



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

OYSTERS	R29 each
Served with shallot vinaigrette	
HOMEMADE NUT AND SEED GRANOLA	R95
Bulgarian yoghurt, berry compote	
GOLFERS BREAKFAST	R95
Two scrambled eggs on toasted ciabatta, bacon and tomato relish	
STEENBERG BREAKFAST	R120
Two free range eggs, grilled bacon, grilled tomatoes, mushrooms, pork banger	
EGGS BENEDICT	R95
Classic poached eggs, grilled bacon, English muffin and hollandaise sauce	
EGGS ROYALE	R125
Classic poached eggs, salmon trout, English muffin and hollandaise sauce	
EGGS FLORENTINE	R85
Classic poached eggs, English spinach, English muffin and hollandaise sauce	
BREAKFAST WRAP	R95
Scrambled egg and bacon, wild rocket, balsamic syrup	
MINI STEENBERG BREAKFAST	R65
One free range egg, grilled bacon and grilled tomatoes	
THE STEM	R80
One free range egg, sautéed mushrooms, baby spinach and grilled tomatoes	
HOME BAKED (subject to availability)	
Honey brioche	R22
Muffin	R28
Mini Danish	R12
Croissant	R28
Cake of the day	R28
Lemon baked cheesecake	R55
Croissant with Emmental and home-made preserve	R55





## KIDDIES

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

<b>EGGS ON TOAST</b> Two free range scrambled eggs on toast	R45
<b>MINI STEENBERG BREAKFAST</b> One free range egg, grilled bacon and grilled tomatoes	R65
<b>FRENCH TOAST</b> With honey	R45
<b>FLAPJACKS</b> Sugar dusted	R45

### THE FEAST (Served daily from 11.30am)

<b>CALAMARI</b> Baby Patagonian calamari, home-made chips, aioli	R60
<b>PAN-FRIED ETHICALLY SOURCED FISH</b> Seasonal vegetables and homemade chips	R75
<b>GRILLED SIRLOIN</b> Seasonal vegetables and homemade chips	R75
<b>NOODLES WITH HOMEMADE TOMATO SAUCE</b>	R55





## LUNCH MENU (Served daily from 12pm to 3pm)

### THE APPROACH

OYSTERS	R29 each
Served with shallot vinaigrette or Lime, chilli, coriander and ponzu granite	
FISH TARTARE	R125
Prawns, chevin, edamame, pickled ginger, citrus vinaigrette	
CAULIFLOWER, PEAR AND SAGE SOUP	R75
Goat's cheese mousse, onion soil	
ARTICHOKE FRITTERS	R105
Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	
ETHICALLY SOURCED PICKLED FISH	R90
Avocado, cream, mousse, lavash	
PAN-FRIED PRAWNS	R145
Cauliflower purée, peas, potato and nori crunch, parsley velouté	
TRYN STEAK TARTARE	R115
Pickled daikon, onion soil, confit quail egg, caper and cornichon dressing	
SALT AND PEPPER CALAMARI	R105
Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	
TEMPURA PRAWNS	R115
Pickled vegetables, avocado pulp, passionfruit and orange gel, aioli, jalapeño syrup	
CAESAR SALAD	R115 / R185
Baby gem lettuce, crispy pork belly, croutons, soft poached egg, white anchovies and shaved parmesan	





## SOJOURN

PULLED BEEF AND RED WINE JUS	R165
Homemade tagliatelle, roasted cherry tomatoes and spinach	
MUSHROOM TAGLIATELLE	R155
Homemade tagliatelle, broccoli, baby spinach, artichoke and truffle cream	
BROCCOLI AND CARAMELISED ONION RISOTTO	R155
Sauvignon blanc, parmesan, macadamia nut and spinach pesto	
Add Prawns	R245
ETHICALLY SOURCED FISH	R198
Black rice, spinach and peanut salad, tahini, mint, spicy lemongrass vinaigrette or Wasabi and pea fritter, corn and shimeji salsa, turmeric and lime velouté	
PORK BELLY	R195
Pak choi, root vegetables, ginger and pineapple relish, miso caramel jus	
BRAISED LAMB NECK	R205
Herb ricotta stuffed lamb neck, beetroot carpaccio, aubergine purée, pomegranate, mint and feta salsa, mint jus	
PRAWN AND SESAME SALAD	R195
Tender greens, edamame, coriander, sprouts, wasabi, chilli and soy ginger vinaigrette	
BEEF FILLET / SIRLOIN	R255 / R205
Mushroom croquette, fine beans, pearl onions, roast garlic and celeriac purée, porcini jus	

