



In the spirit of Steenberg's indomitable 17th century founder, Catharina Ras, or Tryn as she was known to her nearest and dearest, Executive Chef Kerry Kilpin takes you on a sensory dining experience.

Authentic dishes with Asian and Middle Eastern influences enliven the familiar with exciting combinations to delight all tastes.

In constant search of new ingredients, flavours and textures, Chef Kerry creates inspiring cuisine with an inimitable contemporary spirit that is seasonal, flavourful and bursts with freshness.

This signature restaurant embodies Tryn's character in an authentic and sensory narrative for a refined and relaxed dining experience.

The journey awaits...

THREE COURSE SUMMER MENU | R755 per person

This menu is available for lunch and dinner.

Select one starter, a main course and a dessert off the below menu.

The menu includes an amuse bouche and Tryn's signature chocolate truffle to finish.

Please inform your waitron of any allergies or dietary requirements. We cater for vegans and vegetarians.

Not all of the ingredients are listed in the dishes and may contain, not limited to, the following: nuts, dairy, shellfish, gluten, eggs, corn, soy.

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

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



BREAKFAST

Served daily from 08h00 – 11h00

OYSTER	R45 each
West coast medium oyster served with shallot vinaigrette	
HOMEMADE NUT AND SEED GRANOLA	R190
Honey granola with nuts, Bulgarian yoghurt and berry compote	
BANANA FLAPJACKS	R165
Grilled banana and flapjack stack with honey and whipped yoghurt	
<i>Add bacon</i>	R48
BERRY FLAPJACKS	R165
Berry flapjack stack with whipped Chantilly cream	
GAMMON AND SCRAM BREAKFAST BUN	R180
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>	R205
STEENBERG BREAKFAST	R205
Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	
BREAKFAST WRAP	R158
Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	
MINI STEENBERG BREAKFAST	R112
One free range egg with grilled back bacon and assorted cherry tomatoes	
THE STEM	R155
One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	
VEGAN PAN-FRIED MUSHROOM AND TOMATO STACK	R168
Served on whole wheat toast, wilted spinach, roasted black garlic, avocado pulp finished with a basil salsa	
EGGS BENEDICT	R175
Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	
EGGS ROYALE	R205
Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	
EGGS FLORENTINE	R158
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	R38 / R52 / R36
Ivoire cheesecake slice	R96
Croissant with Emmental and homemade preserve	R92
Homemade toast and preserve (4 slices)	R58



LUNCH AND DINNER MENU

Served daily from 12h00 - 15h00 | 18h00 - 21h00

THREE COURSE SUMMER MENU | R755 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

R45 each

Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander
Four oysters served for the summer menu

PAN-FRIED SCALLOPS

R295

Succulent scallops with crispy parma ham on a creamy cauliflower purée,
served with a vanilla bean velouté, pan-fried king oyster mushroom and confit garlic
R50 supplement added for the summer menu

BAKED SAVOURY CHEESECAKE

R186

Savoury cheesecake paired with basil and tomato macarons,
complemented by smoked maple bacon and a vibrant tomato gel

FISH TARTARE

R205

Sustainably sourced 'Abalobi' fish, hand-chopped, served in a crispy rice tuile
with pickled cucumber, mango, coriander and ginger vinaigrette
R18 supplement added for the summer menu

DUCK BREAST

R199

Grilled duck breast with black garlic, a warm watercress and charred cos lettuce salad,
"scotch egg" finished with a creamy ponzu emulsion
R20 supplement added for the summer menu

STEAK TARTARE

R189

Deconstructed hand chopped grass-fed beef fillet, accompanied by a
creamy cornichon and caper dressing, quail egg, melba crisps and pickled salad

KATAIFI PRAWNS

R205

Crispy kataifi prawns served with bourbon-charred pineapple salsa,
creamy avocado and jalapeño aioli, finished with a passionfruit and lime glaze

PORCINI AND FIELD MUSHROOM RAVIOLI

R186

Served with braised leeks and charred corn, finished with a fragrant truffle-infused velouté
Add 3 Prawns
R30 prawn supplement added on for the summer menu

R265

SOUP OF THE DAY

R165



TREAT YOURSELF

CAVIAR (subject to availability)

Aquatir SA – Premium imported black caviar

AQUATIR RUSSIAN STURGEON PREMIUM 10G

R1445

AQUATIR BELUGA PREMIUM 10G

R2220

AQUATIR BELUGA PREMIUM 28G

R4350

Whole tins are served naked or with toasted brioche and crème fraîche

Not included in the summer menu

FLOURISH

STICKY ZAATAR CALAMARI

R194 / R288

Served on fresh herb and capsicum salad, preserved lemon, harissa vinaigrette and tahini emulsion, crispy aubergine

