



BREAKFAST

Served daily from 08h00

OYSTER	R42 each
West coast medium oyster served with shallot vinaigrette	
HOMEMADE NUT AND SEED GRANOLA	R178
Honey granola with nuts, Bulgarian yoghurt and berry compote	
BANANA FLAPJACKS	R154
Grilled banana and flapjack stack with honey and whipped yoghurt	
<i>Add bacon</i>	R45
BERRY FLAPJACKS	R154
Berry flapjack stack with whipped Chantilly cream	
GAMMON AND SCRAM BREAKFAST BUN	R164
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>	R189
STEENBERG BREAKFAST	R189
Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	
BREAKFAST WRAP	R148
Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	
MINI STEENBERG BREAKFAST	R106
One free range egg with grilled back bacon and assorted cherry tomatoes	
THE STEM	R144
One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	
EGGS BENEDICT	R164
Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	
EGGS ROYALE	R190
Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	
EGGS FLORENTINE	R148
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	R35 / R49 / R34
Ivoire cheesecake slice	R90
Croissant with Emmental and homemade preserve	R82





LUNCH AND DINNER MENU

Served daily from 12h00

THREE COURSE SUMMER MENU | R695 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

R42 each

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

PAN-FRIED SCALLOPS

R275

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

R175

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

FISH TARTARE

R192

Hand-chopped, sustainably sourced 'Abalobi' fish with creamy avocado pulp, crisp sweet potato shards, pickled shimeji mushrooms, finished with a lemongrass vinaigrette
R18 supplement added for the summer menu

CONFIT DUCK

R188

Pulled duck and crisp potato mille-feuille with a rhubarb compote, swirls of a thyme and muscadel jus and a belnori mousse
R20 supplement added for the summer menu

STEAK TARTARE

R178

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

KATAIFI PRAWNS

R189

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

R175

Served with braised leeks and charred corn, finished with a fragrant truffle-infused velouté
Add 3 Prawns

R225

GREEN PEA SOUP

R154

Goat's cheese mousse, petit pois and herb infused oil





TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R4100

Served naked or with toasted brioche and crème fraîche
Not included in the summer menu

FLOURISH

PRAWN AND AVOCADO SALAD

R196 / R298

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

WAKAMI DUSTED CALAMARI

R182 / R270

Served on crunchy cos lettuce and mangetout slaw, yuzu gel,
“Ceasar” dressing and seed crunch





THE MAIN AFFAIR

ROASTED RED PEPPER RISOTTO	R248
Enriched with parmesan, spring onions, herb vinaigrette and onion soil	
<i>Add 5 Prawns</i>	R368
<i>R40 prawn supplement added on for the summer menu</i>	
CHARGRILLED CAULIFLOWER	R260
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	R328
Served with a delicious green paw paw, kimchi, coriander, grilled baby cos and finished with a ginger and lemongrass broth	
ETHICALLY SOURCED FISH	R328
Crisp quinoa fritter, a velvety cauliflower purée with tender seasonal greens, and finished with a fragrant tarragon and fennel cream	
VEAL ESCALOPE	R360
Served with preserved lemon, arancini, wild rocket and mangetout salad finished with an artichoke velouté	
PORK BELLY	R328
Served with earthy celeriac barley, a pickled quince and fennel slaw, finished with a caramelised miso jus	
FLAME GRILLED VENISON	R360
Black cherry glazed venison loin on creamy cashew and parsnip purée accompanied by an onion feuillette, Ronosterbos crumble, tender greens	
<i>R45 supplement added on for the summer menu</i>	
HERB AND DIJON MUSTARD CRUSTED LAMB RACK	R360
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	R398
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	R95
HAND-CUT CHIPS	R68
BUTTERED MASH	R68
SAUTÉED VEGETABLES	R87
HOUSE SALAD	R134 / R186





SWEET MERRIMENT

CRÈME BRÛLÉE

R144

Clementine and chai spiced infused custard, finished with a crisp caramelised topping and a salted oat crunch

WARM CHOCOLATE SPHERE

R168

Decadent warm chocolate sphere served with Carmelia flexi ganache, bourbon whipped namelaka, whiskey veil, finished with a decadent honeycomb ice cream

LIME CREMEAUX

R154

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

COCONUT MATCHA MOUSSE

R154

Delicately set on a chocolate torte served with strawberry & coconut sorbet, compressed strawberry and popcorn crunch

IVOIRE CHEESECAKE

R158

Tryn's signature baked cheesecake accompanied by passionfruit namelaka, salted coconut almond crumble, passion gel and guava & elderflower ice cream

