

Breakfast: Monday – Sunday 09h00 – 11h00

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

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** 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

|                                                                                                                                    |             |
|------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Saldanha Oyster</b>                                                                                                             | R42         |
| Freshly shucked medium oysters,<br>served naked, tabasco or shallot vinaigrette<br><i>Steenberg Sparkling Sauvignon Blanc R92</i>  |             |
| <b>Pickled Fish Taco</b>                                                                                                           | R155        |
| Smoked jalapeño mayo, avo pulp, wild rocket,<br>soy, coriander, crème fraîche mousse<br><i>Steenberg Blanc R169</i>                |             |
| <b>Crispy Baked Brie</b>                                                                                                           | R148        |
| Star anise poached quince, whipped almond<br>mousse, thyme infused honey<br><i>Steenberg Sparkling Sauvignon Blanc R92</i>         |             |
| <b>Artichoke &amp; Apple Salad</b>                                                                                                 | R145        |
| Red cabbage, goat's feta, sunflower seeds,<br>herb dressing & chilli crunch<br><i>Steenberg 1682 Pinot Noir Cap Classique R123</i> |             |
| <b>Tempura Prawns</b>                                                                                                              | R168        |
| Warm soba noodle salad, soy syrup,<br>toasted coconut & coconut curry mayo<br><i>Steenberg Semillon R212</i>                       |             |
| <b>Togarashi Dusted Baby Calamari</b>                                                                                              | R168        |
| Rice paper taco, peanut & apple slaw,<br>miso mayo, pickled ginger<br><i>Steenberg The Black Swan R215</i>                         |             |
| <b>Pan-Fried Chicken Livers</b>                                                                                                    | R147        |
| Egg noodles, coconut & coriander salsa,<br>sticky chilli & apricot jus<br><i>Steenberg Semillon R212</i>                           |             |
| <b>Beef Tataki</b>                                                                                                                 | R168        |
| Seared beef, truffled corn, wild rocket,<br>shimeji mushrooms, soy, chilli, mayo<br><i>Steenberg Nebbiolo R229</i>                 |             |
| <b>Sides</b>                                                                                                                       |             |
| Hand-cut chips                                                                                                                     | R64         |
| Arancini                                                                                                                           | R90         |
| Vegetables                                                                                                                         | R79         |
| House salad                                                                                                                        | R105 / R165 |

## MAINS

|                                                                                                                                                                                                                 |             |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Risotto of the Day</b>                                                                                                                                                                                       | R147 / R230 |
| Onion crumb & chilli crunch<br><b>Add bacon</b>                                                                                                                                                                 | R180 / R279 |
| <i>Steenberg Barrel Fermented Sauvignon Blanc R135</i>                                                                                                                                                          |             |
| <b>Ethically Sourced Fish</b>                                                                                                                                                                                   | R299        |
| Millet & corn fritter,<br>tomato & basil salsa, basil velouté<br><b>Add Prawns</b>                                                                                                                              | R388        |
| <i>Steenberg Semillon R212</i>                                                                                                                                                                                  |             |
| <b>Sesame &amp; Ginger Sirloin Salad</b>                                                                                                                                                                        | R299        |
| Tender greens, red cabbage,<br>red onion, coriander, sprouts, aioli,<br>chilli & soy ginger vinaigrette<br><i>Steenberg Barrel Fermented Sauvignon Blanc R135</i>                                               |             |
| <b>Roasted Pork Belly</b>                                                                                                                                                                                       | R310        |
| Truffle & thyme mash, tender greens,<br>mushroom chutney & prune jus<br><i>Steenberg Chardonnay R212</i>                                                                                                        |             |
| <b>Beef Fillet or Sirloin</b>                                                                                                                                                                                   | R395 / R315 |
| Creamy cauliflower, crumbed mushroom,<br>spinach, green bean salsa, porcini jus<br><i>Steenberg Catharina R294</i>                                                                                              |             |
| <b>Open Steak Sandwich</b>                                                                                                                                                                                      |             |
| <b>Beef Fillet or Sirloin</b>                                                                                                                                                                                   | R395 / R315 |
| Tender greens, sundried tomato pesto,<br>chimichurri hollandaise, hand-cut chips<br><i>Steenberg Five Lives R130</i>                                                                                            |             |
| <b>Ricotta Lamb Neck</b>                                                                                                                                                                                        | R320        |
| Polenta fritter, tender greens,<br>aubergine chutney, caraway jus<br><i>Steenberg Nebbiolo R229</i>                                                                                                             |             |
| <b>Anti Pasti Plate</b>                                                                                                                                                                                         | R218        |
| Assorted locally cured meats,<br>beef terrine, pickles, rocket<br>& homemade bread<br><i>Steenberg Merlot R162</i>                                                                                              |             |
| <i>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</i> |             |

