

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster	R44
Freshly shucked served naked, tabasco or shallot vinaigrette	
Yoghurt Panna Cotta	R156
Seasonal fruit, berry coulis, nut granola & honey	
Sweetcorn Flapjack	R156
Bacon pieces, goat's cheese mousse, wild rocket, truffle honey	
Brioche French Toast	R150
Caraway syrup, toasted almond cream, orange compote & vanilla mousse	
Scram Wrap	R160 / R186
Parma Ham or Smoked Trout Truffle scrambled eggs, rocket, cherry tomatoes, balsamic syrup	
Mushroom & Spinach Ragout	R150
Poached egg, toasted ciabatta, creamy mushroom & spinach ragout, chilli oil	
Smoked Trout & Crème Fraîche	R184
Sweetcorn fritter, avocado pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
Eggs Benedict	R194
Bacon 1682, rösti, poached eggs, cherry tomatoes, Hollandaise sauce	
Eggs Royale	R192
Smoked rainbow trout, rösti, poached eggs, baby spinach, cherry tomatoes, Hollandaise sauce	
Mushroom Benedict	R156
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
Toast & Preserves	R52
Choice of white or seed loaf & preserves	

A note from Chef Kerry Kilpin

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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 spread to Tryn; Steenberg's 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 daily from 09h00-11h00

Lunch is served daily from 12h00 – 15h00

Tapas served in the evenings from 17h00 – 21h00
Enjoy a variety of small plates for a great social experience.

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

*We use only traceable free-range eggs.
A discretionary service charge of 12%
will be added to tables of 6 or more.*

Lunch: Monday – Sunday 12h00 – 15h00

STARTERS

Saldanha Oyster R44
Freshly shucked West Coast medium oysters,
served naked, tabasco or shallot vinaigrette
Steenberg Sparkling Sauvignon Blanc R92

Pickled Fish Taco R165
Smoked jalapeño mayo, avocado pulp, wild
rocket, soy coriander, crème fraîche mousse
Steenberg Blanc R169

Crispy Baked Brie R156
Star anise, poached pear, whipped
almond mousse, thyme infused honey
Steenberg Sparkling Sauvignon Blanc R92

Artichoke & Apple Salad R153
Red cabbage, goat's feta, sunflower seeds,
herb dressing & chilli crunch
Steenberg 1682 Pinot Noir Cap Classique R123

Tempura Prawns R178
Warm soba noodle salad, soy syrup,
toasted coconut & coconut curry mayo
Steenberg Semillon R212

Togarashi Dusted Baby Calamari R176
Rice paper taco, peanut & apple slaw,
miso mayo, pickled ginger
Steenberg The Black Swan R215

Pan-Fried Chicken Livers R156
Egg noodles, coconut & coriander salsa,
sticky chilli & apricot jus
Steenberg Semillon R212

Beef Tataki R178
Seared beef, truffled corn, wild rocket,
shimeji mushrooms, soy, chilli, mayo
Steenberg Nebbiolo R229

Sides

Hand-cut chips R68
Arancini R95
Vegetables R83
House salad R110 / R173

MAINS

Risotto of the Day R155 / R242
Onion crumbs & chilli crunch
Add bacon R189 / R292
Steenberg Barrel Fermented Sauvignon Blanc R135

Ethically Sourced Fish R310
Millet & corn fritter,
tomato & basil salsa, basil velouté
Add Prawns R410
Steenberg Semillon R212

Sesame & Ginger Sirloin Salad R315
Tender greens, red cabbage,
red onion, coriander, sprouts, aioli,
chilli & soy ginger vinaigrette
Steenberg Barrel Fermented Sauvignon Blanc R135

Roasted Pork Belly R325
Truffle & thyme mash, tender greens,
mushroom chutney & prune jus
Steenberg Chardonnay R212

Beef Fillet or Sirloin R395 / R315
Creamy cauliflower, crumbed mushroom,
spinach, green bean salsa, porcini jus
Steenberg Catharina R294

Open Steak Sandwich
Beef Fillet or Sirloin R415 / R332
Tender greens, sundried tomato pesto,
chimichurri hollandaise, hand-cut chips
Steenberg Five Lives R130

