

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster	R35
Freshly shucked served naked, tabasco or shallot vinaigrette	
Sweetcorn Flapjack	R120
Bacon pieces, goat's cheese mousse, rocket, truffle honey	
Yoghurt Panna Cotta	R120
Seasonal fruit, berry coulis, nut granola & honey	
Scram Wrap	R120 / R140
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomatoes, balsamic syrup	
Shrooms on Rösti	R120
Assorted mushrooms, chives, buttered English spinach, emmenthal cream	
Smoked Trout & Crème Fraîche	R155
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
Eggs Benedict	R130
Bacon rösti, poached eggs, Hollandaise sauce, cherry tomatoes	
Eggs Royale	R155
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
Mushroom Benedict	R120
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
Toast & Preserves	R45
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

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 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
sixteen82
 — AT STEENBERG —

Lunch: Monday – Sunday 12h00 – 15h00

Starters

Saldanha Oyster	R35
Naked, tabasco or shallot vinaigrette <i>Steenberg Sparkling Sauvignon Blanc R74</i>	
Panko Crusted Cheese Fritter	R115
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch <i>Steenberg 1682 Chardonnay Cap Classique R99</i>	
Beetroot & Goat's Feta Salad	R120
Quinoa, blueberry gel, red cabbage, apple, sunflower seeds, elderflower & sumac vinaigrette <i>Steenberg 1682 Pinot Noir Cap Classique R99</i>	
Tempura Prawns	R150
Kimchi noodle salad, lemongrass mayo, shiitake dressing, soy <i>Steenberg Semillon R164</i>	
Wasabi Dusted Baby Calamari	R145
Avo, nori, edamame, pickled ginger mayo, lemongrass & lime vinaigrette <i>Steenberg The Black Swan R164</i>	
Crispy Chicken Livers	R120
Mandarin & kumquat salad, cracked hazelnuts, port reduction <i>Steenberg Semillon R164</i>	
Beef Tataki	R145
Seared beef, truffled corn, shimeji mushrooms, wild rocket, soy, chilli, mayo <i>Steenberg Nebbiolo R177</i>	

Sides

Hand-cut chips	R55
Arancini	R75
Vegetables	R65
House salad	R82 / R115

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

Mains

Risotto of the Day	R120 / R185
Pecorino cheese, kale & sunflower pesto Add bacon R150 / R225 <i>Steenberg Barrel Fermented Sauvignon Blanc R110</i>	
Ethically Sourced Fish	R260
Broccolini, pak choi, egg noodles, kimchi, peanut, pineapple chilli vinaigrette, coriander Add Prawns R320 <i>Steenberg Semillon R164</i>	
Sesame & Ginger Sirloin Salad	R245
Tender greens, red cabbage, red onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>Steenberg Barrel Fermented Sauvignon Blanc R110</i>	
Roasted Pork Belly	R255
Celeriac & apple mash, apricot & fennel salsa, pink peppercorn jus <i>Steenberg Chardonnay R110</i>	
Beef Fillet or Sirloin	R325 / R240
Polenta frites, tender greens, green bean salsa, roast garlic jus, creamy whole grain mustard <i>Steenberg Catharina R225</i>	
Open Steak Sandwich	
Beef Fillet or Sirloin	R325 / R240
Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>Steenberg Five Lives R110</i>	
Braised Lamb Neck	R275
Aubergine parcel, courgettes, cauliflower & sultana achaar, cumin jus <i>Steenberg Nebbiolo R177</i>	
Anti Pasti Plate	R175
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>Steenberg Merlot R129</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

Chai Cheesecake	R110
Burnt marshmallow, vanilla mousse, peanut macaroon, milk chocolate ice cream	
Guava & Almond Mille-Feuille	R120
Honeycomb crumble, strawberry salsa, lemon verbena ice cream	
Pineapple Mousse	R110
Lime curd, chilli coulis, mint gel, coconut sorbet	
Lemon Posset	R98
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
Banoffee Bread & Butter Pudding	R110
Caramel, vanilla mousse, pecan nut praline ice cream	
Valrhona Chocolate Marquise	R120
Orange espuma, chocolate cigar, clementine ice cream	
Cheese Platter	R170
Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash	
*For one	
Homemade Fruit Sorbet or Ice Cream Scoop	R45
Homemade Chocolate Truffle	R25

With Cheese or Something Sweet

	50ml	Bottle
De Krans Tawny Port	R36	
Allesverloren Fine Old Vintage Port 2011	R34	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R73	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R74	R295
Steenberg 1682 Chardonnay Cap Classique NV	R99	R395
Steenberg 1682 Pinot Noir Cap Classique NV	R99	R395
Steenberg Lady R Cap Classique 2016 (Pinot Noir / Chardonnay)		R995

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

Panko Crusted Cheese Fritter Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	R115
Beetroot & Goat's Feta Salad Quinoa, blueberry gel, red cabbage, apple, feta cheese, sunflower seeds, elderflower & sumac vinaigrette	R120
Corn Fritter Tender greens, feta, pumpkin seed & macadamia nut, avocado, tomato & basil vinaigrette	R110
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	R82 / R115

Mains

Risotto of the Day Pecorino cheese, kale & sunflower pesto	R120 / R185
Vegetable Stack Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, garlic cream	R185
Arancini Artichokes, fine beans, English spinach, cauliflower purée, basil salsa	R189
Tempura Vegetables Spicy noodle salad, lemongrass mayo, chilli syrup	R185

