



BREAKFAST (Served from 8am to 11:00am)

OYSTERS AND BUBBLY

Four West Coast oysters

R180

Served with a glass of Steenberg 1682 Chardonnay or Pinot Noir Cap Classique Brut NV

OYSTER

R30 each

Served with shallot vinaigrette

HOMEMADE NUT AND SEED GRANOLA

R115

Bulgarian yoghurt, berry compote

STEENBERG BREAKFAST

R135

Two free range eggs, grilled bacon, grilled tomatoes, mushrooms, pork banger

EGGS BENEDICT

R105

Classic poached eggs, grilled bacon, English muffin and hollandaise sauce

EGGS ROYALE

R135

Classic poached eggs, salmon trout, English muffin and hollandaise sauce

EGGS FLORENTINE

R98

Classic poached eggs, English spinach, English muffin and hollandaise sauce

BREAKFAST WRAP

R105

Scrambled egg and bacon, wild rocket, balsamic syrup

MINI STEENBERG BREAKFAST

R72

One free range egg, grilled bacon and grilled tomatoes

GOLFERS BREAKFAST

R105 / R128

Two scrambled eggs on toasted ciabatta, tomato relish

Served with grilled bacon or smoked salmon trout

THE STEM

R88

One free range egg, sautéed mushrooms, baby spinach and grilled tomatoes

FLAPJACKS

R95

Grilled banana and honey / berry compote and cream

HOME BAKED (subject to availability)

Honey brioche

R24

Muffin / Cake of the day

R32

Mini Danish

R15

Croissant with Emmental and homemade preserve

R62

Lemon baked cheesecake slice

R65





CHILDREN'S MENU

RISE AND SHINE (Served from 8am to 11:00am)

EGGS ON TOAST	R50
Two scrambled eggs on toast	
MINI STEENBERG BREAKFAST	R72
One free range egg, grilled bacon and grilled tomatoes	
FRENCH TOAST	R50
With honey	
FLAPJACKS	R50
Sugar dusted, honey	

THE FEAST (Served from 11.30am)

CALAMARI	R66
Baby Patagonian calamari, chips, homemade aioli	
PAN-FRIED ETHICALLY SOURCED FISH	R85
Seasonal vegetables and chips	
TEMPURA PRAWNS	R85
Chips, homemade aioli	
GRILLED SIRLOIN	R85
Seasonal vegetables and chips	
NOODLES WITH HOMEMADE TOMATO SAUCE	R62

SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R52
SORBET	R58
Selection of 2 seasonal flavour	





LUNCH AND DINNER MENU

(Lunch served daily from 12pm – Dinner served Thursday to Sunday from 5pm)

THREE COURSE SUMMER SPECIAL | R435 per person

Available for lunch and dinner. Includes an amuse bouche and Tryn's signature chocolate truffle to finish.

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

THE JOURNEY BEGINS

OYSTERS	R30 each
Served with shallot vinaigrette or Lime and ponzu granita, chilli and coriander Four oysters served for the summer special	
PAN-FRIED SCALLOPS	R195
Cauliflower purée, peas, fish and cumin fritters, vanilla velouté R50 supplement added for the summer special	
FISH CRUDO	R138
Prawns, edamame, avocado, lime, wasabi mayo, ginger and nori vinaigrette R15 supplement added for the summer special	
PAN-FRIED QUAIL	R145
Toasted brioche, charred courgettes, apple and beetroot salsa, crème fraîche, plum jus R20 supplement added for the summer special	
TRYN STEAK TARTARE	R128
Pickled daikon, onion soil, confit quail egg, caper and cornichon dressing	
ETHICALLY SOURCED PICKLED FISH	R105
Avocado, cream cheese mousse, lavash	
SALT AND PEPPER CALAMARI	R122
Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	
TEMPURA PRAWNS	R128
Avo pulp, pineapple, coriander and peanut salsa, miso mayo, jalapeño syrup	
CAULIFLOWER, PARSNIP AND TRUFFLE SOUP	R85
Goat's cheese mousse, onion soil	

Please inform your waitron of any allergies or dietary requirements. Not all of the ingredients are listed in the dishes and may contain, not limited to, the following; nuts, dairy, shellfish, gluten, eggs.