CHEESE PLATTER

R218

A curated selection of local South African cheeses served on a belnori mousse, walnut crunch, pear and red wine chutney, iced grapes

**Serves one*

R20 supplement added on for the summer menu

HOMEMADE ICE CREAM OR SORBET SCOOP

R45

Three scoops served for the winter menu

TRYN'S SIGNATURE CHOCOLATE TRUFFLE

R38 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 2024 *per glass*

R63

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

R105

(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

GREEN PEA SOUP	R154
Goat's cheese mousse, petit pois and herb infused oil	
HOUSE SALAD	R134/ R186
Tender greens, cucumber, olives, tomatoes, red onion, goat's feta, raspberry vinaigrette	
TRUFFLE INFUSED MUSHROOM RAVIOLI	R175
Accompanied with a corn and truffle velouté, shimeji mushrooms and a parmesan crisp	

THE MAIN AFFAIR

CHARGRILLED CAULIFLOWER	R260
Nestled on a crisp quinoa fritter, served with a silky artichoke and shallot purée, and finished with a luxurious black truffle vinaigrette	
ROASTED RED PEPPER RISOTTO	R235
Enriched with parmesan, spring onions, herb vinaigrette and onion soil	

SWEET MERRIMENT

IVOIRE CHEESECAKE	R158
Tryn's signature baked cheesecake accompanied by passionfruit namelaka, salted coconut almond crumble, passion gel and apricot ice cream	
WARM CHOCOLATE SPHERE	R168
Decadent warm chocolate sphere served with Carmelia flexi ganache, bourbon whipped namelaka, whiskey veil, finished with a decadent honeycomb ice cream	
CRÈME BRÛLÉE	R144
Clementine and chai spiced infused custard, finished with a crisp caramelised topping and a salted oat crunch	





VEGAN MENU

TO BEGIN

TEMPURA VEGETABLES

R148 / R276

Citrus salad, pickled mushroom dressing, confit garlic

HOUSE SALAD

R134 / R186

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

MUSHROOM MILLE-FEUILLE

R175

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

THE MAIN AFFAIR

VEGETABLES AND SHIMEJI

R260

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

BROCCOLI AND SESAME SALAD

R250

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

MANGETOUT AND AVO SALAD

R148 / R196

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

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET

R138

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

SORBET

R130

Selection of 3 seasonal flavours

COCONUT MATCHA MOUSSE

R154

Delicately set on a chocolate torte served with strawberry-coconut sorbet,
compressed strawberry and popcorn crunch





TERRACE SNACKS

OYSTER	R42 each
West coast oyster served with shallot vinaigrette or citrus granita	
IMPERIAL HERITAGE CAVIAR 30g	R4 100
Served naked or with toasted brioche and crème fraiche <i>*subject to availability</i>	
BUTTER BOARD	R128
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	
WHIPPED AVOCADO MOUSSE	R128
Selection of crudité vegetables, baby herbs, dukkha crunch	
ANTIPASTI	R128
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	
STEAK TARTARE	R178
Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	
TRYN CALAMARI AND CHIPS	R218
Served on crunchy daikon slaw, apple and lemon verbena vinaigrette, finished with a creamy yuzu emulsion Add truffle fries	
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R388
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers <i>*serves two</i>	
CHEESE PLATTER	R218
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions <i>*Serves one</i>	
CURED MEATS	R254
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers	
PRAWN OR SIRLOIN AND AVOCADO SALAD	R305
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	
ASSORTED NUTS, MARINATED OLIVES	R95 each
GAME BILTONG, DRIED WORS	R110 each
TRUFFLE AND PARMESAN FRIES	R95
<i>Available daily from 15h30 – 18h00</i>	





CHILDREN'S MENU

RISE AND SHINE Served daily from 08h00 - 11h00

EGGS ON TOAST	R72
Free range scrambled eggs on toast	
MINI STEENBERG BREAKFAST	R106
One free range egg, grilled bacon and grilled tomatoes	
FRENCH TOAST	R90
Served drizzled with honey	
FLAPJACKS	R80
Sugar dusted, honey	

THE FEAST Served daily from 12h00

CALAMARI	R112
Baby Patagonian calamari, chips, homemade aioli	
PAN-FRIED ETHICALLY SOURCED FISH	R128
Seasonal vegetables and chips	
TEMPURA PRAWNS	R128
Chips, homemade aioli	
GRILLED SIRLOIN	R134
Seasonal vegetables and chips	
NOODLES WITH HOMEMADE TOMATO SAUCE	R95

SWEET MERRIMENT

ICE CREAM AND CHOCOLATE SAUCE	R98
SORBET	R90
Selection of 2 seasonal flavour	