## Vegetarian Lunch Menu

### STARTERS

|                                                                          |      |
|--------------------------------------------------------------------------|------|
| <b>Creamy Cauliflower Soup</b>                                           | R142 |
| Preserved lemon, goats' cheese mousse & onion crumb                      |      |
| <b>Crispy Baked Brie</b>                                                 | R145 |
| Star anise poached quince, whipped almond mousse, thyme infused honey    |      |
| <b>Artichoke &amp; Apple Salad</b>                                       | R145 |
| Red cabbage, goats' feta, sunflower seeds, herb dressing & chilli crunch |      |
| <b>Mushroom Carpaccio</b>                                                | R140 |
| Sticky rice, toasted walnuts, furikake, lime mayo                        |      |

### MAINS

|                                                                                                   |             |
|---------------------------------------------------------------------------------------------------|-------------|
| <b>Roast Pumpkin &amp; Apple Risotto</b>                                                          | R147 / R230 |
| Onion soil & chilli crunch                                                                        |             |
| <b>Vegetable Stack</b>                                                                            | R230        |
| Pan-fried vegetables, millet & corn fritter,<br>assorted mushrooms, tender greens, shiitake cream |             |
| <b>Cauliflower Fritters</b>                                                                       | R230        |
| Soba noodles, pak choi, toasted coconut, curry mayo, soy syrup                                    |             |
| <b>Mushroom Potstickers</b>                                                                       | R230        |
| English spinach, cabbage & corn salsa, tamarind vinaigrette, roast garlic aioli                   |             |

### DESSERTS

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

## Vegan Lunch Menu

### STARTERS

|                                                                                                 |             |
|-------------------------------------------------------------------------------------------------|-------------|
| <b>Broccoli Tataki</b>                                                                          | R147        |
| Marinated shimeji mushrooms, corn,<br>spring onion, wild rocket, chilli, soy vinaigrette        |             |
| <b>House Salad</b>                                                                              | R105 / R165 |
| Tender greens, olives, cherry tomatoes,<br>red onion, cucumber, sprouts, radish, balsamic syrup |             |
| <b>Mushroom Carpaccio</b>                                                                       | R144        |
| Avo pulp, toasted walnuts, furikake, sticky rice                                                |             |

### MAINS

|                                                                                            |      |
|--------------------------------------------------------------------------------------------|------|
| <b>Vegan Stack</b>                                                                         | R230 |
| Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa |      |
| <b>Cauliflower Fritter</b>                                                                 | R230 |
| Soba noodles, pak choi, shiitake vinaigrette, soy syrup                                    |      |
| <b>Artichoke &amp; Apple Salad</b>                                                         | R105 |
| Red cabbage, sunflower seeds, herb dressing                                                |      |

### DESSERTS

|                                                                              |      |
|------------------------------------------------------------------------------|------|
| <b>Banana &amp; Coconut</b>                                                  | R128 |
| Crispy pastry, halva crunch, passionfruit coulis, coconut & banana ice cream |      |
| <b>Fresh Berries</b>                                                         | R128 |
| Citrus segments, mixed berry coulis                                          |      |
| <b>Homemade Sorbet</b>                                                       | 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.*

## 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

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| <b>Pickled Fish Taco “1682”</b><br>Smoked jalapeño mayo, avo pulp, wild rocket | R155 |
| <b>Lamb Vetkoek</b><br>Chakalaka lamb filled bunny chow, coriander yoghurt     | R168 |
| <b>Slow Cooked Venison</b><br>Creamy polenta, citrus & rooibos, apricot atchar | R182 |
| <b>Braai “Rubbed” Corn Ribs</b><br>Smoked mayo & coriander                     | R80  |

## Vegetarian

|                                                                                                        |      |
|--------------------------------------------------------------------------------------------------------|------|
| <b>Baked Brie</b>                                                                                      | R144 |
| Star anise poached quince, whipped almond mousse, thyme infused honey                                  |      |
| <b>Mushroom Carpaccio</b>                                                                              | R144 |
| Sticky rice, toasted walnuts, furikake, lime mayo                                                      |      |
| <b>Arancini</b>                                                                                        | R90  |
| Risotto of the day, roast garlic aioli                                                                 |      |
| <b>Warm Broccoli &amp; Spinach Salad</b>                                                               | R112 |
| Sesame, soy & ginger                                                                                   |      |
| <b>House Salad</b>                                                                                     | R105 |
| Greens, tomato, olives, red onion, cucumber, sprouts, quail egg, raspberry vinaigrette, balsamic syrup |      |
| <b>Artichoke &amp; Apple Salad</b>                                                                     | R105 |
| Red cabbage, goat's feta, sunflower seeds, herb dressing & chilli crunch                               |      |
| <b>"Patatas Bravas"</b>                                                                                | R98  |
| Fried potatoes, chili, crème fraîche                                                                   |      |
| <b>Crumbed Mushroom Skewers</b>                                                                        | R105 |
| Goat's feta crumble & truffle honey                                                                    |      |
| <b>Broccoli Tataki</b>                                                                                 | R148 |
| Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo                |      |
| <b>Beer Battered Cauliflower</b>                                                                       | R115 |
| Soba noodles, pak choi, shiitake vinaigrette, soy syrup                                                |      |

