

BISTRO sixteen&2

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster	R42
Freshly shucked served naked, tabasco or shallot vinaigrette	
Yoghurt Panna Cotta	R148
Seasonal fruit, berry coulis, nut granola & honey	
Sweetcorn Flapjack	R148
Bacon pieces, goat's cheese mousse, wild rocket, truffle honey	
Brioche French Toast	R142
Caraway syrup, toasted almond cream, orange compote & vanilla mousse	
Scram Wrap	R152 / R177
Parma Ham or Smoked Trout Truffle scrambled eggs, rocket, cherry tomatoes, balsamic syrup	
Mushroom & Spinach Ragout	R142
Poached egg, toasted ciabatta, creamy mushroom & spinach ragout, smoked Gruberg & chilli oil	
Smoked Trout & Crème Fraîche	R184
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
Eggs Benedict	R155
Bacon 1682, rösti, poached eggs, cherry tomatoes, Hollandaise sauce	
Eggs Royale	R182
Smoked rainbow trout, rösti, poached eggs, baby spinach, cherry tomatoes, Hollandaise sauce	
Mushroom Benedict	R148
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
Toast & Preserves	R48
Choice of white or seed loaf & preserves	

A note from Chef Kerry Kilpin

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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 served in the evenings from 17h00 – 21h00
Enjoy a variety of small plates for a great social experience.

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

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

Lunch: Monday – Sunday 12h00 – 15h00

STARTERS

Saldanha Oyster R42
Freshly shucked medium oysters,
served naked, tabasco or shallot vinaigrette
Steenberg Sparkling Sauvignon Blanc R87

Crispy Baked Brie R148
Popping candy, grape gel, goat's cheese
mousse, verjuice syrup, macadamia nuts
Steenberg Sparkling Sauvignon Blanc R87

Beetroot & Labneh Salad R145
Quinoa, orange, red cabbage,
sunflower seeds, sumac vinaigrette
Steenberg 1682 Pinot Noir Cap Classique R114

Tempura Prawns R168
Warm soba noodle salad, soy syrup,
toasted coconut & coconut curry mayo
Steenberg Semillon R197

Togarashi Dusted Baby Calamari R168
Rice paper taco, peanut & apple slaw,
miso mayo, pickled ginger
Steenberg The Black Swan R197

Pan-Fried Chicken Livers R147
Egg noodles, coconut & coriander salsa,
sticky chilli & apricot jus
Steenberg Semillon R197

Beef Tataki R168
Seared beef, truffled corn, wild rocket,
shimeji mushrooms, soy, chilli, mayo
Steenberg Nebbiolo R212

Sides

Hand-cut chips R64
Arancini R90
Vegetables R79
House salad R105 / R165

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

MAINS

Risotto of the Day R147 / R230
Spinach & chilli crunch
Add bacon R180 / R279
Steenberg Barrel Fermented Sauvignon Blanc R127

Ethically Sourced Fish R299
Pecorino polenta, Romanesco salad,
turmeric & lime velouté
Add Prawns R388
Steenberg Semillon R197

Sesame & Ginger Sirloin Salad R299
Tender greens, red cabbage,
red onion, coriander, sprouts, aioli,
chilli & soy ginger vinaigrette
Steenberg Barrel Fermented Sauvignon Blanc R127

Roasted Pork Belly R310
Parsnip & pear purée, tender greens,
pickled fennel relish & green apple jus
Steenberg Chardonnay R197

Beef Fillet or Sirloin R395 / R315
Creamy cauliflower, crumbed mushroom,
spinach, green bean salsa, porcini jus
Steenberg Catharina R272

Open Steak Sandwich
Beef Fillet or Sirloin R395 / R315
Tender greens, sundried tomato pesto,
chimichurri hollandaise, hand-cut chips
Steenberg Five Lives R122

Ricotta Lamb Neck R320
Millet & corn fritter, tender greens,
aubergine chutney, carraway jus
Steenberg Nebbiolo R212

Anti Pasti Plate R218
Assorted locally cured meats,
beef terrine, pickles, rocket
& homemade bread
Steenberg Merlot R152

VEGETARIAN LUNCH MENU

STARTERS

Crispy Baked Brie	R148
Mango, Popping candy, raspberry vinaigrette, fresh raspberries, macadamia nuts	
Beetroot, Sumac & Labneh Salad	R145
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	
Mushroom Carpaccio	R140
Lime mayo, toasted walnuts, furikake, sticky rice	
House Salad	R105 / R165
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

MAINS

Cauliflower & Braised Leek Risotto	R147 / R230
Pumpkin seed & chilli crunch	
Vegetable Stack	R230
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, shiitake cream	
Cauliflower Fritters	R215
Soba noodles, pak choi, toasted coconut, curry mayo, soy syrup	
Mushroom Potstickers	R230
English spinach, cabbage & corn salsa, tamarind vinaigrette, roast garlic aioli	

DESSERTS

White Chocolate Cheesecake	R140
Candied kumquat, cardamom & orange gel, almond ice cream	
Warm Bricolage Bambaloni	R138
Pistachio crème, halva, miso ice cream	
Cheese Platter	R205
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
<i>*For one</i>	

Vegan Lunch Menu

STARTERS

Broccoli Tataki	R147
Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	
House Salad	R105 / R165
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	
Mushroom Carpaccio	R144
Sticky rice, avocado, crispy wakame, porcini soil	

MAINS

Vegan Stack	R230
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	
Cauliflower Fritter	R230
Soba noodles, pak choi, shiitake vinaigrette, soy syrup	
Orange & Beetroot Salad	R215
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	

DESSERTS

Banana & Coconut	R128
Crispy pastry, halva crunch, passionfruit coulis, coconut & banana ice cream	
Fresh Berries	R128
Citrus segments, mixed berry coulis	
Homemade Sorbet	R128
Fresh fruit, macadamia crumb, honeycomb	

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.

