



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

<b>OYSTER</b> West coast medium oyster served with shallot vinaigrette	R37 each
<b>HOMEMADE NUT AND SEED GRANOLA</b> Honey granola with nuts, Bulgarian yoghurt and berry compote	R155
<b>BANANA FLAPJACKS</b> Grilled banana and flapjack stack with honey and whipped yoghurt Add bacon	R125 R165
<b>BERRY FLAPJACKS</b> Berry flapjack stack with whipped Chantilly cream	R125
<b>GAMMON AND SCRAM BREAKFAST BUN</b> 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	R135 R166
<b>STEENBERG BREAKFAST</b> Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	R166
<b>BREAKFAST WRAP</b> Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	R130
<b>MINI STEENBERG BREAKFAST</b> One free range egg with grilled back bacon and assorted cherry tomatoes	R92
<b>THE STEM</b> One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	R125
<b>EGGS BENEDICT</b> Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	R140
<b>EGGS ROYALE</b> Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	R166
<b>EGGS FLORENTINE</b> Classic poached eggs served on a toasted English muffin with spinach and Tryn's signature hollandaise sauce	R130
<b>HOME BAKED (All subject to availability)</b> Honey brioche / muffin or croissant / mini-Danish Tonka bean baked cheesecake slice Croissant with Emmental and homemade preserve	R30 / R41 / R28 R80 R80





## CHILDREN'S MENU

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

EGGS ON TOAST Two scrambled eggs on toast	R62
MINI STEENBERG BREAKFAST One free range egg, grilled bacon and grilled tomatoes	R92
FRENCH TOAST With honey	R78
FLAPJACKS Sugar dusted, honey	R65

### THE FEAST (Served from 11.30am)

CALAMARI Baby Patagonian calamari, chips, homemade aioli	R92
PAN-FRIED ETHICALLY SOURCED FISH Seasonal vegetables and chips	R110
TEMPURA PRAWNS Chips, homemade aioli	R110
GRILLED SIRLOIN Seasonal vegetables and chips	R110
NOODLES WITH HOMEMADE TOMATO SAUCE	R82

### SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R72
SORBET Selection of 2 seasonal flavour	R75





## LUNCH AND DINNER MENU

Served daily from 12pm

THREE COURSE SUMMER SPECIAL | R580 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

<b>OYSTER</b>	R37 each
Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander Four oysters served for the summer special	
<b>BEETROOT TARTARE</b>	R140
On a bed of creamy aubergine, miso and dustings of dukkha and pickled beets	
<b>PAN-FRIED SCALLOPS</b>	R240
Succulent scallops with crisp Parma ham on creamy smoked cauliflower served with black garlic velouté, cauliflower atchar and 'preserved lemon' *contains shellfish R50 supplement added for the summer special	
<b>FISH MILLE-FEUILLEE</b>	R168
Hand chopped fish ceviche layered with crisp wonton, miso, creamy avocado, ponzu, topped with daikon salsa R18 supplement added for the summer special	
<b>PAN-FRIED DUCK BREAST</b>	R175
Cranberry and hibiscus glazed duck and charred courgettes ribbons on a lightly toasted brioche with diced apple and beetroot tossed in crème fraîche R20 supplement added for the summer special	
<b>STEAK TARTARE</b>	R155
Hand chopped grass-fed sirloin, accompanied by a cornichon and caper dressing, served with melba crisps and pickled salad	
<b>KATAIFI WRAPPED PRAWNS</b>	R164
Vannamei prawns served with a smoked trout terrine, citrus salad, pickled mushroom dressing and confit garlic	
<b>OPEN RATATOUILLE RAVIOLI</b>	R150
Accompanied with a creamy smoked Gruberg sauce and toasted pine nuts	
<b>CAULIFLOWER, SHALLOT AND TRUFFLE SOUP</b>	R115
Goat's cheese mousse, pistachio crumble	





## TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R3 500

Served naked or with toasted brioche and crème fraîche

Not included in the summer special

## FLOURISH

PRAWN AND AVOCADO SALAD

R172 / R282

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

SUMAC DUSTED CALAMARI

R158 / R228

Served on a crunchy winter melon slaw, wild rocket, coriander and lime emulsion

ARTICHOKE FRITTERS

R146 / R210

Served on a bed of rocket, spring onion, parmesan salad, truffle vinaigrette and finished with aioli