## Vegan

|                                                                                                   |      |
|---------------------------------------------------------------------------------------------------|------|
| <b>Broccoli Tataki</b>                                                                            | R148 |
| Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, sesame ginger dressing |      |
| <b>Mushroom Carpaccio</b>                                                                         | R144 |
| Sticky rice, toasted walnuts, furikake, lime mayo                                                 |      |
| <b>House Salad</b>                                                                                | R105 |
| Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup      |      |
| <b>Beer Battered Cauliflower</b>                                                                  | R115 |
| Soba noodles, pak choi, shiitake vinaigrette, soy syrup                                           |      |
| <b>Vegan Stack</b>                                                                                | R105 |
| Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa        |      |
| <b>Artichoke &amp; Apple Salad</b>                                                                | R105 |
| Red cabbage, sunflower seeds, herb dressing                                                       |      |
| <b>"Patatas Bravas"</b>                                                                           | R98  |
| Fried potatoes, smoked paprika, chilli syrup                                                      |      |

## From the Ocean

|                                                                                |      |
|--------------------------------------------------------------------------------|------|
| <b>Saldanha Oyster</b>                                                         | R42  |
| Freshly shucked medium Oyster, served naked with tabasco & shallot vinaigrette |      |
| <b>White Anchovies Bruschetta</b>                                              | R120 |
| Avocado, fennel & tomato salsa                                                 |      |
| <b>Ethically Sourced Fish</b>                                                  | R155 |
| Polenta frites, turmeric & lime velouté, coconut salsa                         |      |
| <b>Gambas</b>                                                                  | R182 |
| Pan-fried prawns, lemongrass & galangal cream                                  |      |
| <b>Togarashi Dusted Baby Patagonian Calamari</b>                               | R142 |
| Rice paper taco, peanut & apple slaw, miso mayo, pickled ginger                |      |
| <b>West Coast Mussels</b>                                                      | R148 |
| Sauvignon Blanc & basil velouté, tomato salsa                                  |      |
| <b>Fish Tartare</b>                                                            | R185 |
| Avocado, hot & sour vinaigrette, yuzu, crispy quinoa                           |      |

## Meat

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

*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

BISTRO  
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|                                                                                                 |      |
|-------------------------------------------------------------------------------------------------|------|
| <b>White Chocolate Cheesecake</b>                                                               | R140 |
| Candied kumquat, cardamom & orange gel, almond ice cream                                        |      |
| <b>Cardamom &amp; Almond Frangipane</b>                                                         | R144 |
| Honeycomb crumble, yoghurt pannacotta, green fig ice cream                                      |      |
| <b>Warm Brioche Bambaloni</b>                                                                   | R138 |
| Pistachio crème, halva, miso ice cream                                                          |      |
| <b>Lemon Posset</b>                                                                             | R125 |
| White chocolate shortbread, berry coulis, yoghurt & mango sorbet                                |      |
| <b>Decadent Chocolate Marquise</b>                                                              | R148 |
| Hazelnut streusel, spiced poached pear, black cherry gel, burnt orange & vanilla ice cream      |      |
| <b>Cheese Platter</b>                                                                           | R205 |
| Selection of local cheese, orange jam, sunflower & goat's chevin macaroon, seed granola, lavash |      |
| <i>*For one</i>                                                                                 |      |
| <b>Homemade Fruit Sorbet or Ice Cream Scoop</b>                                                 | R49  |
| <b>Homemade Chocolate Truffle</b>                                                               | R30  |

*The menu may change without notice due to seasonal availability.*

## Children's Menu (Available for under 10's)

**Breakfast: Monday – Sunday 09h00-11h00**

|                                        |     |
|----------------------------------------|-----|
| <b>Scrambled Eggs &amp; Bacon 1682</b> | R86 |
| Served on white toast, cherry tomatoes |     |
| <b>French Toast</b>                    | R86 |
| Served with honey                      |     |

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

|                                                     |      |
|-----------------------------------------------------|------|
| <b>Plain Pasta</b>                                  | R72  |
| Buttered linguini                                   |      |
| <b>Linguini</b>                                     | R98  |
| Bacon 1682, mushroom, cream sauce                   |      |
| <b>Pan-Fried Fish &amp; Chips</b>                   | R98  |
| Fresh sustainable fish, hand-cut chips              |      |
| <b>Calamari &amp; Chips</b>                         | R98  |
| Lightly crumbed Patagonian calamari, hand-cut chips |      |
| <b>Steak &amp; Chips</b>                            | R110 |
| Grilled sirloin, hand-cut chips                     |      |
| <b>Homemade Ice Cream &amp; Chocolate Sauce</b>     | 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.*