



— AT STEENBERG —

Easter Sunday Menu 2024

Glass of Steenberg Chardonnay Brut Cap Classique

Amuse Bouche

Homemade Hot Cross Buns

Blood orange butter



Smoked Salmon, Katafi Prawn and Oyster

Served on cauliflower brandade with aioli, soy and lime pearls

Fish Tartare

Hand chopped fish tartare, togarashi mayo,
lemongrass vinaigrette, creamy avocado, topped with potato crisp

Pear and Chevin Tart

Goat's mousse, port reduction, plum chutney,
topped with toasted walnuts and crisp salad



Harvest Sorbet



Grilled Ethically Sourced Fish

Creamy fennel purée with fresh asparagus,
aubergine atchar and a swirl of Cape Malay velouté

Flame Grilled Beef Fillet

Served with broccolini, cèpe duxelle, bourbon café au lait,
fondant potatoes, shimeji mushrooms

Ratatouille "Millefeuille"

Crispy kale, ratatouille crisp potato with a smokey
Gruyere cream and blistered tomatoes



Chocolate and Porcini Delice

Served with decadent hazelnut ice cream, coffee gel and mascarpone mousse

Passionfruit Namelaka

Yuzu meringue, white peach curd, raspberry ice cream

'He is Risen'

Creamy Boerenkaas, toasted almonds,
drizzled with rooibos syrup and a pickled apple and sultana chutney



Chocolate Truffle

R795 per person

Guests may select one starter, one main course and one dessert off the menu

