

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

<b>Saldanha Oyster</b>	<b>R32</b>
Freshly shucked served naked, tabasco or shallot vinaigrette	
<b>Sweetcorn Flapjack</b>	<b>R110</b>
Bacon pieces, goat's cheese mousse, rocket, truffle honey	
<b>Yoghurt Panna Cotta</b>	<b>R110</b>
Seasonal fruit, berry coulis, nut granola & honey	
<b>Scram Wrap</b>	<b>R110 / R126</b>
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomatoes, balsamic syrup	
<b>Shrooms on Rösti</b>	<b>R110</b>
Assorted mushrooms, chives, buttered English spinach, emmenthal cream	
<b>Smoked Trout &amp; Crème Fraîche</b>	<b>R142</b>
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
<b>Eggs Benedict</b>	<b>R115</b>
Bacon rösti, poached eggs, Hollandaise sauce, cherry tomatoes	
<b>Eggs Royale</b>	<b>R142</b>
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
<b>Mushroom Benedict</b>	<b>R110</b>
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
<b>Toast &amp; Preserves</b>	<b>R40</b>
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 – 20h30. 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>R32</b>
Naked, tabasco or shallot vinaigrette <i>Steenberg Sparkling Sauvignon Blanc R70</i>	
<b>Panko Crusted Cheese Fritter</b>	<b>R103</b>
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch <i>Steenberg 1682 Chardonnay Cap Classique R90</i>	
<b>Beetroot &amp; Goat's Feta Salad</b>	<b>R110</b>
Quinoa, rhubarb, red cabbage, cranberries, sunflower seeds, minted sumac vinaigrette <i>Steenberg 1682 Pinot Noir Cap Classique R93</i>	
<b>Fish Tartare</b>	<b>R137</b>
Lemongrass & lime vinaigrette, pickled grapes & cucumber salsa, verjuice & apple gel, breadstick <i>Steenberg Sauvignon Blanc R90</i>	
<b>Tempura Prawns</b>	<b>R135</b>
Kimchi noodle salad, gochujang mayo, pineapple syrup, soy, sesame <i>Steenberg Semillon R154</i>	
<b>Wasabi Dusted Baby Calamari</b>	<b>R132</b>
Avo, nori, edamame, pickled ginger mayo, lemongrass & lime vinaigrette <i>Steenberg The Black Swan R154</i>	
<b>Pan-Fried Chicken Livers</b>	<b>R110</b>
Sweetcorn fritter, treacle & ginger soy, mango & coriander salsa <i>Steenberg Semillon R154</i>	
<b>Beef Tataki</b>	<b>R132</b>
Seared beef, truffled corn, shimeji mushrooms, wild rocket, soy, chilli, mayo <i>Steenberg Nebbiolo R169</i>	

Sides

<b>Hand-cut chips</b>	<b>R50</b>
<b>Arancini</b>	<b>R67</b>
<b>Vegetables</b>	<b>R60</b>
<b>House salad</b>	<b>R79 / R103</b>

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

Mains

<b>Risotto of the Day</b>	<b>R110 / R170</b>
Pecorino cheese, spinach & sunflower pesto <b>Add bacon</b> <b>R139 / R205</b> <i>Steenberg Barrel Fermented Sauvignon Blanc R105</i>	
<b>Ethically Sourced Fish</b>	<b>R235</b>
Roast butternut, artichoke & mussel velouté, fennel & pickled cucumber salsa <b>Add Prawns</b> <b>R294</b> <i>Steenberg Semillon R154</i>	
<b>Sesame &amp; Ginger Sirloin Salad</b>	<b>R220</b>
Tender greens, red cabbage, red onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>Steenberg Barrel Fermented Sauvignon Blanc R105</i>	
<b>Roasted Pork Belly</b>	<b>R233</b>
Celeriac mash, apple & cucumber salsa, Sauvignon blanc & fig jus <i>Steenberg Chardonnay R102</i>	
<b>Beef Fillet or Sirloin</b>	<b>R298 / R235</b>
Polenta frites, tender greens, green bean salsa, roast garlic jus, creamy whole grain mustard <i>Steenberg Catharina R214</i>	
<b>Open Steak Sandwich</b>	<b>R298 / R220</b>
<b>Beef Fillet or Sirloin</b> Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>Steenberg Syrah R130</i>	
<b>Braised Lamb Neck</b>	<b>R250</b>
Ricotta stuffed lamb neck, butternut fritter, apricot salsa, citrus & lemon thyme jus <i>Steenberg Nebbiolo R169</i>	
<b>Anti Pasti Plate</b>	<b>R163</b>
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>Steenberg Merlot R122</i>	

