

BISTRO
sixteen & 2
 — AT STEENBERG —

Breakfast: Monday – Sunday 09h00 – 11h00

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

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.

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

BISTRO
sixteen & 2
 — AT STEENBERG —

Starters

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

Sides

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

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

Risotto of the Day	R135 / R205
Pecorino & red pepper vinaigrette Add bacon R166 / R255 <i>Steenberg Barrel Fermented Sauvignon Blanc R120</i>	
Ethically Sourced Fish	R285
Coriander & hoisin soba noodles, shimeji mushroom salsa, lemongrass & galangal cream Add Prawns R355 <i>Steenberg Semillon R182</i>	
Sesame & Ginger Sirloin Salad	R275
Tender greens, red cabbage, red onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>Steenberg Barrel Fermented Sauvignon Blanc R120</i>	
Roasted Pork Belly	R285
Cumin pumpkin purée, tender greens, apple & carrot chutney, apricot & Bokaap spiced jus <i>Steenberg Chardonnay R120</i>	
Beef Fillet or Sirloin	R365 / R290
Tomato & chipotle ragout, crumbed mushroom, spinach, green bean salsa, roast garlic jus <i>Steenberg Catharina R250</i>	
Open Steak Sandwich	R365 / R270
Beef Fillet or Sirloin Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>Steenberg Five Lives R122</i>	
Ricotta Lamb Neck	R298
Herb ricotta lamb neck, sweet potato & aubergine parcel, asparagus & Gruberg salsa, white port jus <i>Steenberg Nebbiolo R195</i>	
Anti Pasti Plate	R195
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

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

Mains

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

Desserts

Lemon Posset	R110
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
White Chocolate Cheesecake	R125
Milk tart crème, butterscotch, ginger crumble, red latte ice cream	
Pear & Sultana Bread & Butter Pudding	R125
Caramel, vanilla mousse, honey date ice cream	
Cheese Platter	R188
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
*For one	

BISTRO
sixteen & 2
— AT STEENBERG —

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, asparagus & rocket 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.

BISTRO
sixteen & 2
— AT STEENBERG —

Dessert Menu

White Chocolate Cheesecake	R125
Milk tart crème, butterscotch, ginger crumble, red latte ice cream	
Blueberry Mille-Feuille	R130
Honeycomb crumble, strawberry salsa, lime & blackberry ice cream	
Strawberry Mousse	R125
Lime curd, chilli coulis, mint gel, coconut sorbet	
Lemon Posset	R110
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
Pear & Sultana Bread & Butter Pudding	R125
Caramel, vanilla mousse, honey date ice cream	
Decadent Chocolate Marquise	R135
Macadamia streusel, summer berries, popped sorghum, macadamia ice cream	
Cheese Platter	R188
Selection of local cheese, carrot & coriander preserve, sunflower & chevin macaroon, seed granola, lavash *For one	
Homemade Fruit Sorbet or Ice Cream Scoop	R48
Homemade Chocolate Truffle	R28

BISTRO
sixteen & 2
— AT STEENBERG —

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.

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

Ethically Sourced Fish Shiitake mayo, coriander lime vinaigrette & kimchi	R135
Gambas, “Persillade” Pan-fried prawns, garlic, parsley cream	R166
Wasabi Dusted Baby Patagonian Calamari Avo pulp, basil & tamarind vinaigrette, oi mouchin emulsion	R133
Pickled Fish Taco - Served Cold Avo, coriander mousse, soy syrup	R133
West Coast Mussels Turmeric & coriander velouté, toasted coconut salsa	R135
Pan-fried Chicken Livers Puff pastry, chipotle ragout, shallot salsa	R135
Pork Belly Mash, apricot & Bokaap spiced jus	R135
Pork Ribs Sticky ginger & soy, coriander yoghurt	R135
Beef Tataki Seared beef, truffled corn, shimeji mushrooms, wild rocket, soy, chilli, mayo	R160
Beef Pot Stickers Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	R158
Beef Sirloin Parsnip purée, asparagus & tomato salsa, roast garlic jus	R166

BISTRO
sixteen & 2
— AT STEENBERG —

Vegetarian Tapas Menu

Monday – Sunday 17h00 – 20h30

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

BISTRO
SIXteen & 2
— AT STEENBERG —

Vegan Tapas Menu

Monday – Sunday 17h00 – 20h30

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

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.

BISTRO
sixteen & 2
— AT STEENBERG —

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.