

BISTRO  
**sixteen** & 2  
 — AT STEENBERG —

Breakfast: Monday – Sunday 09h00 – 11h00

<b>Saldanha Oyster</b> Freshly shucked served naked, tabasco or shallot vinaigrette	<b>R38</b>
<b>Yoghurt Panna Cotta</b> Seasonal fruit, berry coulis, nut granola & honey	<b>R135</b>
<b>Sweetcorn Flapjack</b> Bacon pieces, goat's cheese mousse, rocket, truffle honey	<b>R135</b>
<b>Brioche French Toast</b> Caraway syrup, toasted almond cream, orange compote & vanilla mousse	<b>R125</b>
<b>Scram Wrap</b> Parma Ham or Smoked Trout wild rocket, truffle scrambled eggs, cherry tomatoes, balsamic syrup	<b>R138 / R165</b>
<b>Mushroom &amp; Spinach Ragout</b> Poached egg, toasted ciabatta, creamy mushroom & spinach ragout, smoked Gruberg & chilli oil	<b>R125</b>
<b>Smoked Trout &amp; Crème Fraîche</b> Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	<b>R170</b>
<b>Eggs Benedict</b> Bacon 1682, rösti, poached eggs, cherry tomatoes, Hollandaise sauce	<b>R145</b>
<b>Eggs Royale</b> Smoked rainbow trout, rösti, poached eggs, baby spinach, cherry tomatoes, Hollandaise sauce	<b>R168</b>
<b>Mushroom Benedict</b> Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	<b>R135</b>
<b>Toast &amp; Preserves</b> Choice of white or seed loaf & preserves	<b>R48</b>

We use only traceable free-range eggs.  
 A discretionary service charge of 12%  
 will be added to tables of 6 or more.

A note from Chef Kerry Kilpin

“  
 This is *me*:

I love to create food which is seasonal,  
 flavourful and which bursts with freshness.  
 My greatest inspirations are derived from  
 significant occasions in my life. On my  
 travels to Thailand I developed a love and  
 passion for Asian food. From shopping at the  
 local food markets to creating my first  
 authentic Thai dish, I was in heaven. These  
 Asian flavours are fused with my classical  
 training built up from years spent working  
 with Franck Dangereux. You will notice a  
 common thread in what I do and who I am.  
*Love.*

This love has spread to Tryn; Steenberg's  
 signature restaurant which offers a modern  
 and refined dining experience.

Steenberg also offers a relaxed wine tasting  
 experience as well as 5-star accommodation  
 and spa treatments at Steenberg Hotel & Spa

”  
 Kerry

Breakfast is served daily from 09h00-11h00

Lunch is served daily from 12h00 – 15h00

Tapas is served in the evenings from  
 17h00 – 20h30. Enjoy a variety of small plates for a  
 great social experience.

We cater for vegetarians & vegans,  
 please enquire with your waitron.

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Starters

<b>Saldanha Oyster</b>	<b>R38</b>
Naked, tabasco or shallot vinaigrette <i>Steenberg Sparkling Sauvignon Blanc R82</i>	
<b>Crispy Baked Cheese</b>	<b>R130</b>
Pineapple carpaccio, apple & walnut salad, pineapple & mint vinaigrette <i>Steenberg Sparkling Sauvignon Blanc R82</i>	
<b>Pickled Grape &amp; Labneh Salad</b>	<b>R135</b>
Quinoa, beetroot, red cabbage, sunflower seeds, grape gel, raspberry & basil vinaigrette <i>Steenberg 1682 Pinot Noir Cap Classique R108</i>	
<b>Tempura Prawns</b>	<b>R162</b>
Kimchi noodle salad, shittake mayo, coriander lime vinaigrette <i>Steenberg Semillon R182</i>	
<b>Wasabi Dusted Baby Calamari</b>	<b>R155</b>
Avo pulp, basil & tamarind vinaigrette, oi mouchin emulsion <i>Steenberg The Black Swan R182</i>	
<b>Pan-Fried Chicken Livers</b>	<b>R135</b>
Puff pastry, chipotle ragout, shallot salsa <i>Steenberg Semillon R182</i>	
<b>Beef Tataki</b>	<b>R160</b>
Seared beef, truffled corn, wild rocket, shimeji mushrooms, soy, chilli, mayo <i>Steenberg Nebbiolo R195</i>	

Sides

<b>Hand-cut chips</b>	<b>R60</b>
<b>Arancini</b>	<b>R82</b>
<b>Vegetables</b>	<b>R75</b>
<b>House salad</b>	<b>R96 / R130</b>