THE FINERY

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)	R2 950
Served naked or with toasted brioche and crème fraiche	
<i>A glass of Steenberg Lady R MCC Brut</i>	R350
Not included in the summer special	

THE APPROACH

CAESAR SALAD	R128 / R195
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies and shaved parmesan	
Add smoked salmon trout	R175 / R245
R45 smoked salmon trout supplement added for the summer special	
PRAWN AND SESAME SALAD	R140 / R228
Tender greens, edamame, orange, avocado, coriander, sesame seeds, ponzu vinaigrette	
Starter served with 3 prawns / main served with 6 prawns	
R10 supplement added for the summer special	
ARTICHOKE AND BEETROOT SALAD	R116 / R170
Rocket, spring onion, toasted pumpkin seeds, onion soil, truffle vinaigrette	
ARTICHOKE FRITTERS	R116 / R170
Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	
HOUSE SALAD	R94 / R128
Tender greens, cucumber, olives, tomatoes, mangetout, goat's feta	



SOJOURN

Tryn

MUSHROOM TAGLIATELLE Homemade tagliatelle, broccoli and baby spinach, artichoke and truffle cream	R170
RISOTTO OF THE DAY Tenderstem broccoli, cherry tomatoes, parmesan, macadamia and spinach pesto Add 5 Prawns R40 prawn supplement added on for the summer special	R165 R265
ETHICALLY SOURCED FISH WITH PRAWN BISQUE Pomme Anna, braised fennel, asparagus and tomato salsa, prawn bisque Contains shellfish	R220
ETHICALLY SOURCED FISH HARISSA Aubergine and mozzarella parcel, shimeji, corn, tahini, spinach salsa, harissa vinaigrette	R220
PULLED BEEF AND RED WINE JUS Homemade tagliatelle, roasted cherry tomatoes and spinach	R185
PORK BELLY Pak choi, root vegetables, green apple and red cabbage salsa, star anise and orange jus	R215
STUFFED LAMB NECK Roast onion, pumpkin purée, spinach, shimeji, lemon and rosemary jus	R228
HERB AND DIJOIN MUSTARD CRUSTED LAMB RACK Roast onion, pumpkin purée, spinach, shimeji, lemon and rosemary jus R40 supplement on the lamb rack, added on for the summer special	R245
BEEF FILLET Mushroom croquette, fine beans, pearl onions, roast garlic and celeriac purée, porcini jus R40 supplement added on for the summer special	R280

THE TRIMMINGS

KIRK'S TRUFFLE AND PARMESAN FRIES	R58
HAND-CUT CHIPS	R42
SAUTÉED VEGETABLES	R58





SWEET MERRIMENT

BLACKBERRY PARFAIT	R98
White chocolate cremeaux, almond macaroon, passionfruit sorbet, lime gel	
WHIPPED CUCUMBER AND LIME PANNA COTTA	R88
Lemon curd, strawberry salsa, mint syrup, pear sorbet, honeycomb	
CRÈME BRÛLÉE	R88
Amarula, white chocolate biscotti	
WARM DARK CHOCOLATE SPHERE	R105
Flexi ganache, vanilla mousse, raspberry gel, honeycomb ice cream, white chocolate sauce	
CHOCOLATE MARQUISE	R105
Brûléed banana, salted caramel popcorn, latte ice cream, vanilla mousse	
LEMON BAKED CHEESECAKE	R98
Compressed pineapple, whipped vanilla, raspberry ice cream, lime crumble	
CHEESE PLATTER	R155
Selection of three local cheeses, Boerenkaas Catalan, celery sorbet, red onion marmalade R20 supplement added on for the summer special	
HOMEMADE ICE CREAM OR SORBET SCOOP	R28 R28
Three scoops served for the summer special	
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R28 each
Isebelo ganache	

