



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

OYSTER West coast medium oyster served with shallot vinaigrette	R38 each
HOMEMADE NUT AND SEED GRANOLA Honey granola with nuts, Bulgarian yoghurt and berry compote	R162
BANANA FLAPJACKS Grilled banana and flapjack stack with honey and whipped yoghurt Add bacon	R135 R177
BERRY FLAPJACKS Berry flapjack stack with whipped Chantilly cream	R135
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	R148 R173
STEENBERG BREAKFAST Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	R173
BREAKFAST WRAP Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	R135
MINI STEENBERG BREAKFAST One free range egg with grilled back bacon and assorted cherry tomatoes	R96
THE STEM One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	R130
EGGS BENEDICT Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	R148
EGGS ROYALE Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	R172
EGGS FLORENTINE Classic poached eggs served on a toasted English muffin with spinach and Tryn's signature hollandaise sauce	R135
HOME BAKED (All subject to availability) Honey brioche / muffin or croissant / mini-Danish Tonka bean baked cheesecake slice Croissant with Emmental and homemade preserve	R32 / R44 / R29 R82 R83





CHILDREN'S MENU

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

EGGS ON TOAST Two scrambled eggs on toast	R65
MINI STEENBERG BREAKFAST One free range egg, grilled bacon and grilled tomatoes	R96
FRENCH TOAST With honey	R82
FLAPJACKS Sugar dusted, honey	R68

THE FEAST (Served from 11.30am)

CALAMARI Baby Patagonian calamari, chips, homemade aioli	R96
PAN-FRIED ETHICALLY SOURCED FISH Seasonal vegetables and chips	R114
TEMPURA PRAWNS Chips, homemade aioli	R114
GRILLED SIRLOIN Seasonal vegetables and chips	R114
NOODLES WITH HOMEMADE TOMATO SAUCE	R85

SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R75
SORBET Selection of 2 seasonal flavour	R78





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

OYSTER	R38 each
Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander Four oysters served for the summer special	
PEAR AND CHEVIN TART	R162
On a goat's cheese mousse served with plum chutney, a port reduction, topped with walnuts and a crisp salad	
PAN-FRIED SCALLOPS	R250
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	
FISH TARTARE	R175
Hand chopped fish tartare served with creamy avocado, togarashi mayo, lemongrass vinaigrette and topped with potato crisp R18 supplement added for the summer special	
PAN-FRIED DUCK BREAST	R178
Cranberry and hibiscus glazed duck on a lightly toasted brioche with charred courgettes ribbons, diced apple and beetroot tossed in crème fraîche R20 supplement added for the summer special	
STEAK TARTARE	R162
Deconstructed hand chopped grass-fed fillet, accompanied by a creamy cornichon and caper dressing, quail egg melba crisps and pickled salad	
KATAIFI WRAPPED PRAWNS	R170
Vannamei prawns served with a smoked trout mousse, citrus salad, pickled mushroom dressing and confit garlic	
OPEN RATATOUILLE RAVIOLI	R156
Accompanied with a creamy smoked Gruberg sauce and toasted pistachio nuts	
CAULIFLOWER, SHALLOT AND TRUFFLE SOUP	R125
Goat's cheese mousse, pistachio crumble	





TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R3650

Served naked or with toasted brioche and crème fraîche

Not included in the summer special

FLOURISH

PRAWN AND AVOCADO SALAD

R178 / R278

Crisp greens, orange segments, coriander, chilli, 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

R164 / R245

Served on a crunchy nectarine slaw, wild rocket, coriander and lime emulsion.

