



BREAKFAST

Served daily from 08h00

OYSTER	R40 each
West coast medium oyster served with shallot vinaigrette	
HOMEMADE NUT AND SEED GRANOLA	R168
Honey granola with nuts, Bulgarian yoghurt and berry compote	
BANANA FLAPJACKS	R145
Grilled banana and flapjack stack with honey and whipped yoghurt	
<i>Add bacon</i>	R190
BERRY FLAPJACKS	R145
Berry flapjack stack with whipped Chantilly cream	
GAMMON AND SCRAM BREAKFAST BUN	R155
Glazed gammon and scrambled eggs served on a freshly toasted brioche bun with wild rocket and finished with a sweet wholegrain mustard sauce	
<i>Substitute with smoked salmon</i>	R178
STEENBERG BREAKFAST	R178
Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	
BREAKFAST WRAP	R140
Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	
MINI STEENBERG BREAKFAST	R100
One free range egg with grilled back bacon and assorted cherry tomatoes	
THE STEM	R135
One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	
EGGS BENEDICT	R155
Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	
EGGS ROYALE	R179
Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	
EGGS FLORENTINE	R140
Classic poached eggs served on a toasted English muffin with English spinach and Tryn's signature hollandaise sauce	
HOME BAKED (All subject to availability)	
Honey brioche / muffin or croissant / mini-Danish	R33 / R46 / R32
Ivoire cheesecake slice	R85
Croissant with Emmental and homemade preserve	R86





LUNCH AND DINNER MENU

Served daily from 12h00

THREE COURSE SUMMER MENU | R640 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	R40 each
Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander <i>Four oysters served for the summer special</i>	
PAN-FRIED SCALLOPS	R258
Succulent scallops with a bacon crumb on a creamy cauliflower purée, served with warm orange butter, pan-fried king oyster mushroom and confit garlic <i>R50 supplement added for the summer special</i>	
PEAR AND CHEVIN TART	R172
On a goat's cheese mousse served with cranberry chutney, a port reduction, topped with walnuts and a crisp salad	
FISH TARTARE	R182
'Abalobi' fish tartare accompanied by a fragrant Pernod and tomato gel, enhanced with a smooth pea and jalapeño mousse, and finished with a zesty kalamansi and basil vinaigrette <i>R18 supplement added for the summer special</i>	
CONFIT DUCK	R185
Pulled duck and crisp potato mille-feuille with a rhubarb compote, swirls of a thyme and muscadel jus, belnori mousse <i>R20 supplement added for the summer special</i>	
STEAK TARTARE	R168
Deconstructed hand chopped grass-fed beef fillet, accompanied by a creamy cornichon and caper dressing, quail egg, melba crisps and pickled salad	
KATAIFI WRAPPED PRAWNS	R178
Vannamei prawns served with creamy avocado, pickled aubergine salsa, kumquat jam and a basil emulsion	
TRUFFLE INFUSED MUSHROOM RAVIOLI	R165
Accompanied with a porcini velouté, shimeji mushrooms and a parmesan crisp <i>Add 3 Prawns</i>	
ROAST BUTTERNUT AND COCONUT SOUP	R145
Goat's cheese mousse, toasted coconut	





TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R3795

Served naked or with toasted brioche and crème fraîche

Not included in the summer special

FLOURISH

PRAWN AND AVOCADO SALAD

R185 / R289

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 summer special

MASALA DUSTED CALAMARI

R172 / R255

Served on crunchy daikon slaw, apple and lemon verbena vinaigrette,

finished with a creamy yuzu emulsion

ARTICHOKE FRITTERS

R165 / R228

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

CRISP GREEN SALAD

R164 / R248

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

R254 / R325





THE MAIN AFFAIR

BROCCOLI AND SPINACH RISOTTO R235

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

Add 5 Prawns R348

R40 prawn supplement added on for the summer special

QUINOA FRITTER R245

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

UMAMI GLAZED ETHICALLY SOURCED FISH R308

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

ETHICALLY SOURCED FISH R308

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

VEAL ESCALOPE R340

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 R310

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

FLAME GRILLED VENISON R340

Black cherry glazed venison loin on creamy cashew and parsnip purée accompanied by an onion feuillette, Ronosterbos crumble, tender greens

R45 supplement added on for the summer special

HERB AND DIJON MUSTARD CRUSTED LAMB RACK R345

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 added on for the summer special

GRILLED BEEF FILLET R385

Served with duck fat potatoes and a velvety artichoke and shallot purée, topped with a vibrant Gruberg and broccolini salsa, finished with a luxurious black truffle jus

R50 supplement added on for the summer special

THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES R88

CREAMY POLENTA R64

HAND-CUT CHIPS R65

SAUTÉED VEGETABLES R82

HOUSE SALAD R125 / R175





SWEET MERRIMENT

CHILLED COCONUT INFUSED SAGO	R135
Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb	
CRÈME BRÛLÉE	R135
Vanilla infused crème brûlée set on spiced apple and served with a crunchie biscuit	
COCA CHOCOLATE SPHERE	R145
Decadent warm chocolate sphere served with Carmelia flexi ganache, bourbon whipped namelaka, whiskey veil, finished with a decadent honeycomb ice cream	
LIME CREMEAUX	R145
Served with raspberry sorbet, yuzu gel, jalapeno coulis and crushed meringue	
IVOIRE CHEESECAKE	R138
Tryn's signature baked cheesecake accompanied by passionfruit namelaka, salted coconut almond crumble, passion gel and apricot ice cream	
CHEESE PLATTER	R205
Local South African cheese served on a Gorgonzola Catalan, Boerenkaas beignet, pickled apple and sultana chutney, marinated olive and crisp melba <i>R20 supplement added on for the summer special</i>	
HOMEMADE ICE CREAM OR SORBET SCOOP	R42
<i>Three scoops served for the summer special</i>	
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R36 each

