



BREAKFAST (Served from 9am to 11am)

HOMEMADE NUT AND SEED GRANOLA	R95
Bulgarian yoghurt, berry compote	
MINI STEENBERG BREAKFAST	R65
One free range egg, grilled bacon and grilled tomatoes	
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	R85
Scrambled egg and bacon, wild rocket, balsamic syrup	
GOLFERS BREAKFAST	R85
Two scrambled eggs on toasted ciabatta, bacon and tomato relish	
HOME BAKED (subject to availability)	
Honey brioche	R22
Muffin / Cake of the day	R28
Danish / Mini croissant	R12

KIDDIES (Served from 9am to 11am)

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





KIDDIES (Served from 11.30am)

CALAMARI

Homemade chips, mayo

R60

NOODLES WITH HOMEMADE TOMATO SAUCE

R60

GRILLED SIRLOIN STEAK

Seasonal vegetables and chips

R75

PAN-FRIED ETHICALLY SOURCED FISH

Seasonal vegetables and mash

R75

RELAXED (Served from 11:30am)

CALAMARI AND CHIPS

Homemade garlic aioli

R125

WRAP OF THE DAY

Served with house salad

R115

SIRLOIN CIABATTA

Emmental cheese, pickles, tomato and onion relish, pepper jus, homemade chips

R165

CAESAR SALAD

Baby gem lettuce, crispy pork belly, croutons,
poached egg, white anchovies, shaved parmesan

R115 / R185

CHARCUTERIE AND ARTISINAL CHEESE BOARD

Local cheeses, charcuterie, preserve, pickles and homemade bread

R260





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

THE APPROACH

OYSTERS	R29 each
Lime, chilli, coriander and ponzu granite or plain with shallot vinaigrette	
CORN, LEEK AND TRUFFLE SOUP	R75
Goat's cheese mousse, onion soil	
TRYN STEAK TARTARE	R115
Pickled daikon, sesame, ginger, soy, onion soil, coriander, wasabi mayo, quail egg	
SALT AND PEPPER CALAMARI	R105
Red cabbage slaw, citrus vinaigrette, lime gel, coriander mayo	
ETHICALLY SOURCED PICKLED FISH	R90
Avocado, cream, mousse, lavash	
TEMPURA PRAWNS	R110
Avocado pulp, shimeji, aioli, tomato and chilli jam	
PAN-FRIED PRAWNS	R145
Cauliflower purée, parsley velouté, nori and potato crisps	





SOJOURN

PULLED BEEF AND RED WINE JUS

R155

Homemade tagliatelle, roasted cherry tomatoes and spinach

MUSHROOM, TRUFFLE AND EMMENTAL

R145

Homemade tagliatelle, broccoli and cherry tomatoes

RISOTTO OF THE DAY

R155

Sauvignon blanc, parmesan, nut and seed crunch

Add Prawns

R245

ETHICALLY SOURCED FISH

R195

Courgette ribbons, spinach, spinach, black rice,
pickled spekboom relish, tarragon hollandaise

PORK BELLY

R185

Mash potato, red cabbage, mangetout and sunflower seed salsa, rooibos and sultana jus

BRAISED LAMB NECK

R190

Herb ricotta stuffed lamb neck, butternut, feta, mint and pea salsa, lemon jus

PRAWN AND SESAME SALAD

R195

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

BEEF FILLET / SIRLOIN

R250 / R195

Pumpkin purée, roast pumpkin and thyme arancini, fine beans, brandy and pepper jus





SWEET MERRIMENT

STRAWBERRY NAMELAKA	R85
'Burnt' butter sponge, strawberry gel, whipped vanilla and balsamic	
CRÈME BRULÉE	R80
Angostura and orange, white chocolate biscotti	
WHIPPED YOGHURT PANNA COTTA	R85
Berry compote, spiced plum ice cream, honeycomb	
CHOCOLATE BROWNIE	R85
Salted caramel, coffee ice cream, cocoa nib	
DARK CHOCOLATE SPHERE	R95
Vanilla mousse, caramel sauce, peanut praline	
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	R52
Subtle sweetness of dried apricot, and candied walnuts. A long, rich finish of citrus and honey.	
DE KRANS CAPE TAWNY per glass	R38
Elegant aged flavours of caramel, toffee, roasted nuts and fruitcake.	
KLEIN CONSTANTIA SPIRIT OF CONSTANTIA (grappa)	R70
Distilled from the husks of Muscat de Frontignan grapes, Spirit of Constance captures the rich, sweet and succulent essence of Vin de Constance with distinctive finesse.	