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

Desserts: Monday – Sunday, Lunch & Tapas 12h00 – 20h30

Dessert Menu

<b>Spiced Chai Custard</b> Burnt marshmallow, vanilla mousse, fudge, milk chocolate ice cream	<b>R100</b>
<b>Treacle Pumpkin Tart</b> Cinnamon mousse, citrus salsa, orange curd, orange & cardamom ice cream	<b>R103</b>
<b>Pineapple Mousse</b> Lime curd, chilli coulis, mint gel, coconut sorbet	<b>R100</b>
<b>Lemon Posset</b> White chocolate shortbread, berry coulis, yoghurt & mango sorbet	<b>R90</b>
<b>Banoffee Bread &amp; Butter Pudding</b> Caramel, vanilla mousse, pecan nut praline ice cream	<b>R103</b>
<b>Pecan Nut Mille-Feuille</b> Malt biscuit, caramelia mousse, caramelized pear ice cream	<b>R110</b>
<b>Cheese Platter</b> Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash *For one	<b>R155</b>
<b>Homemade Fruit Sorbet or Ice Cream Scoop</b> <b>Homemade Chocolate Truffle</b>	<b>R40</b>

With Cheese or Something Sweet

De Krans Tawny Port	50ml	Bottle
Allesverloren Fine Old Vintage Port 2011	R36	
Steenberg Natural Sweet Semillon 2017	R34	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R55	400
	R73	
Steenberg 1682 Sparkling Sauvignon Blanc	Glass	Bottle
Steenberg 1682 Chardonnay Cap Classique NV	R70	R280
Steenberg 1682 Pinot Noir Cap Classique NV	R90	R360
Steenberg Lady R Cap Classique 2016 (Pinot Noir / Chardonnay)	R93	R370
		R985

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

<b>Panko Crusted Cheese Fritter</b>	<b>R103</b>
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	
<b>Beetroot &amp; Goat's Feta Salad</b>	<b>R110</b>
Quinoa, rhubarb, red cabbage, cranberries, sunflower seeds, minted sumac vinaigrette	
<b>Corn Fritter</b>	<b>R100</b>
Tender greens, feta, pumpkin seed & macadamia nut, avo, tomato & basil vinaigrette	
<b>House Salad</b>	<b>R79 / R103</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

Mains

<b>Risotto of the Day</b>	<b>R110 / R170</b>
Pecorino cheese, spinach & sunflower pesto	
<b>Vegetable Stack</b>	<b>R166</b>
Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, garlic cream	
<b>Arancini</b>	<b>R170</b>
Artichokes, fine beans, English spinach, cauliflower purée, basil salsa	
<b>Tempura Vegetables</b>	<b>R166</b>
Spicy noodle salad, lemongrass mayo, chilli syrup	

Desserts

<b>Lemon Posset</b>	<b>R90</b>
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
<b>Treacle Pumpkin Tart</b>	<b>R103</b>
Cinnamon mousse, citrus salsa, orange curd, orange & cardamom ice cream	
<b>Banoffee Bread &amp; Butter Pudding</b>	<b>R103</b>
Caramel, vanilla mousse, pecan nut praline ice cream	
<b>Cheese Platter</b>	<b>R155</b>
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	

\*For one

Vegan Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

<b>Broccoli Tataki</b>	<b>R110</b>
Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	
<b>Beetroot Salad</b>	<b>R110</b>
Quinoa, rhubarb, red cabbage, cranberries, sunflower seeds, minted sumac vinaigrette	
<b>House Salad</b>	<b>R79 / R103</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	

Mains

<b>Vegetable Stack</b>	<b>R166</b>
Pan fried vegetables, butternut & potato rösti, assorted mushrooms, tender greens, basil salsa	
<b>Tempura Vegetables</b>	<b>R166</b>
Spicy noodle salad, mint, lime, chilli syrup	
<b>Warm Artichoke &amp; Quinoa Salad</b>	<b>R166</b>
Artichoke, seasonal vegetables, wild rocket, tomato vinaigrette	

Dessert

<b>Fresh Berries</b>	<b>R90</b>
Citrus segments, mixed berry coulis	
<b>Homemade Sorbet</b>	<b>R90</b>
Spiced poached pear, fresh fruit, macadamia crumb	

