



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

OYSTERS AND BUBBLY

Four West Coast oysters

R195

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

OYSTER

R32 each

Served with shallot vinaigrette

HOMEMADE NUT AND SEED GRANOLA

R121

Bulgarian yoghurt, berry compote

STEENBERG BREAKFAST

R142

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

EGGS BENEDICT

R110

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

EGGS ROYALE

R142

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

EGGS FLORENTINE

R103

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

BREAKFAST WRAP

R1110

Scrambled egg and bacon, wild rocket, balsamic syrup

MINI STEENBERG BREAKFAST

R76

One free range egg, grilled bacon and grilled tomatoes

GOLFERS BREAKFAST

R110 / R134

Two scrambled eggs on toasted ciabatta, tomato relish

Served with grilled bacon or smoked salmon trout

THE STEM

R92

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

FLAPJACKS

R100

Grilled banana and honey / berry compote and cream

HOME BAKED (subject to availability)

Honey brioche

R25

Muffin / Cake of the day

R34

Mini Danish

R16

Croissant with Emmental and homemade preserve

R65

Lemon baked cheesecake slice

R68





CHILDREN'S MENU

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

EGGS ON TOAST	R53
Two scrambled eggs on toast	
MINI STEENBERG BREAKFAST	R76
One free range egg, grilled bacon and grilled tomatoes	
FRENCH TOAST	R53
With honey	
FLAPJACKS	R53
Sugar dusted, honey	

THE FEAST (Served from 11.30am)

CALAMARI	R69
Baby Patagonian calamari, chips, homemade aioli	
PAN-FRIED ETHICALLY SOURCED FISH	R89
Seasonal vegetables and chips	
TEMPURA PRAWNS	R89
Chips, homemade aioli	
GRILLED SIRLOIN	R89
Seasonal vegetables and chips	
NOODLES WITH HOMEMADE TOMATO SAUCE	R65

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 Tuesday to Sunday from 5pm)

THREE COURSE WINTER 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	R32 each
Served with shallot vinaigrette or Lime and ponzu granita, chilli and coriander Four oysters served for the summer special	
PAN-FRIED SCALLOPS	R205
Cauliflower purée, peas, fish and cumin fritters, vanilla velouté R50 supplement added for the summer special	
FISH CRUDO	R145
Prawns, edamame, avocado, lime, wasabi mayo, ginger and nori vinaigrette R18 supplement added for the summer special	
PAN-FRIED QUAIL	R152
Toasted brioche, charred courgettes, apple and beetroot salsa, crème fraîche, hibiscus and plum jus R20 supplement added for the summer special	
TRYN STEAK TARTARE	R134
Pickled daikon, onion soil, confit quail egg, caper and cornichon dressing	
ETHICALLY SOURCED PICKLED FISH	R110
Avocado, cream cheese mousse, lavash	
SALT AND PEPPER CALAMARI	R128
Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	
TEMPURA PRAWNS	R134
Avo pulp, pineapple, coriander and peanut salsa, miso mayo, jalapeño syrup	
CORN, LEEK AND TRUFFLE SOUP	R89
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)

R3 095

Served naked or with toasted brioche and crème fraiche

A glass of Steenberg Lady R MCC Brut

R365

Not included in the summer special

THE APPROACH

CAESAR SALAD

R134 / R205

Baby gem lettuce, crispy pork belly, croutons,
poached egg, white anchovies and shaved parmesan

Add smoked salmon trout

R184 / R257

R45 smoked salmon trout supplement added for the summer special

PRAWN AND SESAME SALAD

R147 / R239

Tender greens, edamame, orange, avocado, coriander, sesame seeds, ponzu vinaigrette

Starter served with 3 prawns / main served with 6 prawns

R15 supplement added for the summer special

ARTICHOKE AND BEETROOT SALAD

R122 / R179

Rocket, spring onion, toasted pumpkin seeds, onion soil, truffle vinaigrette

ARTICHOKE FRITTERS

R122 / R179

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

HOUSE SALAD

R99 / R134

Tender greens, cucumber, olives, tomatoes, mangetout, goat's feta



SOJOURN

Tryn

MUSHROOM TAGLIATELLE Homemade tagliatelle, broccoli and baby spinach, artichoke and truffle cream	R179
RISOTTO OF THE DAY Tenderstem broccoli, cherry tomatoes, parmesan, sundried tomato pesto Add 5 Prawns R40 prawn supplement added on for the summer special	R173 R278
ETHICALLY SOURCED FISH WITH PRAWN BISQUE Pomme Anna, braised fennel, asparagus and tomato salsa, prawn bisque Contains shellfish	R235
ETHICALLY SOURCED FISH HARISSA Aubergine and mozzarella parcel, shimeji, corn, tahini, spinach salsa, harissa vinaigrette	R235
PULLED BEEF AND RED WINE JUS Homemade tagliatelle, roasted cherry tomatoes and spinach	R194
PORK BELLY Pak choi, root vegetables, green apple and red cabbage salsa, star anise and orange jus	R226
STUFFED LAMB NECK Roast onion, pumpkin purée, spinach, shimeji, lemon and rosemary jus	R239
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	R257
BEEF FILLET Mushroom croquette, fine beans, pearl onions, roast garlic and celeriac purée, porcini jus R40 supplement added on for the summer special	R298