Ricotta Lamb Neck R336
Polenta fritter, tender greens,
aubergine chutney, caraway jus
Steenberg Nebbiolo R229

Anti Pasti Plate R230
Assorted locally cured meats,
beef terrine, pickles, rocket
& homemade bread
Steenberg Merlot R162

*For allergies and dietary requirements, please inform
your server. Not all the ingredients are listed. Items may
contain traces of allergens, limited to, including dairy,
nuts, shellfish, eggs, gluten*

Vegetarian Lunch Menu

STARTERS

Soup of the Day	R148
Goat's cheese mousse & onion crumbs	
Crispy Baked Brie	R156
Star anise poached quince, whipped almond mousse, thyme infused honey	
Artichoke & Apple Salad	R153
Red cabbage, goats' feta, sunflower seeds, herb dressing & chilli crunch	
Mushroom Carpaccio	R152
Sticky rice, toasted walnuts, furikake, toasted walnuts, lime mayo	

MAINS

Risotto of the Day	R155 / R242
Onion soil & chilli crunch	
Vegetable Stack	R242
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, shiitake cream	
Cauliflower Fritters	R242
Soba noodles, pak choi, toasted coconut, curry mayo, soy syrup	
Mushroom Potstickers	R242
English spinach, cabbage & corn salsa, tamarind vinaigrette, roast garlic aioli	

DESSERTS

White Chocolate Cheesecake	R148
Candied kumquat, vanilla mousse, raspberry ice cream	
Warm Bricolage Bambaloni	R145
Pistachio crème, halva, miso ice cream	
Cheese Platter	R216
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
<i>*For one</i>	

Vegan Lunch Menu

STARTERS

Broccoli Tataki	R155
Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	
House Salad	R110 / R173
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	
Mushroom Carpaccio	R152
Avocado pulp, toasted walnuts, furikake, sticky rice	

MAINS

Vegan Stack	R242
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	
Cauliflower Fritter	R2342
Soba noodles, pak choi, shiitake vinaigrette, soy syrup	
Artichoke & Apple Salad	R225
Red cabbage, sunflower seeds, herb dressing & chilli crunch	

DESSERTS

Banana & Coconut	R135
Crispy pastry, halva crunch, passionfruit coulis, coconut & banana ice cream	
Fresh Berries	R135
Citrus segments, mixed berry coulis	
Homemade Sorbet	R135
Fresh fruit, macadamia crumb, honeycomb	

A discretionary service charge of 12% will be added to tables of 6 or more.

Breakfast is served daily from 9h00-11h00

Lunch is served daily from 12h00 – 15h00

*Tapas is served in the evenings from Monday to Sunday 17h00 – 21h00.
Enjoy a variety of small plates for a great social experience.*

We are a non-smoking restaurant; this includes the use of electronic cigarettes.

Evening Tapas Menu

Monday – Sunday 17h00 – 21h00

*Enjoy a variety of small plates for a great social experience.
Chef Kerry recommends 3 tapas per person to enjoy a variety of flavours.*

Light Bites

Artichokes & Herb Dressing	R84
Marinated Olives	R79
Bread Board with Flavoured Butters	R79
Miso Glazed Edamame Beans	R84
Zucchini Frittes	R84
West Coast Oyster	R44

South African influenced

Pickled Fish Taco “1682” Smoked jalapeño mayo, avo pulp, wild rocket	R165
Lamb Vetkoek Chakalaka lamb filled bunny chow, coriander yoghurt	R176
Grilled Venison Creamy polenta, truffle jus, aubergine pickle	R188
Braai “Rubbed” Corn Ribs Smoked mayo & coriander	R84

Vegetarian

Baked Brie	R156
Star anise poached pear, whipped almond mousse, thyme infused honey	
Mushroom Carpaccio	R152
Sticky rice, toasted walnuts, furikake, lime mayo	
Arancini	R95
Risotto of the day, roast garlic aioli	
Warm Broccoli & Spinach Salad	R118
Sesame, soy & ginger	
House Salad	R110
Greens, tomato, olives, red onion, cucumber, sprouts, quail egg, raspberry vinaigrette, balsamic syrup	
Artichoke & Apple Salad	R105
Red cabbage, goat's feta, sunflower seeds, herb dressing & chilli crunch	
"Patatas Bravas"	R105
Fried potatoes, chili, crème fraîche	
Crumbed Mushroom Skewers	R105
Goat's feta crumble & truffle honey	
Broccoli Tataki	R155
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo	
Beer Battered Cauliflower	R115
Soba noodles, pak choi, shiitake vinaigrette, soy syrup	