BISTRO Sixteen82

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.*

Light Bites

Artichokes & Herb Dressing	R80
Marinated Olives	R75
Bread Board with Flavoured Butters	R75
Miso Glazed Edamame Beans	R80
Zucchini Frittes	R80
West Coast Oyster	R42

South African influenced

Pickled Fish Taco “1682” Smoked jalapeño mayo, avo pulp, wild rocket	R145
Lamb Vetkoek Chakalaka lamb filled bunny chow, coriander yoghurt	R168
Slow Cooked Venison Creamy polenta, citrus & rooibos, apricot atchar	R182
Braai “Rubbed” Corn Ribs Smoked mayo & coriander	R80

Vegetarian

Baked Brie Mango, popping candy, raspberry vinaigrette, fresh raspberries, macadamia nuts	R144
Mushroom Carpaccio Sticky rice, toasted walnuts, furikake, lime mayo	R144
Arancini Risotto of the day, roast garlic aioli	R90

Warm Broccoli & Spinach Salad Sesame, soy & ginger	R112
House Salad Tender greens, tomato, olives, red onion, cucumber, sprouts, quail egg, raspberry vinaigrette, balsamic syrup	R105
Beetroot & Sumac Labneh Salad Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	R105
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R98
Crumbed Mushroom Skewers Goat’s feta crumble & truffle honey	R105
Broccoli Tataki Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo	R148
Beer Battered Cauliflower Soba noodles, pak choi, shiitake vinaigrette, soy syrup	R115

From the Ocean

Saldanha Oyster Freshly shucked medium Oyster, served naked with tabasco & shallot vinaigrette	R42
White Anchovies Bruschetta Avocado, fennel & tomato salsa	R120
Ethically Sourced Fish Polenta frites, turmeric & lime velouté, coconut salsa	R148
Gambas Pan-fried prawns, lemongrass & galangal cream	R182
Togarashi Dusted Baby Patagonian Calamari Rice paper taco, peanut & apple slaw, miso mayo, pickled ginger	R142
West Coast Mussels Sauvignon Blanc & basil velouté, tomato salsa	R148
Fish Tartare Avocado, hot & sour vinaigrette, yuzu, crispy quinoa & sesame sprinkle	R182

Meat

Anti Pasti Plate	R218
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	
Pork Ribs	R148
Sticky orange & hoisin, chilli & mint yogurt	
Char Siu Pork Skewers	R148
Sticky Chinese barbeque, kimchi	
Beef Tataki	R168
Seared beef, truffled corn, wild rocket, shimeji mushrooms, soy, chilli, mayo	
Beef Sirloin	R182
Grilled sirloin, creamy cauliflower, broccoli & Gruberg salsa, porcini jus	
Pan-Fried Chicken Livers	148
Egg noodles, coriander salsa, sticky chilli & apricot jus	
Beef Pot Stickers	R168
Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	



Vegan Tapas Menu

Broccoli Tataki	R148
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo	
Mushroom Carpaccio	R144
Sticky rice, toasted walnuts, furikake, lime mayo	
House Salad	R105
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	
Beer Battered Cauliflower	R115
Soba noodles, pak choi, shiitake vinaigrette, soy syrup	

Vegan Stack	R105
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	
Beetroot & Sumac Labneh Salad	R105
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	
“Patatas Bravas”	R98
Fried potatoes, chilli, crème fraîche	

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.

Dessert Menu

White Chocolate Cheesecake	R140
Candied kumquat, cardamom & orange gel, almond ice cream	
Passionfruit & Almond Frangipane	R144
Honeycomb crumble, yoghurt pannacotta, banana & coconut ice cream	
Warm Brioche Bambaloni	R138
Pistachio crème, halva, miso ice cream	
Lemon Posset	R125
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
Decadent Chocolate Marquise	R148
Macadamia streusel, rhubarb gel, pomegranate, raspberry ice cream	
Cheese Platter	R205
Selection of local cheese, orange jam, sunflower & goat’s chevin macaroon, seed granola, lavash <i>*For one</i>	
Homemade Fruit Sorbet or Ice Cream Scoop	R49
Homemade Chocolate Truffle	R30

The menu may change without notice due to seasonal availability.

Children's Menu

(Available for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682

R86

Served on white toast, cherry tomatoes

French Toast

R86

Served with honey

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

Plain Pasta

R72

Buttered linguini

Linguini

R98

Bacon 1682, mushroom, cream sauce

Pan-Fried Fish & Chips

R98

Fresh sustainable fish, hand-cut chips

Calamari & Chips

R98

Lightly crumbed Patagonian calamari,
hand-cut chips

Steak & Chips

R110

Grilled sirloin, hand-cut chips

Homemade Ice Cream & Chocolate Sauce

R78

2 scoops of vanilla ice cream

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

During Tapas 17h00 – 21h00 children's meals will be served with patatas bravas.