For allergies and dietary requirements, please inform your server. Not all of the ingredients are listed. Items may contain traces of allergens, limited to, including dairy, nuts, shellfish, eggs and gluten

Mains

<b>Risotto of the Day</b>	<b>R135 / R205</b>
Pecorino & red pepper vinaigrette <b>Add bacon</b> <b>R166 / R255</b> <i>Steenberg Barrel Fermented Sauvignon Blanc R120</i>	
<b>Ethically Sourced Fish</b>	
Grain fritter, tomato chipotle ragout, Garlic cream and grilled courgetti salsa <b>R285</b> <b>Add Prawns</b> <b>R355</b> <i>Steenberg Semillon R182</i>	
<b>Sesame &amp; Ginger Sirloin Salad</b>	<b>R275</b>
Tender greens, red cabbage, red onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>Steenberg Barrel Fermented Sauvignon Blanc R120</i>	
<b>Roasted Pork Belly</b>	<b>R285</b>
Cumin pumpkin purée, tender greens, apple & carrot chutney, apricot & Bokaap spiced jus <i>Steenberg Chardonnay R120</i>	
<b>Beef Fillet or Sirloin</b>	<b>R365 / R290</b>
Creamy cauliflower, crumbed mushroom, spinach, green bean salsa, porcini jus <i>Steenberg Catharina R250</i>	
<b>Open Steak Sandwich</b>	
<b>Beef Fillet or Sirloin</b>	<b>R365 / R270</b>
Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>Steenberg Five Lives R122</i>	
<b>Ricotta Lamb Neck</b>	<b>R298</b>
Herb ricotta lamb neck, sweet potato & aubergine parcel, asparagus & Gruberg salsa, white port jus <i>Steenberg Nebbiolo R195</i>	
<b>Anti Pasti Plate</b>	<b>R195</b>
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>Steenberg Merlot R140</i>	

A R100 plate fee applies for guests not ordering a main meal

## Vegetarian Lunch Menu

### Starters

<b>Crispy Baked Cheese</b>	<b>R130</b>
Pineapple carpaccio, apple & walnut salad, pineapple & mint vinaigrette	
<b>Pickled Grape &amp; Sumac Labneh Salad</b>	<b>R135</b>
Quinoa, beetroot, red cabbage, sunflower seeds, grape gel, raspberry & basil vinaigrette	
<b>Crumbed Mushroom</b>	<b>R105</b>
Smoked tomato chilli ragout, feta & rocket salsa	
<b>Corn Fritter</b>	<b>R123</b>
Tender greens, feta, avo, pumpkin seed & macadamia nut, herb vinaigrette	
<b>House Salad</b>	<b>R96 / R130</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

### Mains

<b>Risotto of the Day</b>	<b>R135 / R205</b>
Pecorino & red pepper vinaigrette	
<b>Vegetable Stack</b>	<b>R205</b>
Pan-fried vegetables, aubergine parcel, assorted mushrooms, tender greens, garlic cream	
<b>Arancini</b>	<b>R205</b>
Artichokes, fine beans, English spinach, pumpkin purée, thyme mayo	
<b>Roast Butternut &amp; Tempura Baby Corn</b>	<b>R205</b>
Grain fritter, broccoli salsa, tamarind & basil vinaigrette	

### Desserts

<b>Lemon Posset</b>	<b>R110</b>
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
<b>White Chocolate Cheesecake</b>	<b>R125</b>
Milk tart crème, butterscotch, ginger crumble, red latte ice cream	
<b>Warm Crispy Almond Brioche</b>	<b>R125</b>
Maple, citrus compot & caraway ice creamo	
<b>Cheese Platter</b>	<b>R188</b>
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
*For one	

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Vegan Lunch Menu

Starters

**Broccoli Tataki** R135  
Marinated shimeji mushrooms, corn,  
spring onion, wild rocket, chilli, soy vinaigrette

**Pickled Grape & Beetroot Salad** R135  
Quinoa, red cabbage, sunflower seeds, grape gel, raspberry & basil vinaigrette

**House Salad** R96 / R130  
Tender greens, olives, cherry tomatoes,  
red onion, cucumber, sprouts, radish, balsamic syrup

Mains

**Vegan Stack** R205  
Pan-fried vegetables, aubergine parcel,  
assorted mushrooms, tender greens, herb salsa

**Roast Butternut & Tempura Baby Corn** R205  
Grain fritter, broccoli salsa, tamarind & basil vinaigrette

**Warm Artichoke & Quinoa Salad** R205  
Artichoke, seasonal vegetables, wild rocket, red pepper vinaigrette

Dessert

**Fresh Berries** R114  
Citrus segments, mixed berry coulis

**Homemade Sorbet** R114  
Spiced poached pear, fresh fruit, macadamia crumb

A discretionary service charge of 12% will be added to tables of 6 or more.

