

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster R28
 Freshly shucked served naked, tabasco
 or shallot vinaigrette

Vanilla Yoghurt R92
 Seasonal fruit, berry coulis,
 nut granola & honey

Scram Wrap R96 / R110
 Parma ham / smoked trout
 wild rocket, truffle scrambled eggs,
 cherry tomatoes, balsamic syrup

Shrooms on Rösti R96
 Assorted mushrooms, chives, buttered
 English spinach, lemon cream

Smoked Trout & Crème Fraîche R122
 Sweetcorn fritter, avo pulp,
 roasted tomatoes, wild rocket,
 basil coulis, balsamic syrup

Eggs Benedict R98
 Bacon 1682, rösti, poached eggs,
 Hollandaise sauce, cherry tomatoes

Eggs Royale R122
 Smoked rainbow trout, rösti,
 poached eggs, baby spinach,
 Hollandaise sauce

Mushroom Benedict R96
 Assorted mushrooms, rösti,
 poached eggs, cherry tomatoes
 Hollandaise sauce

Toast & Preserves R35
 Choice of white or seed loaf and preserves

We use only traceable free-range eggs.

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 recently spread to Tryn;
 Steenberg's new 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
 Monday to Sunday - 17h00 – 20h00. Enjoy a
 variety of small plates for a great social
 experience.

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

Lunch: Monday – Sunday 12h00 – 15h00

Starters

Saldanha Oyster	R28
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay CC Brut R79</i>	
Panko Crusted Cheese Fritter	R92
Rhubarb & ginger jam, tender greens, pumpkin seed & granola crunch <i>*Steenberg Sphynx 2018 R87</i>	
Apple & Cranberry Salad	R95
Quinoa, red cabbage, sunflower seeds, sumac vinaigrette <i>*Steenberg Ruby Rosé 2019 R64</i>	
Anchovy & Panzanella Salad	R98
Tender greens, olives, cherry tomatoes, parmesan shavings, tomato vinaigrette <i>*Steenberg Black Swan 2019 R142</i>	
Tempura Prawns	R118
Peanut & coriander noodle salad, harissa mayo, chilli syrup <i>*Steenberg Semillon 2018 R137</i>	
Curried Baby Calamari	R115
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg Black Swan 2019 R142</i>	
Beef Tataki	R118
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2016 R157</i>	

Sides

Hand-cut chips	R45
Vegetables	R55
House salad	R66 / R88

Mains

Mushroom & Truffle Risotto	R98 / R148
Pecorino cheese, onion & macadamia nut crumble Add bacon	R22 / R30
<i>*Steenberg Rattlesnake 2018 R87</i>	
Ethically Sourced Fish	R205
Corn & leek tortellini, prawn & tarragon bisque, marinated shimeji salsa <i>*Steenberg Sphynx 2018 R87</i>	
Sesame & Ginger Sirloin Salad	R198
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2018 R137</i>	
Roasted Pork Belly	R208
Celeriac mash, pickled grapes & fennel salsa, Sauvignon blanc & sultana jus <i>*Steenberg Sphynx 2018 R87</i>	
Beef Fillet or Sirloin	R255 / R225
Polenta frites, tender greens, green bean salsa, roast garlic jus, creamy whole grain mustard <i>*Steenberg Catharina 2016 R180</i>	
Open Steak Sandwich	
Beef Fillet or Sirloin	R255 / R178
Tender greens, sundried tomato pesto, chimichurri hollandaise, hand-cut chips <i>*Steenberg Syrah 2016 R129</i>	
Braised Lamb Neck	R228
Sundried tomato ricotta stuffed lamb neck, ratatouille, olive & pea salsa, basil jus <i>*Steenberg Merlot 2017 R112</i>	
Anti Pasti Plate	R148
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>*Steenberg Stately 2017 R92</i>	

A discretionary service charge of 12%
 will be added to tables of 8 or more.