## THE TRIMMINGS

HOUSE SALAD	R85 / R115
Tender greens, cucumber, red onion, olives, tomatoes, mangetout, goats' feta	
KIRK'S TRUFFLE AND PARMESAN FRIES	R55
HAND-CUT CHIPS	R38
SAUTÉED VEGETABLES	R52



# Tryn

## RELAXED (Served daily from 11:30am)

CALAMARI AND CHIPS	R125
Paprika dusted baby Patagonian calamari, homemade garlic aioli	
WRAP OF THE DAY	R115
Served with house salad	
SIRLOIN CIABATTA	R165
Emmental cheese, pickles, tomato and onion relish, porcini jus, homemade chips	
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R260
Local cheeses, charcuterie, preserve, pickles and homemade bread	
OYSTERS	R29 each
Served with shallot vinaigrette or Lime, chilli, coriander and ponzu granite	
CAESAR SALAD	R115 / R185
Baby gem lettuce, crispy pork belly, croutons, soft poached egg, white anchovies, shaved parmesan	
HOUSE SALAD	R85 / R115
Tender greens, cucumber, red onion, olives, tomatoes, mangetout, goats' feta	
KIRK'S TRUFFLE AND PARMESAN FRIES	R55
HAND-CUT CHIPS	R38
SAUTÉED VEGETABLES	R52





## SWEET MERRIMENT

ALMOND AND LEMON FRANGIPANE	R92
White chocolate cremeaux, matcha ice cream, candied zest	
CHOCOLATE MARQUISE	R95
Brûléed banana, salted caramel popcorn, latte ice cream, vanilla mouse	
WHIPPED YOGHURT PANNA COTTA	R85
Citrus segments, berry compote, vanilla bean ice cream, honeycomb	
CRÈME BRÛLÉE	R80
Angostura and orange, white chocolate biscotti	
DARK CHOCOLATE SPHERE	R95
Vanilla mousse, caramel sauce, peanut praline	
LEMON BAKED CHEESCAKE	R92
Compressed pineapple, whipped vanilla, raspberry ice cream, lime crumble	
CHEESE PLATTER	R145
Selection of local cheese and preserves	
HOMEMADE ICE CREAM OR SORBET SCOOP	R25 / R27
HOMEMADE CHOCOLATE TRUFFLE	R25

## THE FINALE

STEENBERG NATURAL SWEET 2017 per glass	R55
Subtle sweetness of dried apricot, and candied walnuts. A long, rich finish of citrus and honey.	
MULLINEUX STRAW WINE 2018 per glass	R125
An enticing blend of dried peaches, apricots and marmalade, with savoury, nutty aromas of almonds, marzipan and honey. An intense mouth-feel balanced by a fresh, long finish.	
DE KRANS CAPE TAWNY per glass	R40
Elegant aged flavours of caramel, toffee, roasted nuts and fruitcake.	
DALLA CIA GRAPPA (Cabernet Sauvignon Merlot) per glass	R75
An aromatic bouquet of creamy dark chocolate and sweet raisins. The aftertaste is nutty and long lingering.	





## DINNER (Served Thursday to Saturday from 18:00)

THREE COURSE DINNER SPECIAL | R395 per person

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.

## THE APPROACH

<b>OYSTERS</b>	R29 each
Served with shallot vinaigrette or Lime, chilli, coriander and ponzu granite <b>Four oysters served for the dinner special</b>	
<b>FISH TARTARE</b>	R125
Prawns, chevin, edamame, pickled ginger, citrus vinaigrette <b>R15 supplement added on for the dinner special</b>	
<b>CAULIFLOWER, PEAR AND SAGE SOUP</b>	R75
Goat's cheese mousse, onion soil	
<b>ARTICHOKE FRITTERS</b>	R105
Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	
<b>ETHICALLY SOURCED PICKLED FISH</b>	R90
Avocado, cream, mousse, lavash	
<b>PAN-FRIED PRAWNS</b>	R145
Cauliflower purée, peas, potato and nori crunch, parsley velouté <b>R20 supplement added on for the dinner special</b>	
<b>TRYN STEAK TARTARE</b>	R115
Pickled daikon, onion soil, confit quail egg, caper and cornichon dressing	
<b>SALT AND PEPPER CALAMARI</b>	R105
Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	
<b>TEMPURA PRAWNS</b>	R115
Pickled vegetables, avocado pulp, passionfruit and orange gel, aioli, jalapeño syrup	



