



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

OYSTER West coast medium oyster served with shallot vinaigrette	R35 each
HOMEMADE NUT AND SEED GRANOLA Honey granola with nuts, Bulgarian yoghurt and berry compote	R145
BANANA FLAPJACKS Grilled banana and flapjack stack with honey and whipped yoghurt Add bacon	R115 R37
BERRY FLAPJACKS Berry flapjack stack with whipped Chantilly cream	R115
GAMMON AND SCRAM BREAKFAST BUN Glazed gammon and scrambled eggs served on a freshly toasted brioche bun with wild rocket and finished with a sweet wholegrain mustard sauce Substitute with smoked salmon	R125 R155
STEENBERG BREAKFAST Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	R155
BREAKFAST WRAP Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	R120
MINI STEENBERG BREAKFAST One free range egg with grilled back bacon and assorted cherry tomatoes	R85
THE STEM One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	R115
EGGS BENEDICT Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	R130
EGGS ROYALE Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	R155
EGGS FLORENTINE Classic poached eggs served on a toasted English muffin with spinach and Tryn's signature hollandaise sauce	R115
HOME BAKED (All subject to availability) Honey brioche / muffin or croissant / mini-Danish Tonka bean baked cheesecake slice Croissant with Emmental and homemade preserve	R28 / R38 / R22 R75 R75





CHILDREN'S MENU

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

EGGS ON TOAST	R58
Two scrambled eggs on toast	
MINI STEENBERG BREAKFAST	R85
One free range egg, grilled bacon and grilled tomatoes	
FRENCH TOAST	R70
With honey	
FLAPJACKS	R58
Sugar dusted, honey	

THE FEAST (Served from 11.30am)

CALAMARI	R85
Baby Patagonian calamari, chips, homemade aioli	
PAN-FRIED ETHICALLY SOURCED FISH	R98
Seasonal vegetables and chips	
TEMPURA PRAWNS	R98
Chips, homemade aioli	
GRILLED SIRLOIN	R98
Seasonal vegetables and chips	
NOODLES WITH HOMEMADE TOMATO SAUCE	R75

SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R65
SORBET	R65
Selection of 2 seasonal flavour	





LUNCH AND DINNER MENU

Served daily from 12pm

THREE COURSE SUMMER SPECIAL | R525 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.

TO BEGIN

OYSTER	R35 each
Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander Four oysters served for the summer special	
PAN-FRIED SCALLOPS	R225
Succulent scallops on creamy corn served with chorizo and a decadent prawn bisque sauce *contains shellfish R50 supplement added for the summer special	
PINK PEPPERCORN CRUSTED VENISON CARPACCIO	R145
Pickled white peach and rocket salsa, dressed with a gooseberry glaze, toasted pistachio	
TUNA CRUDO	R158
Fresh hand chopped tuna, pan-fried prawns, creamy avocado, dressed with nori and ginger vinaigrette and wasabi R18 supplement added for the summer special	
PAN-FRIED DUCK BREAST	R165
Cranberry and hibiscus glazed duck and charred courgettes ribbons on a lightly toasted brioche with diced apple and beetroot tossed in crème fraiche R20 supplement added for the summer special	
STEAK TARTARE	R145
Hand chopped grass-fed sirloin, a caper and cornichon dressing with daikon	
TEMPURA PRAWNS	R150
Crisp tempura prawns on avocado pulp, chopped pineapple, fresh coriander, mint and peanuts, jalapeño syrup and miso mayo	
MATURE GRUBERG SOUFFLE	R140
Creamy Boerenkaas, toasted almonds, drizzled with rooibos syrup and acidulated onions	

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.

We cater for vegans and vegetarians. Please enquire with your waitron.





TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R3 395

Served naked or with toasted brioche and crème fraîche
Not included in the summer special

FLOURISH

ARTICHOKE AND BEETROOT SALAD

R135 / R198

Wild rocket, toasted pumpkin seeds, onion crisps, rich truffle infused vinaigrette

PRAWN AND AVOCADO SALAD

R160 / R265

Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds
Starter served with 3 prawns / main served with 6 prawns
R15 supplement added for the summer special

SALT AND PEPPER CALAMARI

R148 / R215

Tender baby calamari with a creamy wasabi dressing and toasted sesame,
lemongrass and red cabbage slaw

ARTICHOKE FRITTERS

R135 / R198

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

CAESAR SALAD

R145 / R225

Baby gem lettuce dressed in creamy anchovy and basil dressing topped
with crispy pork belly, poached egg, white anchovies and shaved parmesan

Add smoked salmon trout

R228 / R285





THE MAIN AFFAIR

ASSORTED MUSHROOM RISOTTO R195

Enriched with parmesan, sundried tomato pesto and crisp broccolini

Add 5 Prawns R298

R40 prawn supplement added on for the summer special

PANKO CRUSTED AUBERGINE STEAK R208

Roast cauliflower served on a bed of black rice with

sultana and red onion salsa, drizzling's of basil salsa

ETHICALLY SOURCED FISH R265

Served on a buttery fennel purée, braised leeks and chargrilled asparagus

served with kalamansi infused velouté

ETHICALLY SOURCED FISH R265

Served on a bed of black rice, topped with mint and pineapple salsa,

finished with a swirl of saffron vinaigrette, creamy madras emulsion

VEAL ESCALOPE R295

Crisp Mushroom arancini, creamy cauliflower, marinated artichokes, rich lemon jus,

finished with parmesan shavings and toasted pumpkin seeds

R45 supplement added on for the summer special

PORK BELLY R270

Glazed with star anise and orange, English spinach root vegetables,

chopped green apple and red cabbage salsa,

CONFIT SPRINGBOK NECK R285

Nine-hour confit springbok served with creamy parsnip,

coriander, gooseberry gastric, goats' chevin crumble

HERB AND DIJOIN MUSTARD CRUSTED LAMB RACK R295

Oven roasted lamb sliced into cutlets served with creamy tahini aubergine,

preserved lemon, fondant sweet potato, finished with a coriander infused Moroccan jus