CRISP GREEN SALAD

R152 / R230

Baby gem lettuce dressed in caper and green olive dressing topped

with sugar snaps, toasted seeds, poached egg and shaved parmesan

Add smoked salmon trout

R235 / R298

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





## THE MAIN AFFAIR

PEA AND SPINACH RISOTTO R215

Enriched with parmesan, spring onions, summer herb vinaigrette

Add 5 Prawns

R320

R40 prawn supplement added on for the summer special

QUINOA FRITTER R225

Ash crusted chevin served with crispy kale, pistachio,

English spinach and finished with a spicy cranberry chutney

UMAMI GLAZED ETHICALLY SOURCED FISH R285

Served with a delicious wakame salad, edamame beans, garlic aioli,

katsubushi and finished with a dashi and shiitake broth

ETHICALLY SOURCED FISH R285

Creamy parsnip purée, crispy kale served with a quinoa fritter,

toasted caraway emulsion topped with fermented leek salsa

VEAL ESCALOPE R315

Served on beetroot barley, cream chevin mousse, pomegranate salsa

and finished with lemon and rosemary jus

PORK BELLY R290

Glazed pork belly served with chard apple purée,

confit potato, pak choi and whole grain mustard jus

VENISON LOIN R315

Served with creamy parsnip, coriander, gooseberry gastric, goat's chevin crumble

R45 supplement added on for the summer special

HERB AND DIJOIN MUSTARD CRUSTED LAMB RACK R318

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 R355

Served on a creamy onion purée, king oyster mushroom,

kohlrabi frits, complemented with a Szechwan and Bourbon jus

R50 supplement added on for the summer special

## THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES R82

HAND-CUT CHIPS R60

SAUTÉED VEGETABLES R75

HOUSE SALAD R115 / R160





## SWEET MERRIMENT

COMPRESSED PEAR GALETTE	R130
Drizzled with maple caramel, glazed pecan nuts and decadent gorgonzola ice cream	
CHILLED COCONUT INFUSED SAGO	R125
Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb	
CITRUS AND GINGER	R130
Soft honey sponge on a lemon cremeaux, lime gel, yuzu pears and crystalised ginger ice cream	
CRÈME BRÛLÉE	R120
Creamy tahini infused crème brûlée accompanied by a sesame cracker	
WARM DARK CHOCOLATE SPHERE	R130
Decadent miso allunga liquid centre, burnt Italian meringue, berry gel, peanut butter ice cream	
DARK CHOCOLATE GATEAUX	R132
Delicious dark chocolate with tonka bean centre and flavours of rhubarb	
IVOIRE CHEESECAKE	R125
Tryn's signature baked cheesecake accompanied by yuzu namelaka, lime gel, plum salsa and finished with Mirabelle plum sorbet	
CHEESE PLATTER	R192
Local South African cheese served on a Gorgonzola Catalan, boerenkaas beignet, pickled guava chutney, marinated olive and crisp melba R20 supplement added on for the summer special	
HOMEMADE ICE CREAM OR SORBET SCOOP	R38
Three scoops served for the summer special	
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R34 each
Isabelo ganache	





## VEGETARIAN MENU

### TO BEGIN

CAULIFLOWER, SHALLOT AND TRUFFLE SOUP  
Goat's cheese mousse, pistachio crumble

R115

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

R115 / R160

OPEN RAVIOLI  
Accompanied with a creamy smoked  
Gruberg sauce and toasted pine nuts

R150

### THE MAIN AFFAIR

QUINOA FRITTER  
Ash crusted chevin served with crispy kale, pistachio,  
English spinach and finished with a spicy cranberry chutney

R225

PEA AND SPINACH RISOTTO  
Enriched with parmesan, spring onions, summer herb vinaigrette

R130 / R215

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

R146 / R210

### SWEET MERRIMENT

IVOIRE CHEESECAKE  
Tryn's signature baked cheesecake accompanied by yuzu namelaka,  
lime gel, plum salsa and finished with mirabelle plum sorbet

R125

DARK CHOCOLATE SPHERE  
Decadent miso allunga liquid centre,  
Burnt Italian meringue berry gel, peanut butter ice cream

R130

CRÈME BRÛLÉE  
Creamy tahini infused crème brûlée accompanied by a sesame cracker

R120





## VEGAN MENU

### TO BEGIN

#### TEMPURA VEGETABLES

Citrus salad, pickled mushroom dressing, confit garlic

R130 / R240

#### HOUSE SALAD

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

R115 / R160

#### BEETROOT TARTARE

On a bed of creamy aubergine, miso and dustings of dukkha and pickled beets

R140

### THE MAIN AFFAIR

#### VEGETABLES AND SHIMEJI

Assorted tender greens, toasted nut and seed crumble, basil salsa

R225

#### BROCCOLI AND SESAME SALAD

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

R215

#### MANGETOUT AND AVO SALAD

Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds

R125 / R160

### SWEET MERRIMENT

#### SPICED BERRY AND APPLE SORBET

Seasonal fruit, toasted almonds, berry compote, "honeycomb"

R120

#### SORBET

Selection of 3 seasonal flavours

R105

#### CHILLED COCONUT INFUSED SAGO

Served with saffron infused pineapple lime sherbet finished with textures of honeycomb

R125







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

<b>OYSTER</b> West coast oyster served with shallot vinaigrette or citrus granita	R37 each
<b>IMPERIAL HERITAGE CAVIAR 30g (subject to availability)</b> Served naked or with toasted brioche and crème fraîche	R3500
<b>BUTTER BOARD</b> Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	R109
<b>WHIPPED TAHINI AND AUBERGINE</b> Selection of crudité vegetables, baby herbs, dukkha crunch	R109
<b>ANTIPASTI</b> Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	R110
<b>STEAK TARTARE</b> Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	R155
<b>TRYN CALAMARI AND CHIPS</b> 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	R198 R25
<b>CHARCUTERIE AND ARTISANAL CHEESE BOARD</b> Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	R345
<b>CHEESE PLATTER</b> Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	R192
<b>CURED MEATS</b> Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and lavash crackers	R230
<b>PRAWN OR SIRLOIN AND AVOCADO SALAD</b> Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	R275
<b>MARINATED OLIVES</b>	R78 each
<b>ASSORTED NUTS, GAME BILTONG, DRIED WORS</b>	R82
<b>TRUFFLE AND PARMESAN FRIES</b>	R82