Vegan

Broccoli Tataki	R155
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, sesame ginger dressing	
Mushroom Carpaccio	R152
Sticky rice, toasted walnuts, furikake	
House Salad	R110
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	
Beer Battered Cauliflower	R115
Soba noodles, pak choi, shiitake vinaigrette, soy syrup	
Vegan Stack	R115
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	
Artichoke & Apple Salad	R105
Red cabbage, sunflower seeds, herb dressing	
"Patatas Bravas"	R105
Fried potatoes, smoked paprika, chilli syrup	

From the Ocean

Saldanha Oyster	R44
Freshly shucked medium West Coast oyster, served naked with tabasco & shallot vinaigrette	
White Anchovy Bruschetta	R126
Avocado, fennel & tomato salsa	
Ethically Sourced Fish	R164
Millet & corn fritter, basil velouté, tomato & basil salsa	
Gambas	R192
Pan-fried prawns, lemongrass & galangal cream	
Togarashi Dusted Baby Patagonian Calamari	R149
Rice paper taco, peanut & apple slaw, miso mayo, pickled ginger	
Fish Tartare	R195
Avocado, hot & sour vinaigrette, yuzu, crispy quinoa	
West Coast Mussels	R158
Turmeric & lime velouté, tomato salsa	

Meat

Anti Pasti Plate	R230
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	
Pork Ribs	R162
Sticky orange & hoisin, chilli & mint yogurt	
Char Siu Pork Skewers	R156
Sticky Chinese barbeque, kimchi	
Beef Tataki	R178
Seared beef, truffled corn, wild rocket, shimeji mushrooms, soy, chilli, mayo	
Beef Sirloin	R192
Grilled sirloin, creamy cauliflower, broccoli & Gruberg salsa, porcini jus	
Pan-Fried Chicken Livers	R156
Egg noodles, coriander salsa, sticky chilli & apricot jus	
Beef Pot Stickers	R176
Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	

The menu may change without notice due to seasonal availability.

A discretionary service charge of 12% will be added to tables of 6 or more.

Last orders for food will be taken at 20h45.

Due to 'on consumption' liquor license, we cannot permit guests to remove alcohol from the premises.

Dessert Menu

White Chocolate Cheesecake	R148
Candied citrus, orange gel, raspberry ice cream	
Cardamom & Almond Frangipane	R152
Honeycomb crumble, yoghurt pannacotta, green fig ice cream	
Warm Brioche Bambaloni	R145
Pistachio crème, halva, miso ice cream	
Lemon Posset	R132
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
Decadent Chocolate Marquise	R156
Hazelnut, vanilla mousse, black cherry gel, burnt orange ice cream	
Cheese Platter	R216
Selection of local cheese, orange compote, sunflower & goat's chevin macaroon, seed granola, lavash	
<i>*For one</i>	
Homemade Fruit Sorbet or Ice Cream Scoop	R52
Homemade Chocolate Truffle	R32

The menu may change without notice due to seasonal availability.

Children's Menu (Available for under 10's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682	R90
Served on white toast, cherry tomatoes	
French Toast	R90
Served with honey	

Lunch & Tapas: Monday – Sunday 12h00 – 21h00

Plain Pasta	R76
Buttered linguini	
Linguini	R105
Bacon 1682, mushroom, cream sauce	
Pan-Fried Fish & Chips	R110
Fresh sustainable fish, hand-cut chips	
Calamari & Chips	R105
Lightly crumbed Patagonian calamari, hand-cut chips	
Steak & Chips	R118
Grilled sirloin, hand-cut chips	
Homemade Ice Cream & Chocolate Sauce	R82
2 scoops of vanilla ice cream	

During Lunch 12h00 – 15h00 children's meals will be served with hand-cut chips.

During Tapas 17h00 – 21h00 children's meals will be served with patatas bravas.