ARTICHOKE FRITTERS

R158 / R218

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

CRISP GREEN SALAD

R158 / R238

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

R244 / R310

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





THE MAIN AFFAIR

RISOTTO OF THE DAY R225

Enriched with parmesan, spring onions, vinaigrette

Add 5 Prawns

R335

R40 prawn supplement added on for the summer special

QUINOA FRITTER

R235

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

UMAMI GLAZED ETHICALLY SOURCED FISH

R296

Served with a delicious wakame salad, edamame beans, garlic aioli, katsubushi and finished with a dashi and shiitake broth

ETHICALLY SOURCED FISH

R296

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

VEAL ESCALOPE

R328

Served on beetroot barley, cream chevin mousse, pomegranate salsa and finished with lemon and rosemary jus

PORK BELLY

R298

Glazed pork belly served with charred apple purée, confit potato, pak choi and whole grain mustard jus

VENISON LOIN

R328

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

R332

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

FLAME GRILLED BEEF FILLET

R368

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

R50 supplement added on for the summer special

THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES

R85

HAND-CUT CHIPS

R62

SAUTÉED VEGETABLES

R78

HOUSE SALAD

R120 / R166





SWEET MERRIMENT

STRAWBERRY 'CLOUD'	R135
Decadent strawberry bavarois with orange and thyme cremeaux and mango sorbet	
CHILLED COCONUT INFUSED SAGO	R130
Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb	
PASSIONFRUIT NAMELAKA	R135
Served with yuzu meringue, white peach curd and raspberry ice cream	
CRÈME BRÛLÉE	R125
Vanilla infused crème brûlée set on peach compote, crisp almond and white chocolate biscotti	
WARM DARK CHOCOLATE SPHERE	R135
Decadent miso allunga liquid centre, burnt Italian meringue, berry gel, peanut butter ice cream	
CHOCOLATE AND PORCINI DELICE	R135
Delicious dark chocolate and whipped mascarpone with espresso gel and hazelnut ice cream	
IVOIRE CHEESECAKE	R130
Tryn's signature baked cheesecake accompanied by yuzu namelaka, lime gel, plum salsa and finished with mirabelle plum sorbet	
CHEESE PLATTER	R198
Local South African cheese served on a Gorgonzola Catalan, boerenkaas beignet, pickled apple and sultana chutney, marinated olive and crisp melba R20 supplement added on for the summer special	
HOMEMADE ICE CREAM OR SORBET SCOOP	R40
Three scoops served for the summer special	
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R35 each
Isabelo ganache	





VEGETARIAN MENU

TO BEGIN

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

R125

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

R120 / R166

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

R156

THE MAIN AFFAIR

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

R235

RISOTTO OF THE DAY
Enriched with parmesan, spring onions, vinaigrette

R135 / R225

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

R158 / R218

SWEET MERRIMENT

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

R130

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

R135

CRÈME BRÛLÉE
Vanilla infused crème brûlée set on peach compote,
crisp almond and white chocolate biscotti

R125





VEGAN MENU

TO BEGIN

TEMPURA VEGETABLES

Citrus salad, pickled mushroom dressing, confit garlic

R135 / R250

HOUSE SALAD

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

R120 / R166

RATATOUILLE MILLE-FEUILLE

Accompanied with basil vinaigrette, roast cherry tomatoes and toasted pistachio nuts

R148

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

R225

MANGETOUT AND AVO SALAD

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

R130 / R166

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET

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

R125

SORBET

Selection of 3 seasonal flavours

R110

CHILLED COCONUT INFUSED SAGO

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

R130





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

OYSTER West coast oyster served with shallot vinaigrette or citrus granita	R38 each
IMPERIAL HERITAGE CAVIAR 30g (subject to availability) Served naked or with toasted brioche and crème fraîche	R3650
BUTTER BOARD Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	R113
WHIPPED TAHINI AND AUBERGINE Selection of crudité vegetables, baby herbs, dukkha crunch	R113
ANTIPASTI Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	R113
STEAK TARTARE Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	R162
TRYN CALAMARI AND CHIPS 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
CHARCUTERIE AND ARTISANAL CHEESE BOARD Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	R345
CHEESE PLATTER Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	R198
CURED MEATS Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and lavash crackers	R230
PRAWN OR SIRLOIN AND AVOCADO SALAD Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	R275
MARINATED OLIVES	R78
ASSORTED NUTS, GAME BILTONG, DRIED WORS	R85 each
TRUFFLE AND PARMESAN FRIES	R85