Desserts

Lemon Posset White chocolate shortbread, berry coulis, yoghurt & mango sorbet	R98
Chai Cheesecake Burnt marshmallow, vanilla mousse, peanut macaroon, milk chocolate ice cream	R110
Banoffee Bread & Butter Pudding Caramel, vanilla mousse, pecan nut praline ice cream	R110
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	R170

*For one

Vegan Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

Broccoli Tataki Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	R120
Beetroot Salad Quinoa, blueberry gel, red cabbage, apple, sunflower seeds, elderflower & sumac vinaigrette	R120
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R82 / R115

Mains

Vegetable Stack Pan-fried vegetables, butternut & potato rösti, assorted mushrooms, tender greens, basil salsa	R185
Tempura Vegetables Spicy noodle salad, mint, lime, chilli syrup	R185
Warm Artichoke & Quinoa Salad Artichoke, seasonal vegetables, wild rocket, basil vinaigrette	R185

Dessert

Fresh Berries Citrus segments, mixed berry coulis	R100
Homemade Sorbet Spiced poached pear, fresh fruit, macadamia crumb	R100

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.

West Coast Oyster Freshly shucked, served naked, tabasco or shallot vinaigrette	R35 each
Anti Pasti Plate Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	R145
Bruschetta Duo Roasted aubergine, rocket, goat's cheese feta, herb dressing, balsamic syrup	R72
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R85
Beetroot & Goat's Feta Salad Quinoa, blueberry gel, red cabbage, apple, feta, sunflower seeds, elderflower & sumac vinaigrette	R85
Corn Fritters Tender greens, feta, avo, wild rocket, pumpkin seed & macadamia crumb, tomato & basil vinaigrette	R90
Spinach, Pea & Goat's Feta Croquettes Wild rocket, chipotle mayo	R75
Arancini Risotto fritter, thyme mayo	R75
Cheese Fritter Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	R88
Polenta Frittes Mustard mayo	R75
"Patatas Bravas" Fried potatoes, chilli, crème fraîche	R82

Ethically Sourced Fish Shiitake & tamarind vinaigrette, lemongrass mayo & carrot salsa	R120
Gambas “Persillade” Pan-fried prawns, garlic, parsley cream	R150
Fish “Tacos” Tomato & shallot salsa, avocado pulp, aioli *served cold	R120
Wasabi Dusted Baby Patagonian Calamari Avo, nori, edamame, pickled ginger mayo, lemongrass & lime vinaigrette	R120
West Coast Mussels Mouclade velouté, tomato & coconut salsa, coriander	R120
Pork Belly Celeriac & apple mash, pink peppercorn jus	R120
Pork Ribs Sticky plum & 5 spice, sumac yoghurt	R120
Crispy Chicken Livers Mandarin & kumquat salad, cracked hazelnuts, port reduction	R95
Beef Tataki Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo	R145
Beef Pot Stickers Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	R145
Beef Sirloin Broccolini, pak choi, kimchi, peanut, pineapple chilli vinaigrette, coriander	R150
Duck Bao Buns Pulled duck, apple & mangetout slaw	R120

Come and enjoy our **“Chef’s Selection” Tapas for 2 @ R465**
Available in the evening from Monday – Sunday from 17h00-20h00

Vegetarian Tapas Menu

Monday – Sunday 17h00 – 20h30

House Salad	R85
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	
Beetroot & Goat's Feta Salad	R85
Quinoa, blueberry gel, red cabbage, apple, feta, sunflower seeds, elderflower & sumac vinaigrette	
Broccoli Tataki	R125
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo	
Arancini	R75
Panko crusted risotto fritter, thyme mayo	
Corn Fritters	R90
Tender greens, feta, pumpkin seed & macadamia crumb, avocado, tomato & basil vinaigrette	
Crumbed Mushroom	R92
Broccolini, pak choi, kimchi, peanut, pineapple chilli vinaigrette, coriander	
Panko Crusted Cheese Fritter	R88
Poached pear, tender greens, truffle honey, pumpkin seed & granola crunch	
“Patatas Bravas”	R82
Fried potatoes, chilli, crème fraîche	
Cheese Platter	R170
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
*For one	

Vegan Tapas Menu

Monday – Sunday 17h00 – 20h30

House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R85
Warm Artichoke & Quinoa Salad Artichoke, seasonal vegetables, wild rocket, basil vinaigrette, balsamic	R95
Vegetable Stack Pan-fried vegetables, butternut & potato rösti, assorted mushrooms, tender greens, basil salsa	R89
Tempura Vegetables Spicy noodle salad, mint, lime, chilli syrup	R80
Broccoli Tataki Tenderstem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	R125
Beetroot Salad Quinoa, blueberry gel, red cabbage, apple, sunflower seeds, elderflower & sumac vinaigrette	R88
“Patatas Bravas” Fried potatoes, smoked paprika, chilli syrup	R82

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 will be taken at 21h00.

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

Scrambled Eggs & Bacon 1682 Served on white toast, cherry tomatoes	R70
French Toast Served with honey & berries	R70

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

Plain Pasta Buttered linguini	R55
Linguini Bacon 1682, mushroom, cream sauce	R80
Pan-Fried Fish & Chips Fresh sustainable fish, hand-cut chips	R80
Calamari & Chips Lightly crumbed Patagonian calamari, hand-cut chips	R80
Steak & Chips Grilled sirloin, hand-cut chips	R85

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

Homemade Ice Cream & Chocolate Sauce 2 scoops of vanilla ice cream	R65
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