



## 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

R110

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

|   |          |
|---|----------|
| <b>OYSTERS</b>  | R32 each |
| Served with shallot vinaigrette or<br>Lime and ponzu granita, chilli and coriander<br><b>Four oysters served for the winter special</b>                   |          |
| <b>PAN-FRIED SCALLOPS</b>   | R205     |
| Cauliflower purée, peas, fish and cumin fritters, vanilla velouté<br><b>R50 supplement added for the winter special</b>                                   |          |
| <b>FISH CRUDO</b>   | R145     |
| Prawns, edamame, avocado, lime, wasabi mayo, ginger and nori vinaigrette<br><b>R18 supplement added for the winter special</b>                            |          |
| <b>PAN-FRIED QUAIL</b>  | R152     |
| Toasted brioche, charred courgettes, apple and beetroot salsa, crème fraîche, hibiscus and plum jus<br><b>R20 supplement added for the winter special</b> |          |
| <b>TRYN STEAK TARTARE</b>   | R134     |
| Pickled daikon, onion soil, confit quail egg, caper and cornichon dressing  |          |
| <b>SALT AND PEPPER CALAMARI</b>   | R128     |
| Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo  |          |
| <b>TEMPURA PRAWNS</b>   | R134     |
| Avo pulp, pineapple, coriander and peanut salsa, miso mayo, jalapeño syrup  |          |
| <b>MATURE GRUBERG SOUFFLE</b>   | R128     |
| Boerenkaas Catalan, almond soil, rooibos syrup, red onion marmalade   |          |
| <b>CORN, LEEK AND TRUFFLE SOUP</b>  | 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 **winter 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 winter 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 winter 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

|  |              |
|--|--------------|
| <b>MUSHROOM TAGLIATELLE</b><br>Homemade tagliatelle, broccoli and baby spinach,<br>artichoke and truffle cream   | R179         |
| <b>RISOTTO OF THE DAY</b><br>Tenderstem broccoli, cherry tomatoes, parmesan, sundried tomato pesto<br><b>Add 5 Prawns</b><br>R40 prawn supplement added on for the winter special            | R173<br>R278 |
| <b>PANKO CRUSTED AUBERGINE STEAK</b><br>Roast cauliflower, black rice, sultana and red onion salsa, basil salsa  | R189         |
| <b>ETHICALLY SOURCED FISH WITH PRAWN BISQUE</b><br>Pomme Anna, braised fennel, fine beans and tomato salsa, prawn bisque<br>Contains shellfish   | R235         |
| <b>ETHICALLY SOURCED FISH</b><br>Black rice, saffron vinaigrette, madras emulsion, mint and pineapple salsa  | R235         |
| <b>VEAL ESCALOPE</b><br>Mushroom arancini, cauliflower purée, pumpkin seeds,<br>rocket and artichoke salsa, lemon jus, parmesan shavings<br>R45 supplement added on for the winter special   | R265         |
| <b>PULLED BEEF AND RED WINE JUS</b><br>Homemade tagliatelle, roasted cherry tomatoes and spinach   | R194         |
| <b>PORK BELLY</b><br>Pak choi, root vegetables, green apple and red cabbage salsa, star anise and orange jus   | R226         |
| <b>CONFIT SPRINGBOK NECK</b><br>Jerusalem artichoke purée, coriander, gooseberry gastric, goats' chevin  | R239         |
| <b>HERB AND DIJOIN MUSTARD CRUSTED LAMB RACK</b><br>Roast onion, pumpkin purée, spinach, shimeji, lemon and rosemary jus<br>R40 supplement on the lamb rack, added on for the winter special | R257         |
| <b>BEEF FILLET</b><br>Mushroom croquette, fine beans, pearl onions, roast garlic and celeriac purée, porcini jus<br>R50 supplement added on for the winter special                           | R298         |

## THE TRIMMINGS

|  |     |
|--|-----|
| <b>KIRK'S TRUFFLE AND PARMESAN FRIES</b> | R61 |
| <b>HAND-CUT CHIPS</b>                    | R44 |
| <b>SAUTÉED VEGETABLES</b>                | R61 |





## SWEET MERRIMENT

|  |           |
|--|-----------|
| CITRUS AND GINGER  | R103      |
| Honey sponge, crystalised ginger ice cream, lemon cremeaux, lime gel, yuzu pears   |           |
| PEAR CRUMBLE   | R105      |
| Compote, white chocolate cremeaux, basil ice cream   |           |
| CRÈME BRÛLÉE   | R92       |
| Amarula, white chocolate biscotti  |           |
| WARM DARK CHOCOLATE SPHERE   | R110      |
| Flexi ganache, vanilla mousse, raspberry gel, honeycomb ice cream, white chocolate sauce   |           |
| DARK CHOCOLATE MOUSSE  | R110      |
| Whipped raspberry, pistachio and white chocolate ice cream, matcha gel   |           |
| 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<br>R20 supplement added on for the winter special |           |
| HOMEMADE ICE CREAM OR SORBET SCOOP   | R29 / R29 |
| Three scoops served for the winter special   |           |
| TRYN'S SIGNATURE CHOCOLATE TRUFFLE   | R29 each  |
| Isabelo 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.   |      |
| WILDERERS GRAPPA (Pinotage) per glass   | R168 |
| Classic barrique grappa with vanilla, cherry and coffee on the palate, soft and round with a decadent and sweet finish.   |      |





## 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

R99 / R134

### SOJOURN

#### PANKO CRUSTED AUBERGINE STEAK

Roast cauliflower, black rice, sultana and red onion salsa, basil salsa

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

#### PEAR CRUMBLE

Compote, white chocolate cremeaux, basil ice cream

R105

#### DARK CHOCOLATE MOUSSE

Whipped raspberry, pistachio and white chocolate ice cream, matcha gel

R110

#### CRÈME BRÛLÉE

Amarula, white chocolate biscotti

R92





## VEGAN MENU

### THE JOURNEY BEGINS

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

### SOJOURN

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

### SWEET MERRIMENT

|   |      |
|---|------|
| SPICED BERRY AND APPLE SORBET<br>Seasonal fruit, toasted almonds, berry compote and "honeycomb" | R100 |
| SORBET<br>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