R40 supplement on the lamb rack, added on for the summer special

BEEF FILLET R335

Served on a creamy roast garlic and celeriac purée, mushroom croquette,

fine beans, pearl onions complemented with a porcini jus

R50 supplement added on for the summer special

THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES R75

HAND-CUT CHIPS R55

SAUTÉED VEGETABLES R68

HOUSE SALAD R105 / R148





SWEET MERRIMENT

DECADENT WHITE CHOCOLATE PARFAIT	R120
Stone fruit, almond frangipane, and a red fruit consommé	
CHILLED COCONUT INFUSED SAGO	R115
Served on a bed of compressed mango, lime sherbet finished with textures of honeycomb	
CITRUS AND GINGER	R120
Soft honey sponge on a lemon cremeaux, lime gel, yuzu pears and crystalised ginger ice cream	
CRÈME BRÛLÉE	R110
Creamy Amarula infused crème brûlée accompanied by a white chocolate biscotti	
WARM DARK CHOCOLATE SPHERE	R120
Decadent liquid centre chocolate sphere, creamy vanilla mousse, raspberry gel, honeycomb ice cream	
DARK CHOCOLATE GATEAUX	R125
Delicious dark chocolate with tonka bean, passionfruit gel, pistachio and white chocolate ice cream	
TONKA BEAN BAKED CHEESECAKE	R115
Tryn's signature baked cheesecake accompanied by clementine salsa, apricot and seabuckthorn frozen yoghurt	
CHEESE PLATTER	R180
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions R20 supplement added on for the summer special	
HOMEMADE ICE CREAM OR SORBET SCOOP	R35
Three scoops served for the summer special	
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R32 each
Isabelo ganache	





VEGETARIAN MENU

TO BEGIN

CORN, LEEK AND TRUFFLE SOUP R98
Goat's cheese mousse, onion soil

HOUSE SALAD R105 / R148
Tender greens, cucumber, olives, tomatoes, red onion, goat's feta, raspberry vinaigrette

MATURE GRUBERG SOUFFLE R140
Creamy Boerenkaas, toasted almonds, drizzled with rooibos syrup and acidulated onions

THE MAIN AFFAIR

PANKO CRUSTED AUBERGINE STEAK R208
Roast cauliflower, black rice, sultana and red onion salsa, basil salsa

RISOTTO R120 / R195
Tenderstem broccoli, cherry tomatoes, parmesan, sundried tomato pesto

ARTICHOKE FRITTERS R135 / R198
Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli

SWEET MERRIMENT

TONKA BEAN BAKED CHEESECAKE R115
Clementine salsa, whipped vanilla, guava and seabuckthorn frozen yoghurt

DARK CHOCOLATE MOUSSE R125
Whipped raspberry, pistachio and white chocolate ice cream, matcha gel

CRÈME BRÛLÉE R110
Amarula, white chocolate biscotti





VEGAN MENU

TO BEGIN

TEMPURA VEGETABLES Avo pulp, pineapple, coriander and peanut salsa, jalapeño syrup	R120 / R198
ARTICHOKE AND BEETROOT SALAD Rocket, spring onion, onion soil, toasted pumpkin seeds, truffle vinaigrette	R135 / R198
MANGETOUT AND AVO SALAD Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds	R110 / R148

THE MAIN AFFAIR

VEGETABLES AND SHIMEJI Assorted tender greens, toasted nut and seed crumble, basil salsa	R208
BROCCOLI AND SESAME SALAD Tender greens, edamame, orange, avocado, coriander, sesame seeds, ponzu vinaigrette	R198
PANKO CRUSTED AUBERGINE STEAK Roast cauliflower, black rice, sultana and red onion salsa, basil salsa	R208

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET Seasonal fruit, toasted almonds, berry compote, "honeycomb"	R110
SORBET Selection of 3 seasonal flavours	R96
CHILLED COCONUT INFUSED SAGO Served on a bed of compressed mango, lime sherbet finished with textures of honeycomb	R115





TERRACE MENU (Served from 15:30 to 18:00)

SHARE PLATES

OYSTERS	R32 each
Four oysters served with shallot vinaigrette or citrus granita	
IMPERIAL HERITAGE CAVIAR 30g (subject to availability)	R3 395
Served naked or with toasted brioche and crème fraiche	
BUTTER BOARD	R105
Pistachio truffle, honey and renosterbos whipped butter with crusty homemade bread	
WHIPPED TAHINI AND AUBERGINE	R105
Selection of crudité vegetables, baby herbs, dukkha crunch	
ANTIPASTI	R105
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	
STEAK TARTARE	R134
Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	
TRYN CALAMARI AND CHIPS	R185
Sumac dusted baby Patagonian calamari on a bed of wild rocket, pickled daikon and cucumber ribbons, dressed with soy syrup and creamy aioli	
Add truffle fries	R20
CHARCUTERIE AND ARTISANAL CHEESE BOARDS	R328
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	
CHEESE PLATTER	R180
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	
CURED MEATS	
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers	R220
PRAWN OR SIRLOIN AND AVOCADO SALAD	R265
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	
SIDES:	
ASSORTED NUTS, TRUFFLE AND PARMESAN FRIES, ASSORTED OLIVES, GAME BILTONG, DRIED WORS	R75