BAKED CHEVIN GALETTE

R190 / R275

Crisp green apple, smoked beetroot purée, pistachio, Port reduction

PRAWN AND AVOCADO SALAD

R208 / R325

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 menu



THE MAIN AFFAIR

RISOTTO OF THE DAY	R265
<i>Add 5 Prawns</i>	R395
<i>R40 prawn supplement added on for the summer menu</i>	
CHARGRILLED CAULIFLOWER	R276
Nestled on a crisp quinoa fritter, served with a silky artichoke and shallot purée, and finished with a luxurious black truffle vinaigrette	
UMAMI GLAZED ETHICALLY SOURCED FISH	R355
Black rice, mushrooms, compressed cucumber & coconut salad, mung bean sprouts, served with a basil and tamarind broth	
ETHICALLY SOURCED FISH	R355
Velouté à la Gribiche, fennel and zucchini crostata, tender seasonal greens, heirloom tomato and umami fish floss	
VEAL ESCALOPE	R395
Served on a smoked sweet potato purée, baby carrots, mangetout and red cabbage salsa, finished with a sultana and sage infused veal jus	
PORK BELLY	R348
Served with earthy celeriac barley, a green apple and fennel slaw, finished with a black garlic and cherry infused jus	
FLAME GRILLED VENISON	R395
Pomme Anna, roasted carrot purée, tender greens, finished with a Syrah jus infused with dark chocolate	
<i>R45 supplement added on for the summer menu</i>	
HERB AND DIJON MUSTARD CRUSTED LAMB RACK	R425
Oven roasted lamb sliced into cutlets served with buttered mash potato, fine beans, finished with a Bordelaise jus and marjoram swirl	
<i>R40 supplement added on for the summer menu</i>	
GRILLED BEEF FILLET	R455
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	
<i>R50 supplement added on for the summer menu</i>	

THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES	R105
HAND-CUT CHIPS	R75
BUTTERED MASH	R72
SAUTÉED VEGETABLES	R94
HOUSE SALAD	R145 / R198



SWEET MERRIMENT

CRÈME BRÛLÉE

R155

Amarula infused custard, finished with a crisp caramelised topping

WARM CHOCOLATE SPHERE

R188

Decadent warm chocolate sphere served with whipped ganache, toasted marshmallow finished with a whiskey peanut ice cream and raspberry gel

PASSIONFRUIT PARFAIT

R163

Accompanied with pineapple ganache, coconut textures, lime compressed pineapple, rooibos syrup

LIME CREMEAUX

R165

Accompanied with spiced poached pears, blood orange gel, vanilla bean ice cream topped with mulled wine and meringue crumble

SMOKED CHOCOLATE MOUSSE

R165

Delicately set on a 70% dark chocolate torte served with cherry sorbet, hazelnut crumble

**Vegan and gluten free*

CITRUS BAKED CHEESECAKE

R168

Whipped coconut, lemon marmalade, crème fraîche sherbet, basil infused syrup

CHEESE PLATTER

R235

A curated selection of local South African cheeses served on a boerenkaas catalan, biltong and red onion jam, rooibos sago puff, gooseberry gel

**Serves one*

R20 supplement added on for the summer menu

HOMEMADE ICE CREAM OR SORBET SCOOP

R48

Three scoops served for the summer menu

TRYN'S SIGNATURE CHOCOLATE TRUFFLE

R42 each

WITH FINESSE

DE KRANS CAPE TAWNY *per glass*

R44

Elegant, aged flavours of caramel, toffee, roasted nuts and fruitcake

THELEMA "Vin de Hel" MUSCAT LATE HARVEST 2024 *per glass*

R77

An enticing blend of pineapple, citrus and apricots and touch of honey and a lush mouth-feel balanced by sweetness and fresh acidity

DALLA CIA GRAPPA PREMIUM SELECTION

R140

(Cabernet Sauvignon | Merlot) *per glass*

An aromatic bouquet of creamy dark chocolate and sweet raisins
The aftertaste is nutty and long lingering



VEGETARIAN MENU

TO BEGIN

SOUP OF THE DAY

R165

HOUSE SALAD

Tender greens, cucumber, olives, tomatoes, red onion, goat's feta, raspberry vinaigrette

R145 / R198

TRUFFLE INFUSED MUSHROOM RAVIOLI

Accompanied with a corn and truffle velouté, shimeji mushrooms and a parmesan crisp

R186

THE MAIN AFFAIR

CHARGRILLED CAULIFLOWER

Nestled on a crisp quinoa fritter, served with a silky artichoke and shallot purée, and finished with a luxurious black truffle vinaigrette