Breakfast is served daily from 9h00-11h00

Lunch is served daily from 12h00 – 15h00

Tapas is served in the evenings from Monday to Sunday 17h00 – 20h30.  
Enjoy a variety of small plates for a great social experience.

We are a non-smoking restaurant; this includes the use of electronic cigarettes.

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Dessert Menu

<b>White Chocolate Cheesecake</b>	<b>R125</b>
Milk tart crème, butterscotch, ginger crumble, red latte ice cream	
<b>Blueberry Mille-Feuille</b>	<b>R130</b>
Honeycomb crumble, strawberry salsa, lime & blackberry ice cream	
<b>Warm Crispy Almond Brioche</b>	<b>R125</b>
Maple, citrus compot & caraway ice creamo	
<b>Lemon Posset</b>	<b>R110</b>
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
<b>Baked Coconut Crème Caramel</b>	<b>R125</b>
Sticky rice, pineapple compote, lime ice cream	
<b>Decadent Chocolate Marquise</b>	<b>R135</b>
Macadamia streusel, summer berries, popped sorghum, macadamia ice cream	
<b>Cheese Platter</b>	<b>R188</b>
Selection of local cheese, carrot & coriander preserve, sunflower & chevin macaroon, seed granola, lavash *For one	
<b>Homemade Fruit Sorbet or Ice Cream Scoop</b>	<b>R48</b>
<b>Homemade Chocolate Truffle</b>	<b>R28</b>

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Evening Tapas Menu

Monday – Sunday 17h00 – 20h30

Enjoy a variety of small plates for a great social experience.  
Chef Kerry recommends 3 tapas per person to enjoy a variety of flavours.

<b>West Coast Oyster</b> Freshly shucked served naked, tabasco or shallot vinaigrette	<b>R38 each</b>
<b>Anti Pasti Plate</b> Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	<b>R162</b>
<b>Bruschetta Duo</b> Roasted aubergine, rocket, goat's cheese feta, herb dressing, balsamic syrup	<b>R77</b>
<b>House Salad</b> Tender greens, tomato, olives, red onion, cucumber, sprouts, quail egg, raspberry vinaigrette, balsamic syrup	<b>R96</b>
<b>Pickled Grape &amp; Sumac Labneh Salad</b> Quinoa, beetroot, red cabbage, sunflower seeds, grape gel, raspberry & basil vinaigrette	<b>R96</b>
<b>Spinach, Pea &amp; Goat's Feta Croquettes</b> Wild rocket, roasted garlic & chilli mayo	<b>R82</b>
<b>Corn Fritters</b> Goat's cheese mousse wild rocket, pumpkin seed, truffle honey	<b>R98</b>
<b>Arancini</b> Risotto of the day	<b>R82</b>
<b>Crispy Baked Cheese</b> Pineapple carpaccio, apple & walnut salad, pineapple & mint vinaigrette	<b>R130</b>
<b>Crumbed Mushroom</b> Smoked tomato chilli ragout, feta & rocket salsa	<b>R102</b>
<b>Warm Broccoli &amp; Spinach Salad</b> Roast garlic & hoisin butter, chilli, sunflower seeds	<b>R102</b>
<b>"Patatas Bravas"</b> Fried potatoes, chilli, crème fraîche	<b>R92</b>

<b>Ethically Sourced Fish</b> Shiitake mayo, coriander lime vinaigrette & kimchi	<b>R135</b>
<b>Gambas, “Persillade”</b> Pan-fried prawns, lemongrass & galangal cream	<b>R166</b>
<b>Wasabi Dusted Baby Patagonian Calamari</b> Avo pulp, basil & tamarind vinaigrette, oi mouchin emulsion	<b>R133</b>
<b>Pickled Fish Taco - Served Cold</b> Saffron aioli, apple & lime atchar	<b>R133</b>
<b>West Coast Mussels</b> Turmeric & coriander velouté, toasted coconut salsa	<b>R135</b>
<b>Pan-fried Chicken Livers</b> Puff pastry, chipotle ragout, shallot salsa	<b>R135</b>
<b>Pork Belly</b> Mash, apricot & Bokaap spiced jus	<b>R135</b>
<b>Pork Ribs</b> Sticky ginger & soy, coriander yoghurt	<b>R135</b>
<b>Beef Tataki</b> Seared beef, truffled corn, shimeji mushrooms, wild rocket, soy, chilli, mayo	<b>R160</b>
<b>Beef Pot Stickers</b> Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	<b>R158</b>
<b>Beef Sirloin</b> Grilled sirloin, creamy cauliflower, broccoli & Gruberg salsa, porcini jus	<b>R166</b>

