>
<b>Beef Tataki</b> Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo	<b>R125</b>
<b>Beef Pot Stickers</b> Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	<b>R98</b>
<b>Beef Sirloin</b> Wild rocket, roast garlic jus, creamy wholegrain mustard	<b>R135</b>
<b>Duck Bao Buns</b> Pulled maple duck, apple & mangetout slaw	<b>R105</b>

Come and enjoy our **“Chef’s Selection” Tapas for 2 @ R385**  
Available in the evening from Monday – Sunday from 17h00-20h00

**Vegetarian Tapas Menu**

**Monday – Sunday 17h00 – 20h00**

<b>House Salad</b>	<b>R75</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	
<b>Beetroot &amp; Goat's Feta Salad</b>	<b>R75</b>
Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette	
<b>Broccoli Tataki</b>	<b>R105</b>
Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette, aioli	
<b>Arancini</b>	<b>R64</b>
Panko crusted risotto fritter, thyme mayo	
<b>Corn Fritters</b>	<b>R78</b>
Tender greens, feta, pumpkin seed & macadamia crumb, avo, tomato & basil vinaigrette	
<b>Panko Crusted Cheese Fritter</b>	<b>R75</b>
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	
<b>Tempura Vegetables</b>	<b>R70</b>
Spicy noodle salad, mint, basil coulis, soy syrup	
<b>“Patatas Bravas”</b>	<b>R72</b>
Fried potatoes, chilli, crème fraîche	
<b>Cheese Platter</b>	<b>R148</b>
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	



## Vegan Tapas Menu

Monday – Sunday 17h00 – 20h00

<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R75</b>
<b>Tempura Vegetables</b> Spicy noodle salad, mint, basil coulis, soy syrup	<b>R70</b>
<b>Broccoli Tataki</b> Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	<b>R105</b>
<b>Beetroot Salad</b> Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette	<b>R75</b>
<b>“Patatas Bravas”</b> Fried potatoes, smoked paprika, chilli syrup	<b>R72</b>

The menu may change without notice due to seasonal availability.  
A discretionary service charge of 12% will be added to tables of 6 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 20h30 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

<b>Scrambled Eggs &amp; Bacon 1682</b> Served on white toast, cherry tomatoes	<b>R60</b>
<b>French Toast</b> Served with honey & berries	<b>R60</b>

Lunch & Tapas: Monday – Sunday 12h00 – 20h00

<b>Plain Pasta</b> Buttered linguini	<b>R45</b>
<b>Linguini</b> Bacon 1682, mushroom, cream sauce	<b>R68</b>
<b>Pan-Fried Fish &amp; Chips</b> Fresh sustainable fish, hand-cut chips	<b>R70</b>
<b>Calamari &amp; Chips</b> Lightly crumbed Patagonian calamari, hand-cut chips	<b>R70</b>
<b>Steak &amp; Chips</b> Grilled sirloin, hand-cut chips	<b>R72</b>

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

<b>Homemade Ice Cream &amp; Chocolate Sauce</b> 2 scoops of vanilla ice cream	<b>R58</b>
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