R260

RISOTTO OF THE DAY

R265

BAKED CHEVIN GALETTE

Crisp green apple, smoked beetroot purée, pistachio, Port reduction

R190 / R275

SWEET MERRIMENT

CITRUS BAKED CHEESECAKE

Whipped coconut, lemon marmalade, crème fraîche sherbet, basil infused syrup

R168

WARM CHOCOLATE SPHERE

Decadent chocolate sphere served with whipped ganache, toasted marshmallow finished with a whiskey peanut ice cream, raspberry gel

R188

CRÈME BRÛLÉE

Amarula infused custard, finished with a crisp caramelised topping

R155



VEGAN MENU

TO BEGIN

TEMPURA VEGETABLES

Citrus salad, pickled mushroom dressing, herb vinaigrette

R158 / R295

HOUSE SALAD

Tender greens, cucumber, olives,
tomatoes, red onion, raspberry vinaigrette

R145 / R198

MUSHROOM MILLE-FEUILLE

Delicate layered cèpe duxelles, crispy potatoes, baby spinach
shimeji mushrooms, herb vinaigrette, balsamic syrup

R185

THE MAIN AFFAIR

VEGETABLES AND SHIMEJI

Assorted tender greens, shimeji mushrooms, toasted nut and seed crumble, basil salsa

R276

BROCCOLI AND SESAME SALAD

Tender greens, edamame, orange, avocado,
chilli, coriander, sesame seeds, ponzu vinaigrette

R265

MANGETOUT AND AVO SALAD

Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds

R158 / R210

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET

Seasonal fruit, toasted almonds, berry compote, "honeycomb"

R148

SORBET

Selection of 2 seasonal flavours

R98

SMOKED CHOCOLATE MOUSSE

Delicately set on a 70% dark chocolate torte served
with cherry sorbet, hazelnut crumble

R165



TERRACE SNACKS

Served daily from 15h30 - 18h00

OYSTER

R45 each

West coast medium oyster served with shallot vinaigrette or citrus granita

CAVIAR (subject to availability)

Aquatir SA – Premium imported black caviar

AQUATIR RUSSIAN STURGEON PREMIUM 10G

R1445

AQUATIR BELUGA PREMIUM 10G

R2220

AQUATIR BELUGA PREMIUM 30G

R4350

Whole tins are served naked or with toasted brioche and crème fraîche

BAKED CHEVIN GALETTE

R190 / R275

Crisp green apple, smoked beetroot purée, pistachio, Port reduction

SELECTION OF CRUDITÉ VEGETABLES

R138

Whipped avocado, dukkha crunch

ANTIPASTI

R138

Garden herb marinated artichokes, assorted marinated olives, pickled vegetables, confit tomatoes and seed crackers

STEAK TARTARE

R189

Grass-fed hand chopped fillet, confit quails' egg, a caper-cornichon dressing with daikon

PRAWN OR SIRLOIN AND AVOCADO SALAD

R325

Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds

SOUP OF THE DAY

R165

TRYN CALAMARI AND CHIPS

R235

Served on crunchy daikon slaw, apple and lemon verbena vinaigrette, finished with a creamy yuzu emulsion

Add truffle fries

R30

CHARCUTERIE AND ARTISANAL CHEESE BOARD

R415

Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers

**serves two*

CHEESE PLATTER

R235

A curated selection of local South African cheeses served on a belnori mousse, jalapeño and Sauvignon sorbet, gooseberry compote and rooibos syrup

**Serves one*

CURED MEATS

R270

Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers

ASSORTED NUTS, MARINATED OLIVES

R105 each

GAME BILTONG, DRIED WORS

R118 each

TRUFFLE AND PARMESAN FRIES

R105



CHILDREN'S MENU (Suitable for children under 10 years)

RISE AND SHINE Served daily from 08h00 - 11h00

EGGS ON TOAST One scrambled egg on toast	R78
MINI STEENBERG BREAKFAST One free range egg, grilled bacon and grilled tomatoes	R112
FRENCH TOAST Served drizzled with honey	R95
FLAPJACKS Sugar dusted, honey	R85

THE FEAST Served daily from 12h00

CALAMARI Baby Patagonian calamari, chips, homemade aioli	R125
PAN-FRIED ETHICALLY SOURCED FISH Seasonal vegetables and chips	R140
TEMPURA PRAWNS Chips, homemade aioli	R140
GRILLED SIRLOIN Seasonal vegetables and chips	R148
NOODLES WITH HOMEMADE TOMATO SAUCE	R105

SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R105
SORBET Selection of 2 seasonal flavours	R98