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Vegetarian Tapas Menu

Monday – Sunday 17h00 – 20h30

<b>House Salad</b>	<b>R96</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	
<b>Pickled Grape &amp; Sumac Labneh Salad</b>	<b>R96</b>
Quinoa, beetroot, red cabbage, sunflower seeds, grape gel, raspberry & basil vinaigrette	
<b>Broccoli Tataki</b>	<b>R135</b>
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo	
<b>Spinach, Pea &amp; Goat's Feta Croquettes</b>	<b>R82</b>
Wild rocket, roasted garlic & chilli mayo	
<b>Arancini</b>	<b>R82</b>
Panko crusted risotto fritters, thyme mayo	
<b>Corn Fritters</b>	<b>R98</b>
Goat's cheese mousse, wild rocket, pumpkin seed, truffle honey,	
<b>Crumbed Mushroom</b>	<b>R102</b>
Smoked tomato chilli ragout, feta & rocket salsa	
<b>Crispy Baked Cheese</b>	<b>R130</b>
Pineapple carpaccio, apple & walnut salad, pineapple & mint vinaigrette	
<b>Warm Broccoli &amp; Spinach Salad</b>	<b>R102</b>
Roast garlic & hoisin butter, chilli, sunflower seeds	
<b>"Patatas Bravas"</b>	<b>R92</b>
Fried potatoes, chilli, crème fraîche	

A discretionary service charge of 12% will be added to tables of 6 or more.

For allergies and dietary requirements, please inform your server.  
Not all of the ingredients are listed. Items may contain traces of allergens, not limited to, including dairy, nuts, shellfish, eggs and gluten.



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Vegan Tapas Menu

Monday – Sunday 17h00 – 20h30

<b>Broccoli Tataki</b> Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	<b>R135</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R96</b>
<b>Roast Butternut &amp; Tempura Baby Corn</b> Grain fritter, broccoli salsa, tamarind & basil vinaigrette	<b>R88</b>
<b>Vegan Stack</b> Pan-fried vegetables, aubergine parcel, assorted mushrooms, tender greens, red pepper vinaigrette	<b>R102</b>
<b>Pickled Grape &amp; Beetroot Salad</b> Quinoa, red cabbage, sunflower seeds, grape gel, raspberry & basil vinaigrette	<b>R96</b>
<b>Warm Artichoke &amp; Quinoa Salad</b> Artichoke, seasonal vegetables, wild rocket, herb vinaigrette, balsamic	<b>R103</b>
<b>“Patatas Bravas”</b> Fried potatoes, smoked paprika, chilli syrup	<b>R92</b>

The menu may change without notice due to seasonal availability.  
A discretionary service charge of 12% will be added to tables of 6 or more.

Last orders for food will be taken at 21h00.

Due to ‘on consumption’ liquor license, we cannot permit guests to remove alcohol from the premises.

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Children's Menu

(For under 12's)

Breakfast: Monday – Sunday 09h00-11h00

**Scrambled Eggs & Bacon 1682** R78  
Served on white toast, cherry tomatoes

**French Toast** R78  
Served with honey

Lunch & Tapas: Monday – Sunday 12h00 – 21h00

**Plain Pasta** R65  
Buttered linguini

**Linguini** R88  
Bacon 1682, mushroom, cream sauce

**Pan-Fried Fish & Chips** R88  
Fresh sustainable fish, hand-cut chips

**Calamari & Chips** R88  
Lightly crumbed Patagonian calamari,  
hand-cut chips

**Steak & Chips** R96  
Grilled sirloin, hand-cut chips

**Homemade Ice Cream & Chocolate Sauce** R73  
2 scoops of vanilla ice cream

During Lunch 12h00 – 15h00 children's meals will be served with hand-cut chips.

During Tapas 17h00 – 20h00 children's meals will be served with patatas bravas.