THE FINALE

STEENBERG NATURAL SWEET 2017 per glass	R55
Subtle sweetness of dried apricot and candied walnuts. A long, rich finish of citrus and honey.	
MULLINEUX STRAW WINE 2018 per glass	R125
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 and long finish.	
DE KRANS CAPE TAWNY per glass	R40
Elegant aged flavours of caramel, toffee, roasted nuts and fruitcake.	
DALLA CIA GRAPPA PREMIUM SELECTION (Cabernet Sauvignon Merlot) per glass	R102
An aromatic bouquet of creamy dark chocolate and sweet raisins. The aftertaste is nutty and long lingering.	





VEGETARIAN MENU

THE JOURNEY BEGINS

CAULIFLOWER, PARSNIP AND TRUFFLE SOUP

Goat's cheese mousse, onion soil

R85

ARTICHOKE FRITTERS

Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli

R116 / R170

HOUSE SALAD

Tender greens, cucumber, red onion,
olives, tomatoes, goat's feta, raspberry vinaigrette

R94 / R128

SOJOURN

VEGETABLES AND SHIMEJI

Assorted tender greens, toasted nut and seed crumble,
artichoke and truffle cream

R180

RISOTTO OF THE DAY

Tenderstem broccoli, cherry tomatoes, parmesan, macadamia and spinach pesto

R98 / R165

MUSHROOM TAGLIATELLE

Homemade tagliatelle, broccoli, baby spinach, artichoke cream

R170

SWEET MERRIMENT

BLACKBERRY PARFAIT

White chocolate cremeaux, almond macaroon, passionfruit sorbet, lime gel

R98

CHOCOLATE MARQUISE

Brûléed banana, salted caramel popcorn, latte ice cream, vanilla mouse

R105

CRÈME BRÛLÉE

Amarula, white chocolate biscotti

R88





VEGAN MENU

THE JOURNEY BEGINS

TEMPURA VEGETABLES	R98 / R170
Avo pulp, pineapple, coriander and peanut salsa, jalapeño syrup	
MANGETOUT AND AVO SALAD	R94
Red cabbage slaw, toasted nuts and seeds, lime gel, citrus vinaigrette	
HOUSE SALAD	R94 / R128
Tender greens, cucumber, red onion, olives, tomatoes, raspberry vinaigrette	

SOJOURN

VEGETABLES AND SHIMEJI	R180
Assorted tender greens, toasted nut and seed crumble, basil salsa	
BROCCOLI AND SESAME SALAD	R170
Tender greens, edamame, orange, avocado, coriander, sesame seeds, ponzu vinaigrette	
ARTICHOKE AND BEETROOT SALAD	R116 / R170
Rocket, spring onion, toasted pumpkin seeds, onion soil, truffle vinaigrette	

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET	R95
Seasonal fruit, toasted almonds, berry compote and "honeycomb"	
SORBET	R82
Selection of 3 seasonal flavours	
HAND-CUT CHIPS	R42
VEGAN / VEGETARIAN TRUFFLE FRIES	R58



Tryn

RELAXED (Served from 11:30am)

OYSTERS	R30 each
Served with shallot vinaigrette or Lime and ponzu granita, chilli and coriander	
WRAP OF THE DAY	R135
House salad	
CAESAR SALAD	R128 / R195
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies and shaved parmesan	
Add smoked salmon trout	R175 / R245
HOUSE SALAD	R94 / R128
Tender greens, cucumber, red onions, olives, tomatoes, mangetout, goats' feta	
CALAMARI AND CHIPS	R140
Paprika dusted baby Patagonian calamari, homemade garlic aioli	
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R285
Local cheeses, charcuterie, preserve, pickles and homemade bread	
SIRLOIN CIABATTA	R195
Emmental cheese, pickles, tomato and onion relish, porcini jus, homemade chips	
HAND-CUT CHIPS	R42
KIRK'S TRUFFLE AND PARMESAN FRIES	R58
SAUTÉED VEGETABLES	R58

