



## BREAKFAST (Served from 8am to 11:00am)

<b>OYSTER</b> West coast medium oyster served with shallot vinaigrette	R38 each
<b>HOMEMADE NUT AND SEED GRANOLA</b> Honey granola with nuts, Bulgarian yoghurt and berry compote	R162
<b>BANANA FLAPJACKS</b> Grilled banana and flapjack stack with honey and whipped yoghurt Add bacon	R135 R177
<b>BERRY FLAPJACKS</b> Berry flapjack stack with whipped Chantilly cream	R135
<b>GAMMON AND SCRAM BREAKFAST BUN</b> Glazed gammon and scrambled eggs served on a freshly toasted brioche bun with wild rocket and finished with a sweet wholegrain mustard sauce Substitute with smoked salmon	R148 R173
<b>STEENBERG BREAKFAST</b> Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	R173
<b>BREAKFAST WRAP</b> Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	R135
<b>MINI STEENBERG BREAKFAST</b> One free range egg with grilled back bacon and assorted cherry tomatoes	R96
<b>THE STEM</b> One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	R130
<b>EGGS BENEDICT</b> Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	R148
<b>EGGS ROYALE</b> Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	R172
<b>EGGS FLORENTINE</b> Classic poached eggs served on a toasted English muffin with spinach and Tryn's signature hollandaise sauce	R135
<b>HOME BAKED (All subject to availability)</b> Honey brioche / muffin or croissant / mini-Danish Tonka bean baked cheesecake slice Croissant with Emmental and homemade preserve	R32 / R44 / R29 R82





## LUNCH AND DINNER MENU

Served daily from 12pm

### THREE COURSE WINTER MENU | R580 per person

Available for lunch and dinner. Includes an amuse bouche and Tryn's signature chocolate truffle to finish. Select one starter, one main course and a dessert off the below menu.

## TO BEGIN

### OYSTER

R38 each

Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander  
Four oysters served for the winter special

### PEAR AND CHEVIN TART

R162

On a goat's cheese mousse served with plum chutney,  
a port reduction, topped with walnuts and a crisp salad

### PAN-FRIED SCALLOPS

R250

Succulent scallops with a bacon crumb on a creamy cauliflower purée,  
served with warm orange butter, pan-fried king oyster and confit garlic  
R50 supplement added for the winter special

### FISH TARTARE

R175

Hand chopped fish tartare served with creamy avocado,  
togarashi mayo, lemongrass vinaigrette and topped with potato crisp  
R18 supplement added for the winter special

### CONFIT DUCK

R178

Pulled duck and crisp potato mille-feuille with a rhubarb compote,  
swirls of a thyme and muscadel jus, belnori mousse  
R20 supplement added for the winter special

### STEAK TARTARE

R162

Deconstructed hand chopped grass-fed fillet, accompanied by a creamy  
cornichon and caper dressing, quail egg melba crisps and pickled salad

### KATAIFI WRAPPED PRAWNS

R170

Vannamei prawns served with creamy avocado,  
pickled aubergine salsa, kumquat jam, basil emulsion

### OPEN RATATOUILLE RAVIOLI

R156

Accompanied with a creamy smoked Gruberg sauce and toasted pistachio nuts

### CAULIFLOWER, SHALLOT AND TRUFFLE SOUP

R125

Goat's cheese mousse, pistachio crumble





## TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R3650

Served naked or with toasted brioche and crème fraîche

Not included in the winter special

## FLOURISH

PRAWN AND AVOCADO SALAD

R178 / R278

Crisp greens, orange segments, coriander, chilli, ponzu vinaigrette and toasted sesame seeds

Starter served with 3 prawns / main served with 6 prawns

R15 supplement added for the winter special

MASALA DUSTED CALAMARI

R164 / R245

Served on crunchy daikon slaw, apple and lemon verbena vinaigrette,  
finished with a creamy yuzu emulsion

ARTICHOKE FRITTERS

R158 / R218

Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli

CRISP GREEN SALAD

R158 / R238

Baby gem lettuce dressed in caper and green olive dressing topped  
with sugar snaps, toasted seeds, poached egg and shaved parmesan

Add smoked salmon trout

R244 / R310

We cater for vegans and vegetarians. Please enquire with your waitron.