THE TRIMMINGS

KIRK'S TRUFFLE AND PARMESAN FRIES	R61
HAND-CUT CHIPS	R44
SAUTÉED VEGETABLES	R61





SWEET MERRIMENT

BLACKBERRY PARFAIT	R103
White chocolate cremeaux, almond macaroon, passionfruit sorbet, lime gel	
WHIPPED CUCUMBER AND LIME PANNA COTTA	R92
Lemon curd, strawberry salsa, mint syrup, pear sorbet, honeycomb	
CRÈME BRÛLÉE	R92
Amarula, white chocolate biscotti	
WARM DARK CHOCOLATE SPHERE	R110
Flexi ganache, vanilla mousse, raspberry gel, honeycomb ice cream, white chocolate sauce	
CHOCOLATE MARQUISE	R110
Brûléed banana, salted caramel popcorn, latte ice cream, vanilla mousse	
LEMON BAKED CHEESECAKE	R103
Compressed pineapple, whipped vanilla, raspberry ice cream, lime crumble	
CHEESE PLATTER	R163
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	R29 R29
Three scoops served for the summer special	
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R29 each
Isebelo ganache	

THE FINALE

STEENBERG NATURAL SWEET 2017 per glass	R59
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	R41
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

CORN, LEEK AND TRUFFLE SOUP

Goat's cheese mousse, onion soil

R89

ARTICHOKE FRITTERS

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

R122 / R179

HOUSE SALAD

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

R9 / R134

SOJOURN

VEGETABLES AND SHIMEJI

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

R189

RISOTTO OF THE DAY

Tenderstem broccoli, cherry tomatoes, parmesan, sundried tomato pesto

R103 / R173

MUSHROOM TAGLIATELLE

Homemade tagliatelle, broccoli, baby spinach, artichoke cream

R179

SWEET MERRIMENT

BLACKBERRY PARFAIT

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

R103

CHOCOLATE MARQUISE

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

R110

CRÈME BRÛLÉE

Amarula, white chocolate biscotti

R92





VEGAN MENU

THE JOURNEY BEGINS

TEMPURA VEGETABLES Avo pulp, pineapple, coriander and peanut salsa, jalapeño syrup	R103 / R179
MANGETOUT AND AVO SALAD Red cabbage slaw, toasted nuts and seeds, lime gel, citrus vinaigrette	R99 / R134
HOUSE SALAD Tender greens, cucumber, red onion, olives, tomatoes, raspberry vinaigrette	R99 / R134

SOJOURN

VEGETABLES AND SHIMEJI Assorted tender greens, toasted nut and seed crumble, basil salsa	R189
BROCCOLI AND SESAME SALAD Tender greens, edamame, orange, avocado, coriander, sesame seeds, ponzu vinaigrette	R179
ARTICHOKE AND BEETROOT SALAD Rocket, spring onion, toasted pumpkin seeds, onion soil, truffle vinaigrette	R122 / R179

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET Seasonal fruit, toasted almonds, berry compote and "honeycomb"	R100
SORBET Selection of 3 seasonal flavours	R86
HAND-CUT CHIPS	R44
VEGAN / VEGETARIAN TRUFFLE FRIES	R61



Tryn

RELAXED (Served from 11:30am)

OYSTERS	R32 each
Served with shallot vinaigrette or Lime and ponzu granita, chilli and coriander	
WRAP OF THE DAY	R142
House salad	
CAESAR SALAD	R134 / R205
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies and shaved parmesan	
Add smoked salmon trout	R184 / R257
HOUSE SALAD	R99 / R134
Tender greens, cucumber, red onions, olives, tomatoes, mangetout, goats' feta	
CALAMARI AND CHIPS	R147
Paprika dusted baby Patagonian calamari, homemade garlic aioli	
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R299
Local cheeses, charcuterie, preserve, pickles and homemade bread	
SIRLOIN CIABATTA	R205
Emmental cheese, pickles, tomato and onion relish, porcini jus, homemade chips	
HAND-CUT CHIPS	R44
KIRK'S TRUFFLE AND PARMESAN FRIES	R61
SAUTÉED VEGETABLES	R61