## SOJOURN

# Tryn

PULLED BEEF AND RED WINE JUS R165

Homemade tagliatelle, roasted cherry tomatoes and spinach

MUSHROOM TAGLIATELLE R155

Homemade tagliatelle, broccoli, baby spinach, artichoke and truffle cream

BROCCOLI AND CARAMELISED ONION RISOTTO R155

Sauvignon blanc, parmesan, macadamia nut and spinach pesto

**Add Prawns**

**R40 prawn supplement added for the dinner special R245**

ETHICALLY SOURCED FISH R198

Black rice, spinach and peanut salad, tahini, mint, spicy lemongrass vinaigrette  
or

Wasabi and pea fritter, corn and shimeji salsa, turmeric and lime velouté

PORK BELLY R195

Pak choi, root vegetables, ginger and pineapple relish, miso caramel jus

BRAISED LAMB NECK R205

Herb ricotta stuffed lamb neck, beetroot carpaccio,  
aubergine purée, pomegranate, mint and feta salsa, mint jus

PRAWN AND SESAME SALAD R195

Tender greens, edamame, coriander, sprouts, wasabi, chilli and soy ginger vinaigrette

**R10 supplement added on for the dinner special**

BEEF FILLET R255

Mushroom croquette, fine beans, pearl onions, roast garlic and celeriac purée, porcini jus

**R40 supplement added on for the dinner special**

## THE TRIMMINGS

HOUSE SALAD R85 / R115

Tender greens, cucumber, red onion, olives, tomatoes, mangetout, goats' feta

KIRK'S TRUFFLE AND PARMESAN FRIES R55

HAND-CUT CHIPS R38

SAUTÉED VEGETABLES R52







## SWEET MERRIMENT

ALMOND AND LEMON FRANGIPANE White chocolate cremeaux, matcha ice cream, candied zest	R92
CHOCOLATE MARQUISE Brûléed banana, salted caramel popcorn, latte ice cream, vanilla mouse	R95
WHIPPED YOGHURT PANNA COTTA Citrus segments, berry compote, vanilla bean ice cream, honeycomb	R85
CRÈME BRÛLÉE Angostura and orange, white chocolate biscotti	R80
DARK CHOCOLATE SPHERE Vanilla mousse, caramel sauce, peanut praline	R95
LEMON BAKED CHEESECAKE Compressed pineapple, whipped vanilla, raspberry ice cream, lime crumble <b>R20 supplement added on for the dinner special</b>	R92
CHEESE PLATTER Selection of local cheese and preserves	R145
HOMEMADE ICE CREAM OR SORBET SCOOP Three scoops served for the dinner special	R25 / R27
HOMEMADE CHOCOLATE TRUFFLE	R25





## VEGETARIAN MENU

### THE JOURNEY BEGINS

CAULIFLOWER, PEAR AND SAGE SOUP Goat's cheese mousse, onion soil	R75
ARTICHOKE FRITTERS Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	R105
HOUSE SALAD Tender greens, cucumber, red onion, olives, tomatoes, goats' feta, raspberry vinaigrette	R75 / R95

### SOJOURN

VEGETABLES AND SHIMEJI Assorted tender greens, toasted nut and seed crumble, artichoke and truffle cream	R165
RISOTTO OF THE DAY Sauvignon blanc, parmesan, micro herbs	R90 / R155
MUSHROOM TAGLIATELLE Homemade tagliatelle, broccoli, baby spinach, artichoke cream	R155

### SWEET MERRIMENT

ALMOND AND LEMON FRANGIPANE White chocolate cremeaux, matcha ice cream, candied zest	R92
CHOCOLATE MARQUISE Brûléed banana, salted caramel popcorn, latte ice cream, vanilla mouse	R95
CRÈME BRÛLÉE Angostura and orange, white chocolate biscotti	R80





## VEGAN MENU

### THE JOURNEY BEGINS

TEMPURA VEGETABLES Avocado pulp, shimeji, jalapeño jam	R90 / R155
MANGETOUT AND AVO SALAD Red cabbage slaw, toasted nuts and seeds, lime gel, citrus vinaigrette	R85
HOUSE SALAD Tender greens, cucumber, red onion, olives, tomatoes, raspberry vinaigrette	R75 / R95

### SOJOURN

VEGETABLES AND SHIMEJI Assorted tender greens, toasted nut and seed crumble, basil salsa	R165
BROCCOLI AND SESAME SALAD Tender greens, edamame, coriander, sprouts, sesame, soy and ginger	R155
ARTICHOKE AND BEETROOT SALAD Rocket, spring onion, toasted pumpkin seeds, truffle vinaigrette	R155

### SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET Seasonal fruit, toasted almonds, berry compote and "honeycomb"	R85
SORBET Selection of 3 seasonal flavours	R70
HAND-CUT CHIPS	R38
VEGAN / VEGETARIAN TRUFFLE FRIES	R55