## THE MAIN AFFAIR

ROAST PUMPKIN RISOTTO R225

Enriched with parmesan, spring onions, tomato and basil vinaigrette, onion soil  
Add 5 Prawns R335  
R40 prawn supplement added on for the winter special

QUINOA FRITTER R235

Ash crusted chevin served with crispy kale, pistachio nuts,  
English spinach and finished with a spicy cranberry chutney

UMAMI GLAZED ETHICALLY SOURCED FISH R296

Served with a delicious green paw paw kimchi,  
coriander grilled baby cos and finished with a ginger and lemongrass broth

ETHICALLY SOURCED FISH R296

Creamy fennel purée with fresh tender greens, quinoa fritter,  
aubergine atchar and a swirl of Cape Malay velouté

VEAL ESCALOPE R328

Served on a creamy polenta with preserved lemon, grilled artichoke,  
wild rocket and smoked Gruberg salad and served with a white pepper jus

PORK BELLY R298

Glazed pork belly served with creamy turnip, root vegetables,  
persimmon chutney and finished with a star anise and tamarind jus

SUMAC CRUSTED VENISON LOIN R328

Served with creamy parsnip, tender greens, hibiscus and shallot jus, goat's chevin crumble  
R45 supplement added on for the winter special

HERB AND DIJOIN MUSTARD CRUSTED LAMB RACK R332

Oven roasted lamb sliced into cutlets served with creamy tahini aubergine,  
preserved lemon, fondant sweet potato, finished with a coriander infused Moroccan jus  
R40 supplement on the lamb rack, added on for the winter special

FLAME GRILLED BEEF FILLET R368

Served with broccolini, cèpe duxelle, bourbon café au lait,  
Tender greens, fondant potatoes, shimeji mushrooms  
R50 supplement added on for the winter special

## THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES R85

CREAMY POLENTA R62

HAND-CUT CHIPS R62

SAUTÉED VEGETABLES R78

HOUSE SALAD R120 / R166





## SWEET MERRIMENT

<b>CHILLED COCONUT INFUSED SAGO</b>	R130
Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb	
<b>CRÈME BRÛLÉE</b>	R125
Vanilla infused crème brûlée set on spiced apple and served with crunchie biscuit	
<b>COCOA CHOCOLATE SPHERE</b>	R135
Decadent warm chocolate sphere served with Carmella flexi ganache, candied grapefruit and citrus gel, finished with blood orange froyo	
<b>CHOCOLATE AND PORCINI DELICE</b>	R135
Delicious dark chocolate and whipped mascarpone with espresso gel and hazelnut ice cream	
<b>IVOIRE CHEESECAKE</b>	R130
Tryn's signature baked cheesecake accompanied by passionfruit namelaka, yuzu meringue, almond crumble, passion gel and raspberry ice cream	
<b>CHEESE PLATTER</b>	R198
Local South African cheese served on a Gorgonzola Catalan, Boerenkaas beignet, pickled apple and sultana chutney, marinated olive and crisp melba R20 supplement added on for the winter special	
<b>HOMEMADE ICE CREAM OR SORBET SCOOP</b>	R40
Three scoops served for the summer special	
<b>TRYN'S SIGNATURE CHOCOLATE TRUFFLE</b>	R35 each





## VEGETARIAN MENU

### TO BEGIN

CAULIFLOWER, SHALLOT AND TRUFFLE SOUP  
Goat's cheese mousse, pistachio crumble

R125

HOUSE SALAD  
Tender greens, cucumber, olives, tomatoes,  
red onion, goat's feta, raspberry vinaigrette

R120 / R166

OPEN RAVIOLI  
Accompanied with a creamy smoked  
Gruberg sauce and toasted pine nuts

R156

### THE MAIN AFFAIR

QUINOA FRITTER  
Ash crusted chevin served with crispy kale, pistachio,  
English spinach and finished with a spicy cranberry chutney

R235

ROAST PUMPKIN RISOTTO  
Enriched with parmesan, spring onions, tomato and basil vinaigrette, onion soil