Desserts: Monday – Sunday, Lunch & Tapas 12h00 – 20h00

Dessert Menu

Orange & Yoghurt Mille-Feuille Cardamom gel, honeycomb, kalamansi ice cream	R88
Warm Treacle Gâteaux Caramélia crunch, poached pear, chai crème, molasses & ginger ice cream	R95
Lemon Posset Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	R78
Banoffee Bread & Butter Pudding Caramel, vanilla mousse, pecan nut praline ice cream	R92
Almond & Chocolate Streusel Vanilla crème, chocolate crémeux, salted caramel ice cream	R98
Blueberry Mousse Butter sponge, meringue, lime gel, white chocolate and cardamom ice cream	R88
Cheese Platter Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash *For one	R138
Homemade Fruit Sorbet or Ice Cream Scoop	R35
Homemade Chocolate Truffle	R18

With Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R36	
Allesverloren Fine Old Vintage Port 2011	R34	
Steenberg Natural Sweet Semillon 2017	R50	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R73	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R64	R255
Steenberg 1682 Chardonnay MCC Brut	R79	R315
Steenberg 1682 Pinot Noir MCC Brut	R79	R315
Steenberg Lady R MCC Brut 2015 (Pinot Noir / Chardonnay)		R860

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

Panko Crusted Cheese Fritter Rhubarb & ginger jam, tender greens, pumpkin seed & granola crunch	R92
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R95
Corn Fritter Tender greens, feta, pumpkin seed & macadamia nut, avo, tomato & basil vinaigrette	R85
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	R66 / R88

Mains

Risotto of the Day Pecorino cheese, onion and macadamia nut crumble, Steenberg sauvignon blanc & coulis	R98 / R145
Vegetable Stack Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, lemon cream	R148
Homemade Pumpkin Gnocchi Spinach, tomato, pumpkin seeds & emmenthal cream	R148
Tempura Vegetables Peanut & coriander noodle salad, harissa mayo, red chilli syrup	R145

Desserts

Lemon Posset Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	R78
Warm Treacle Gâteaux Caramélia crunch, poached pear, chai crème, molasses & ginger ice cream	R95
Banoffee Bread & Butter Pudding Caramel, vanilla mousse, pecan nut praline ice cream	R92
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	R138

*For one

Evening Tapas Menu

Monday – Sunday 17h00 – 20h00

Enjoy a variety of small plates for a great social experience.

West Coast oysters	R28 each
Anti pasti plate	R115
House salad	R66
Bruschetta duo	R56
Soup of the day	R55
Apple & cranberry salad	R69
Corn fritters	R70
Cheese fritter	R69
Polenta frites	R58
Arancini “risotto fritters”	R58
“Patatas bravas”	R65
Anchovy & panzanella salad – add prawns	R75 / R120
Fish miso, kimchi & peanuts	R98
Gambas, “lemon butter”	R122
Fish “taco’s” – served cold	R86
Baby Patagonian calamari	R92
West coast mussels	R98
Pork belly	R88
Beef croquettes	R59
Sticky chicken livers	R85
Pork pot stickers	R88
Beef tataki, chilli, soy	R118
Beef sirloin	R125
Duck bao buns	R98
Selection of local cheeses	R138
*For one	

Come and enjoy our “Chef’s Selection” Tapas for 2 @ R355
Available in the evening from Wednesday – Sunday from 17h00-20h00

Vegetarian Tapas Menu

Monday – Sunday: 17h00 – 20h00

Bruschetta of the Day	R56
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	R66
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R69
Broccoli Tataki Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette, aioli	R95
Arancini Panko crusted risotto fritter, thyme mayo	R58
Panko Crusted Cheese Fritter Rhubarb & ginger jam, tender greens, pumpkin seed & granola crunch	R69
Tempura Vegetables Peanut & coriander noodle salad, red chilli syrup	R65
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R55
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	R138

.

Vegan Tapas Menu

Monday – Sunday 17h00 – 20h00

Bruschetta of the Day	R56
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R66
Tempura Vegetables Peanut & coriander noodle salad, chilli syrup	R65
Broccoli Tataki Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	R95
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R69
“Patatas Bravas” Fried potatoes, smoked paprika, chilli syrup	R55

The menu may change without notice due to seasonal availability.
A discretionary service charge of 12% will be added to tables of 8 or more.

Last orders for food and beverage will be taken at 19h45 in order for our team to be home before the curfew.

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

Children's Menu
(for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682 Served on white toast, cherry tomatoes	R52
French Toast Served with honey & berries	R52

Lunch & Tapas: Monday – Sunday 12h00 – 20h00

Plain Pasta Buttered linguini	R38
Linguini Bacon 1682, mushroom, cream sauce	R60
Pan-Fried Fish & Chips Fresh sustainable fish, hand-cut chips	R62
Calamari & Chips Lightly crumbed Patagonian calamari, hand-cut chips	R62
Steak & Chips Grilled sirloin, hand-cut chips	R66

Children's lunch meals are served with hand-cut chips and
Tapas meals are served with bravas potatoes

Homemade Ice Cream & Chocolate Sauce 2 scoops of vanilla ice cream	R52
--	-----