WITH FINESSE

DE KRANS CAPE TAWNY per glass	R45
Elegant, aged flavours of caramel, toffee, roasted nuts and fruitcake	
THELEMA "Vin de Hel" MUSCAT LATE HARVEST 2022 per glass	R63
An enticing blend of pineapple, citrus and apricots and touch of honey and a lush mouthfeel balanced by sweetness and fresh acidity	
DALLA CIA GRAPPA PREMIUM SELECTION	R105
(Cabernet Sauvignon Merlot) per glass An aromatic bouquet of creamy dark chocolate and sweet raisins. The aftertaste is nutty and long lingering	

The menu may change without notice due to availability.





VEGETARIAN MENU

TO BEGIN

ROAST BUTTERNUT AND COCONUT SOUP Goat's cheese mousse, toasted coconut	R140
HOUSE SALAD Tender greens, cucumber, olives, tomatoes, red onion, goat's feta, raspberry vinaigrette	R125 / R175
TRUFFLE INFUSED MUSHROOM RAVIOLI Accompanied with a porcini velouté, shimeji mushrooms and a parmesan crisp	R165

THE MAIN AFFAIR

QUINOA FRITTER Ash crusted chevin served with crispy kale, pistachio nuts, English spinach and finished with a spicy cranberry chutney	R245
BROCCOLI AND SPINACH RISOTTO Enriched with parmesan, spring onions, herb vinaigrette, onion soil	R235
ARTICHOKE FRITTERS Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	R165 / R228

SWEET MERRIMENT

IVOIRE CHEESECAKE Tryn's signature baked cheesecake accompanied by passionfruit namelaka, salted coconut almond crumble, passion gel and apricot ice cream	R138
COCA CHOCOLATE SPHERE Decadent warm chocolate sphere served with Carmelia flexi ganache, bourbon whipped namelaka, whiskey veil, finished with a decadent honeycomb ice cream	R145
CRÈME BRÛLÉE Vanilla infused crème brûlée set on spiced apple and served with a crunchie biscuit	R135





VEGAN MENU

TO BEGIN

TEMPURA VEGETABLES	R140 / R260
Citrus salad, pickled mushroom dressing, confit garlic	
HOUSE SALAD	R125 / R175
Tender greens, cucumber, olives, tomatoes, red onion, raspberry vinaigrette	
MUSHROOM MILLE-FEUILLE	R165
Delicate layered cèpe duxelles, crispy potatoes, shimeji mushrooms, baby spinach, herb vinaigrette, balsamic syrup	

THE MAIN AFFAIR

VEGETABLES AND SHIMEJI	R235
Assorted tender greens, toasted nut and seed crumble, basil salsa	
BROCCOLI AND SESAME SALAD	R235
Tender greens, edamame, orange, avocado, chilli, coriander, sesame seeds, ponzu vinaigrette	
MANGETOUT AND AVO SALAD	R140 / R185
Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds	

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET	R130
Seasonal fruit, toasted almonds, berry compote, “honeycomb”	
SORBET	R120
Selection of 3 seasonal flavours	
CHILLED COCONUT INFUSED SAGO	R135
Served with saffron infused pineapple, coconut lime sherbet finished with textures of “honeycomb”	





TERRACE SNACKS

OYSTER	R40 each
West coast oyster served with shallot vinaigrette or citrus granita	
IMPERIAL HERITAGE CAVIAR 30g <i>(subject to availability)</i>	R3795
Served naked or with toasted brioche and crème fraîche	
BUTTER BOARD	R120
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	
WHIPPED TAHINI AND AUBERGINE	R120
Selection of crudité vegetables, baby herbs, dukkha crunch	
ANTIPASTI	R120
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	
STEAK TARTARE	R168
Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	
TRYN CALAMARI AND CHIPS	R206
Served on crunchy daikon slaw, apple and lemon verbena vinaigrette, finished with a creamy yuzu emulsion	
<i>Add truffle on the fries</i>	
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R365
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	
CHEESE PLATTER	R205
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	
CURED MEATS	R240
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers	
PRAWN OR SIRLOIN AND AVOCADO SALAD	R285
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	
ASSORTED NUTS, MARINATED OLIVES	R88 / R82
GAME BILTONG, DRIED WORS	R88 each
TRUFFLE AND PARMESAN FRIES	R88

Available daily from 15h30 – 18h00





CHILDREN'S MENU

RISE AND SHINE Served daily from 08h00 - 11h00

EGGS ON TOAST R68

Free range scrambled eggs on toast

MINI STEENBERG BREAKFAST R100

One free range egg, grilled bacon and grilled tomatoes

FRENCH TOAST R85

Served drizzled with honey

FLAPJACKS R75

Sugar dusted, honey

THE FEAST Served daily from 12h00

CALAMARI R105

Baby Patagonian calamari, chips, homemade aioli

PAN-FRIED ETHICALLY SOURCED FISH R120

Seasonal vegetables and chips

TEMPURA PRAWNS R120

Chips, homemade aioli

GRILLED SIRLOIN R125

Seasonal vegetables and chips

NOODLES WITH HOMEMADE TOMATO SAUCE R88

SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE R82

SORBET R82

Selection of 2 seasonal flavour