## Evening Tapas Menu

Monday – Sunday 17h00 – 20h30

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>	<b>R32 each</b>
Freshly shucked, served naked, tabasco or shallot vinaigrette	
<b>Anti Pasti Plate</b>	<b>R132</b>
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	
<b>Bruschetta Duo</b>	<b>R65</b>
Roasted aubergine, rocket, goat's cheese feta, herb dressing, balsamic syrup	
<b>House Salad</b>	<b>R79</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	
<b>Beetroot &amp; Goat's Feta Salad</b>	<b>R110</b>
Quinoa, rhubarb, red cabbage, cranberries, sunflower seeds, minted sumac vinaigrette	
<b>Corn Fritters</b>	<b>R82</b>
Tender greens, feta, avo, wild rocket, pumpkin seed & macadamia crumb, tomato & basil vinaigrette	
<b>Spinach, Pea &amp; Goat's Feta Croquettes</b>	<b>R69</b>
Wild rocket, chipotle mayo	
<b>Arancini</b>	<b>R67</b>
Risotto fritter, thyme mayo	
<b>Cheese Fritter</b>	<b>R79</b>
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	
<b>Polenta Frittes</b>	<b>R65</b>
Baba ghanoush	
<b>"Patatas Bravas"</b>	<b>R76</b>
Fried potatoes, chilli, crème fraîche	

<b>Ethically Sourced Fish</b> Roast garlic & black fungus egg noodles, shiitake & tamarind vinaigrette, salsa	<b>R110</b>
<b>Gambas “Persillade”</b> Pan-fried prawns, garlic, parsley cream	<b>R137</b>
<b>Fish “Tacos”</b> Saffron & pear salsa, coriander, avo, curry oil *served cold	<b>R110</b>
<b>Wasabi Dusted Baby Patagonian Calamari</b> Avo, nori, edamame, pickled ginger mayo, lemongrass & lime vinaigrette	<b>R110</b>
<b>West Coast Mussels</b> Smoked paprika & red pepper velouté, tomato & basil salsa	<b>R110</b>
<b>Pork Belly</b> Celeriac mash, Sauvignon blanc & fig jus	<b>R110</b>
<b>Pork Ribs</b> Sticky plum & 5 spice, sumac yoghurt	<b>R110</b>
<b>Pan-Fried Chicken Livers</b> Smoked paprika & red pepper velouté, tomato & basil salsa	<b>R86</b>
<b>Beef Tataki</b> Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo	<b>R132</b>
<b>Beef Pot Stickers</b> Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	<b>R103</b>
<b>Beef Sirloin</b> Wild rocket, roast garlic jus, creamy wholegrain mustard	<b>R142</b>
<b>Duck Bao Buns</b> Pulled maple duck, apple & mangetout slaw	<b>R110</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>R79</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	
<b>Beetroot &amp; Goat's Feta Salad</b>	<b>R79</b>
Quinoa, rhubarb, red cabbage, cranberries, sunflower seeds, minted sumac vinaigrette	
<b>Broccoli Tataki</b>	<b>R110</b>
Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, mayo, soy vinaigrette, aioli	
<b>Arancini</b>	<b>R67</b>
Panko crusted risotto fritter, thyme mayo	
<b>Corn Fritters</b>	<b>R82</b>
Tender greens, feta, pumpkin seed & macadamia crumb, avo, tomato & basil vinaigrette	
<b>Panko Crusted Cheese Fritter</b>	<b>R79</b>
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	
<b>Tempura Vegetables</b>	<b>R74</b>
Spicy noodle salad, mint, basil coulis, soy syrup	
<b>“Patatas Bravas”</b>	<b>R76</b>
Fried potatoes, chilli, crème fraîche	
<b>Cheese Platter</b>	<b>R155</b>
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
*For one	



## Vegan Tapas Menu

Monday – Sunday 17h00 – 20h30

<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R79</b>
<b>Warm Artichoke &amp; Quinoa Salad</b> Artichoke, seasonal vegetables, wild rocket, shitake vinaigrette	<b>R85</b>
<b>Vegetable Stack</b> Pan fried vegetables, butternut & potato rösti, assorted mushrooms, tender greens, basil salsa	<b>R79</b>
<b>Tempura Vegetables</b> Spicy noodle salad, mint, basil coulis, soy syrup	<b>R74</b>
<b>Broccoli Tataki</b> Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	<b>R110</b>
<b>Beetroot Salad</b> Quinoa, rhubarb, red cabbage, sunflower seeds, minted sumac vinaigrette	<b>R79</b>
<b>“Patatas Bravas”</b> Fried potatoes, smoked paprika, chilli syrup	<b>R76</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 21h30.

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	R63
<b>French Toast</b> Served with honey & berries	R63

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

<b>Plain Pasta</b> Buttered linguini	R48
<b>Linguini</b> Bacon 1682, mushroom, cream sauce	R72
<b>Pan-Fried Fish &amp; Chips</b> Fresh sustainable fish, hand-cut chips	R74
<b>Calamari &amp; Chips</b> Lightly crumbed Patagonian calamari, hand-cut chips	R74
<b>Steak &amp; Chips</b> Grilled sirloin, hand-cut chips	R76

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	R60
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