R135 / R225

ARTICHOKE FRITTERS  
Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli

R158 / R218

### SWEET MERRIMENT

IVOIRE CHEESECAKE  
Tryn's signature baked cheesecake accompanied by passionfruit namelaka,  
yuzu meringue, almond crumble, passion gel and raspberry ice cream

R130

OCOA CHOCOLATE SPHERE  
Decadent warm chocolate sphere served with Carmelia flexi ganache,  
candied grapefruit and citrus gel, finished with blood orange froyo

R135

CRÈME BRÛLÉE  
Vanilla infused crème brûlée set on spiced apple and served with a crunchie biscuit

R125





## VEGAN MENU

### TO BEGIN

#### TEMPURA VEGETABLES

Citrus salad, pickled mushroom dressing, confit garlic

R135 / R250

#### HOUSE SALAD

Tender greens, cucumber, olives, tomatoes, red onion, raspberry vinaigrette

R120 / R166

#### RATATOUILLE MILLE-FEUILLE

Accompanied with basil vinaigrette, roast cherry tomatoes and toasted pistachio nuts

R148

### THE MAIN AFFAIR

#### VEGETABLES AND SHIMEJI

Assorted tender greens, toasted nut and seed crumble, basil salsa

R225

#### BROCCOLI AND SESAME SALAD

Tender greens, edamame, orange, avocado, chilli, coriander, sesame seeds, ponzu vinaigrette

R225

#### MANGETOUT AND AVO SALAD

Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds

R130 / R166

### SWEET MERRIMENT

#### SPICED BERRY AND APPLE SORBET

Seasonal fruit, toasted almonds, berry compote, "honeycomb"

R125

#### SORBET

Selection of 3 seasonal flavours

R110

#### CHILLED COCONUT INFUSED SAGO

Served with saffron infused pineapple, coconut lime sherbet finished with textures of "honeycomb"

R130





## TERRACE MENU (Served from 15:30 to 18:00)

<b>OYSTER</b> West coast oyster served with shallot vinaigrette or citrus granita	R38 each
<b>IMPERIAL HERITAGE CAVIAR 30g (subject to availability)</b> Served naked or with toasted brioche and crème fraîche	R3650
<b>BUTTER BOARD</b> Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	R113
<b>WHIPPED TAHINI AND AUBERGINE</b> Selection of crudité vegetables, baby herbs, dukkha crunch	R113
<b>ANTIPASTI</b> Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	R113
<b>STEAK TARTARE</b> Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	R162
<b>TRYN CALAMARI AND CHIPS</b> Sumac dusted baby Patagonian calamari on a bed of wild rocket, pickled daikon and cucumber ribbons, dressed with soy syrup and creamy aioli Add truffle fries	R198 R25
<b>CHARCUTERIE AND ARTISANAL CHEESE BOARD</b> Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	R345
<b>CHEESE PLATTER</b> Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	R198
<b>CURED MEATS</b> Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and lavash crackers	R230
<b>PRAWN OR SIRLOIN AND AVOCADO SALAD</b> Crisp greens, orange segments, coriander, chilli, ponzu vinaigrette and toasted sesame seeds	R275
<b>MARINATED OLIVES</b>	R78
<b>ASSORTED NUTS, GAME BILTONG, DRIED WORS</b>	R85 each
<b>TRUFFLE AND PARMESAN FRIES</b>	R85







## CHILDREN'S MENU

### RISE AND SHINE (Served from 8am to 11:00am)

EGGS ON TOAST Two scrambled eggs on toast	R65
MINI STEENBERG BREAKFAST One free range egg, grilled bacon and grilled tomatoes	R96
FRENCH TOAST With honey	R82
FLAPJACKS Sugar dusted, honey	R68

### THE FEAST (Served from 11.30am)

CALAMARI Baby Patagonian calamari, chips, homemade aioli	R96
PAN-FRIED ETHICALLY SOURCED FISH Seasonal vegetables and chips	R114
TEMPURA PRAWNS Chips, homemade aioli	R114
GRILLED SIRLOIN Seasonal vegetables and chips	R114
NOODLES WITH HOMEMADE TOMATO SAUCE	R85

### SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R75
SORBET Selection of 2 seasonal flavour	R78

