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  
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  
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  
R32 / R44 / R29

Tonka bean baked cheesecake slice  
R82

Croissant with Emmental and homemade preserve  
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**
Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander
Four oysters served for the summer special
R38 each

**PEAR AND CHEVIN TART**
On a goat’s cheese mousse served with plum chutney, a port reduction, topped with walnuts and a crisp salad
R162

**PAN-FRIED SCALLOPS**
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
R250

**FISH TARTARE**
Hand chopped fish tartare served with creamy avocado, togarashi mayo, lemongrass vinaigrette and topped with potato crisp
R18 supplement added for the summer special
R175

**PAN-FRIED DUCK BREAST**
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
R178

**STEAK TARTARE**
Deconstructed hand chopped grass-fed fillet, accompanied by a creamy cornichon and caper dressing, quail egg melba crisps and pickled salad
R162

**KATAIFI WRAPPED PRAWNS**
Vannamai prawns served with a smoked trout mousse, citrus salad, pickled mushroom dressing and confit garlic
R170

**OPEN RATATOUILLE RAVIOLI**
Accompanied with a creamy smoked Gruberg sauce and toasted pistachio nuts
R156

**CAULIFLOWER, SHALLOT AND TRUFFLE SOUP**
Goat’s cheese mousse, pistachio crumble
R125
TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)  
Served naked or with toasted brioche and crème fraîche  
Not included in the summer special

FLOURISH

PRAWN AND AVOCADO SALAD  
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  
Served on a crunchy nectarine slaw, wild rocket, coriander and lime emulsion.

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

CRISP GREEN SALAD  
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

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

RISOTTO OF THE DAY  
Enriched with parmesan, spring onions, vinaigrette  
Add 5 Prawns  
R40 prawn supplement added on for the summer special  

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

UMAMI GLAZED ETHICALLY SOURCED FISH  
Served with a delicious wakame salad, edamame beans, garlic aioli, katsubushi and finished with a dashi and shiitake broth  

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

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

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

VENISON LOIN  
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  
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  
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  
HAND-CUT CHIPS  
SAUTÉED VEGETABLES  
HOUSE SALAD  

R85  
R62  
R78  
R120 / R166
SWEET MERRIMENT

**STRAWBERRY ‘CLOUD’**  
Decadent strawberry bavarois with orange and thyme cremeaux and mango sorbet  
R135

**CHILLED COCONUT INFUSED SAGO**  
Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb  
R130

**PASSIONFRUIT NAMELAKA**  
Served with yuzu meringue, white peach curd and raspberry ice cream  
R135

**CRÈME BRÛLÉE**  
Vanilla infused crème brûlée set on peach compote, crisp almond and white chocolate biscotti  
R125

**WARM DARK CHOCOLATE SPHERE**  
Decadent miso allunga liquid centre, burnt Italian meringue, berry gel, peanut butter ice cream  
R135

**CHOCOLATE AND PORCINI DELICE**  
Delicious dark chocolate and whipped mascarpone with espresso gel and hazelnut ice cream  
R135

**IVOIRE CHEESECAKE**  
Tryn’s signature baked cheesecake accompanied by yuzu namelaka, lime gel, plum salsa and finished with mirabelle plum sorbet  
R130

**CHEESE PLATTER**  
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  
R198

**HOMEMADE ICE CREAM OR SORBET SCOOP**  
Three scoops served for the summer special  
R40

**TRYN’S SIGNATURE CHOCOLATE TRUFFLE**  
Isabelo ganache  
R35 each
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 allungo 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

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

RATAOUILLE MILLE-FEUILLE
Accompanied with basil vinaigrette, roast cherry tomatoes and toasted pistachio nuts

THE MAIN AFFAIR

VEGETABLES AND SHIMEJI
Assorted tender greens, toasted nut and seed crumble, basil salsa

BROCCOLI AND SESAME SALAD
Tender greens, edamame, orange, avocado, chilli, coriander, sesame seeds, ponzu vinaigrette

MANGEOUT AND AVO SALAD
Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET
Seasonal fruit, toasted almonds, berry compote, “honeycomb”

SORBET
Selection of 3 seasonal flavours

CHILLED COCONUT INFUSED SAGO
Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb
## Terrace Menu
(Served from 15:30 to 18:00)

**Oyster**
West coast oyster served with shallot vinaigrette or citrus granita

**Imperial Heritage Caviar 30g** (subject to availability)
Served naked or with toasted brioche and crème fraîche

**Butter Board**
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread

**Whipped Tahini and Aubergine**
Selection of crudité vegetables, baby herbs, dukkha crunch

**Antipasti**
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables

**Steak Tartare**
Grass-fed hand chopped fillet, confit quail’s egg, a caper-cornichon dressing with daikon

**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

**Charcuterie and Artisanal Cheese Board**
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers

**Cheese Platter**
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 lavash crackers

**Prawn or Sirloin and Avocado Salad**
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds

**Marinated Olives**

**Assorted Nuts, Game Biltong, Dried Wors**

**Truffle and Parmesan Fries**

R38 each
R3650
R113
R113
R113
R162
R198
R25
R345
R198
R230
R275
R78
R85 each
R85