

Breakfast: Monday – Sunday 09h00 – 11h00

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

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

**Scram Wrap** R96 / R106  
 Parma ham / smoked trout  
 wild rocket, truffle scrambled eggs,  
 cherry tomatoes, balsamic syrup

**Shrooms on Rösti** R96  
 Assorted mushrooms, chives, buttered  
 English spinach, tomato velouté

**Beef Ragout** R98  
 Spicy beef ragout, whole wheat toast,  
 poached eggs, buttered English spinach

**Smoked Trout & Crème Fraîche** R108  
 Wholewheat toast, avo pulp, roasted  
 tomatoes, wild rocket,  
 chargrilled red pepper coulis

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

**Eggs Royale** R116  
 Smoked rainbow trout, rösti, poached eggs,  
 baby spinach, Hollandaise sauce

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

**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 from 09h00-11h00

Lunch is served from 12h00 – 15h00

Tapas is served in the evenings from  
 17h00 – 20h00. Enjoy a variety of small plates  
 for a great social experience.

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

BISTRO  
**sixteen82**  
 — AT STEENBERG —

**Starters**

<b>Saldanha Oyster</b>	<b>R28</b>
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay MCC Brut R75</i>	
<b>Panko Crusted Cheese Fritter</b>	<b>R92</b>
Tender greens, goats' cheese mousse, pear, pistachio & truffle honey <i>*Steenberg Sphynx 2018 R82</i>	
<b>Beetroot &amp; Labneh Salad</b>	<b>R92</b>
Tender greens, pumpkin seed granola, sumac vinaigrette <i>*Steenberg Sauvignon Blanc 2018 R75</i>	
<b>Green Vegetable &amp; Anchovy Salad</b>	<b>R98</b>
Tender greens, almonds, avo pulp, white anchovies, miso dressing, aioli <i>*Steenberg Black Swan 2018 R134</i>	
<b>Tempura Prawns</b>	<b>R118</b>
Peanut & coriander noodle salad, harissa mayo, prawn oil <i>*Steenberg Semillon 2018 R130</i>	
<b>Curried Baby Calamari</b>	<b>R115</b>
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg Black Swan 2018 R134</i>	
<b>Chicken Livers</b>	<b>R88</b>
Chicken livers, tomato & onion salsa, bruschetta, black pepper & bourbon jus <i>*Steenberg Syrah 2016 R125</i>	
<b>Beef Tataki</b>	<b>R115</b>
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2015 R150</i>	
<b>Sides</b>	
<b>Hand-cut chips</b>	<b>R40</b>
<b>Vegetables</b>	<b>R49</b>
<b>House salad</b>	<b>R66 / R88</b>

**Mains**

<b>Risotto of the Day</b>	<b>R98 / R145</b>
Pecorino cheese, cherry tomatoes, Steenberg sauvignon blanc & coulis <b>Add bacon</b>	<b>R22 / R30</b>
<i>*Steenberg Rattlesnake 2018 R82</i>	
<b>Ethically Sourced Fish</b>	<b>R195</b>
Braised leeks, tomato velouté, pickled paprika cauliflower, basil & olive salsa <i>*Steenberg Sphynx 2018 R82</i>	
<b>Sesame &amp; Ginger Sirloin Salad</b>	<b>R195</b>
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2018 R130</i>	
<b>Roasted Pork Belly</b>	<b>R205</b>
Creamy polenta, red cabbage & sunflower seed salsa, apricot & tamarind jus <i>*Steenberg Sphynx 2018 R82</i>	
<b>Beef Fillet or Sirloin</b>	<b>R250 / R220</b>
Cauliflower purée tender greens, artichoke salsa, Bordelaise jus <i>*Steenberg Catharina 2016 R172</i>	
<b>Open Steak Sandwich</b>	<b>R178</b>
Chimichurri hollandaise, tender greens, sundried tomato pesto, hand-cut chips <i>*Steenberg Syrah 2016 R125</i>	
<b>Braised Lamb Neck</b>	<b>R225</b>
Herb ricotta stuffed lamb neck, butternut, feta, mint & pea salsa, lemon jus <i>*Steenberg Merlot 2016 R105</i>	
<b>Anti Pasti Plate</b>	<b>R148</b>
Assorted locally cured meats, pickles, beef terrine, rocket & homemade bread <i>*Steenberg Stately 2017 R87</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

<b>Yoghurt Mousse</b> Cardamom & orange curd, honeycomb, citrus segments, macadamia nuts, kalamansi ice cream	<b>R88</b>
<b>Raspberry &amp; Rose Parfait</b> Matcha curd, white chocolate & pistachio soil, whipped raspberry	<b>R88</b>
<b>Lemon Posset</b> Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	<b>R75</b>
<b>Almond &amp; Caramélia Torte</b> Poached pear salsa, white chocolate crèmeux, spiced plum ice cream	<b>R92</b>
<b>Caramelised Apple Bread &amp; Butter Pudding</b> Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	<b>R85</b>
<b>Ariaga Chocolate Namelaka</b> Salted fudge crumble, vanilla mousse, coco nib latte ice cream	<b>R92</b>
<b>Cheese Platter</b> Selection of local cheese, pineapple & thyme preserve, sunflower & chevin macaroon, seed granola, lavash *For one	<b>R138</b>
<b>Homemade Fruit Sorbet or Ice Cream Scoop</b>	<b>R35</b>
<b>Homemade Chocolate Truffle</b>	<b>R18</b>

With Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R36	
Allesverloren Fine Old Vintage Port 2011	R34	
Steenberg Natural Sweet Semillon 2017	R50	
Paul Cluver Noble Late Harvest 2017 (Riesling)	R89	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R68	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R62	R245
Steenberg 1682 Chardonnay MCC Brut	R75	R300
Steenberg 1682 Pinot Noir MCC Brut	R98	R390
Steenberg Lady R MCC Brut 2014 (Pinot Noir / Chardonnay)		R820

## Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

### Starters

<b>Panko Crusted Cheese Fritter</b>	<b>R92</b>
Tender greens, goat's cheese mousse, pear, pistachio & truffle honey	
<b>Warm Vegetable &amp; Quinoa Salad</b>	<b>R88</b>
Chevin mousse, wild rocket, basil coulis	
<b>Beetroot &amp; Labneh Salad</b>	<b>R92</b>
Tender greens, pumpkin seed granola, sumac vinaigrette	
<b>House Salad</b>	<b>R66 / R88</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

### Mains

<b>Risotto of the Day</b>	<b>R98 / R145</b>
Homemade risotto with pecorino cheese, cherry tomatoes, Steenberg sauvignon blanc & coulis	
<b>Vegetable Stack</b>	<b>R128</b>
Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, garlic cream	
<b>Tempura Vegetables</b>	<b>R115</b>
Peanut & coriander noodle salad, harissa mayo	

### Desserts

<b>Lemon Posset</b>	<b>R75</b>
Yoghurt & granadilla sorbet, berry coulis, white chocolate shortbread	
<b>Ariaga Chocolate Namelaka</b>	<b>R92</b>
Salted fudge crumble, vanilla mousse, coco nib latte ice cream	
<b>Caramelised Apple Bread &amp; Butter Pudding</b>	<b>R85</b>
Gingerbread crumbs, apple curd, vanilla & sultana compote, pecan nut praline ice cream	
<b>Cheese Platter</b>	<b>R138</b>
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	

\*For one

## Vegan Lunch Menu

Monday – Sunday 12h00 – 15h00

### Starters

<b>Broccoli Tataki</b>	<b>R95</b>
Marinated shimeji mushrooms, chilli, corn, spring onion, wild rocket, soy vinaigrette	
<b>Beetroot &amp; Marinated Artichoke Salad</b>	<b>R92</b>
Tender greens, pumpkin seeds, sumac vinaigrette	
<b>House Salad</b>	<b>R66 / R88</b>
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	

### Mains

<b>Vegetable Stack</b>	<b>R128</b>
Pan-fried vegetables, roasted butternut, assorted mushrooms, tender greens, red pepper & smoked paprika vinaigrette	
<b>Tempura Vegetables</b>	<b>R125</b>
Peanut & coriander noodle salad, basil & soy syrup	
<b>Warm Vegetable Quinoa Salad</b>	<b>R125</b>
Artichoke, courgettes, peppers, wild rocket, red pepper coulis	

### Dessert

<b>Fresh Berries</b>	<b>R75</b>
Citrus segments, mixed berry coulis	
<b>Home-Made Sorbet</b>	<b>R85</b>
Spiced poached pear, fresh fruit, macadamia crumb	

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.

## 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
Warm broccoli salad, sesame	R78
Cheese fritter	R69
Arancini “risotto fritters”	R58
“Patatas bravas”	R55
Beetroot & labneh salad	R75
Polenta frites	R58
Goats’ cheese panna cotta	R75
Fish ponzu	R98
Pickled fish “tacos” - served cold	R86
Baby Patagonian calamari	R88
Gambas, “tom yum”	R118
White anchovy, broccoli, Caesar dressing	R78
Pork belly	R88
Chorizo, jalepeño & corn croquette	R59
Sticky chicken livers	R78
Moroccan ribs	R98
Beef tataki, chilli, soy	R115
Beef pot stickers	R84
Selection of local cheeses	R138
*For one	

Come and enjoy our “Chef’s Selection” Tapas for 2 @ R355  
 Available every evening from 17h00-20h20

## Vegetarian Tapas Menu

Monday – Sunday: 17h00 – 20h00

<b>Bruschetta of the Day</b>	<b>R56</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	<b>R66</b>
<b>Beetroot &amp; Labneh Salad</b> Tender greens, pumpkin seed granola, sumac vinaigrette	<b>R75</b>
<b>Broccoli Tataki</b> Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette, aioli	<b>R95</b>
<b>Warm Quinoa Salad</b> Vegetables, artichokes, courgettes, wild rocket	<b>R68</b>
<b>Arancini</b> Panko crusted risotto fritter	<b>R58</b>
<b>Panko Crusted Cheese Fritter</b> Goat's cheese mousse, pear, pistachio & truffle honey	<b>R69</b>
<b>Polenta Frites</b> Spicy harissa & tomato ragout	<b>R58</b>
<b>“Patatas Bravas”</b> Fried potatoes, chilli, crème fraîche	<b>R55</b>
<b>Cheese Platter</b> Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	<b>R138</b>

**Vegan Tapas Menu**

**Monday – Sunday 17h00 – 20h00**

<b>Bruschetta of the Day</b>	<b>R56</b>
<b>House Salad</b> Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	<b>R66</b>
<b>Broccoli Tataki</b> Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	<b>R95</b>
<b>Beetroot &amp; Marinated Artichoke Salad</b> Tender greens, pumpkin seeds, sumac vinaigrette	<b>R75</b>
<b>Warm Quinoa Salad</b> Vegetables, artichokes, courgettes, wild rocket	<b>R68</b>
<b>Tempura Vegetables</b> Peanut & coriander noodle salad, basil & soy syrup	<b>R65</b>
<b>“Patatas Bravas”</b> Fried potatoes, smoked paprika, red pepper coulis	<b>R55</b>

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.



**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**

**Homemade Ice Cream & Chocolate Sauce**

2 scoops of vanilla ice cream

**R52**