

BISTRO sixteen&2

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster	R42
Freshly shucked served naked, tabasco or shallot vinaigrette	
Yoghurt Panna Cotta	R148
Seasonal fruit, berry coulis, nut granola & honey	
Sweetcorn Flapjack	R148
Bacon pieces, goat's cheese mousse, wild rocket, truffle honey	
Brioche French Toast	R142
Caraway syrup, toasted almond cream, orange compote & vanilla mousse	
Scram Wrap	R152 / R177
<i>Parma Ham or Smoked Trout</i> Truffle scrambled eggs, rocket, cherry tomatoes, balsamic syrup	
Mushroom & Spinach Ragout	R142
Poached egg, toasted ciabatta, creamy mushroom & spinach ragout, smoked Gruberg & chilli oil	
Smoked Trout & Crème Fraîche	R184
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
Eggs Benedict	R155
Bacon 1682, rösti, poached eggs, cherry tomatoes, Hollandaise sauce	
Eggs Royale	R182
Smoked rainbow trout, rösti, poached eggs, baby spinach, cherry tomatoes, Hollandaise sauce	
Mushroom Benedict	R148
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
Toast & Preserves	R48
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.

BISTRO Sixteen & 2

Lunch: Monday – Sunday 12h00 – 15h00

STARTERS

Saldanha Oyster R42
Freshly shucked medium oysters,
served naked, tabasco or shallot vinaigrette
Steenberg Sparkling Sauvignon Blanc R87

Crispy Baked Brie R148
Popping candy, grape gel, goat's cheese
mousse, verjuice syrup, macadamia nuts
Steenberg Sparkling Sauvignon Blanc R87

Beetroot & Labneh Salad R145
Quinoa, orange, red cabbage,
sunflower seeds, sumac vinaigrette
Steenberg 1682 Pinot Noir Cap Classique R114

Tempura Prawns R168
Warm soba noodle salad, soy syrup,
toasted coconut & coconut curry mayo
Steenberg Semillon R197

Wasabi Dusted Baby Calamari R168
Avo pulp, basil & tamarind
vinaigrette, oi mouchin emulsion
Steenberg The Black Swan R197

Pan-Fried Chicken Livers R147
Pecorino polenta, coconut &
coriander salsa, sticky chilli & apricot jus
Steenberg Semillon R197

Beef Tataki R168
Seared beef, truffled corn, wild rocket,
shimeji mushrooms, soy, chilli, mayo
Steenberg Nebbiolo R212

Sides

Hand-cut chips R64
Arancini R90
Vegetables R79
House salad R105 / R165

*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*

MAINS

Risotto of the Day R147 / R230
Spinach & chilli crunch
Add bacon R180 / R279
Steenberg Barrel Fermented Sauvignon Blanc R127

Ethically Sourced Fish R299
Millet & corn fritter,
romanesco salad, winter savory velouté
Add Prawns R388
Steenberg Semillon R197

Sesame & Ginger Sirloin Salad R299
Tender greens, red cabbage,
red onion, coriander, sprouts, aioli,
chilli & soy ginger vinaigrette
Steenberg Barrel Fermented Sauvignon Blanc R127

Roasted Pork Belly R310
Parsnip & pear purée, tender greens,
pickled fennel relish & green apple jus
Steenberg Chardonnay R197

Beef Fillet or Sirloin R395 / R315
Creamy cauliflower, crumbed mushroom,
spinach, green bean salsa, porcini jus
Steenberg Catharina R272

Open Steak Sandwich
Beef Fillet or Sirloin R395 / R315
Tender greens, sundried tomato pesto,
chimichurri hollandaise, hand-cut chips
Steenberg Five Lives R122

Ricotta Lamb Neck R320
Creamy polenta, tender greens,
aubergine chutney, caraway jus
Steenberg Nebbiolo R212

Anti Pasti Plate R218
Assorted locally cured meats,
beef terrine, pickles, rocket
& homemade bread
Steenberg Merlot R152

VEGETARIAN LUNCH MENU

STARTERS

Crispy Baked Brie	R148
Popping candy, grape gel, goat's cheese mousse, verjuice syrup, macadamia nuts	
Beetroot, Sumac & Labneh Salad	R145
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	
Mushroom Carpaccio	R140
Sticky rice, miso mayo, parmesan, crispy wakame, porcini soil	
House Salad	R105 / R165
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, quail egg, balsamic syrup	

MAINS

Risotto of the Day	R147 / R230
Pumpkin seed & chilli crunch	
Vegetable Stack	R230
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, shiitake cream	
Cauliflower Fritters	R215
Soba noodles, pak choi, toasted coconut, curry mayo, soy syrup	
Mushroom Potstickers	R230
English spinach, cabbage & corn salsa, tamarind vinaigrette, roast garlic aioli	

DESSERTS

White Chocolate Cheesecake	R140
Candied kumquat, cardamom & orange gel, almond ice cream	
Warm Bricolage Bambaloni	R138
Pistachio crème, halva, miso ice cream	
Cheese Platter	R205
Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash	
<i>For one</i>	

BISTRO Sixteen & 2

Vegan Lunch Menu

STARTERS

Broccoli Tataki	R147
Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	
House Salad	R105 / R165
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	
Mushroom Carpaccio	R144
Sticky rice, avocado, crispy wakame, porcini soil	

MAINS

Vegan Stack	R230
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	
Cauliflower Fritter	R230
Soba noodles, pak choi, shiitake vinaigrette, soy syrup	
Orange & Beetroot Salad	R215
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	

DESSERTS

Banana & Coconut	R128
Crispy pastry, halva crunch, passionfruit coulis, coconut & banana ice cream	
Fresh Berries	R128
Citrus segments, mixed berry coulis	
Homemade Sorbet	R128
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 – 20h30.
Enjoy a variety of small plates for a great social experience.*

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

Dessert Menu

White Chocolate Cheesecake Candied kumquat, cardamom & orange gel, almond ice cream	R140
Passionfruit & Almond Frangipane Honeycomb crumble, yoghurt pannacotta, banana & coconut ice cream	R144
Warm Brioche Bambaloni Pistachio crème, halva, miso ice cream	R138
Lemon Posset White chocolate shortbread, berry coulis, yoghurt & mango sorbet	R125
Decadent Chocolate Marquise Macadamia streusel, rhubarb gel, pomegranate, persimmon & basil ice cream	R148
Cheese Platter Selection of local cheese, apple & carrot chutney, sunflower & chevin macaroon, seed granola, lavash <i>For one</i>	R205
Homemade Fruit Sorbet or Ice Cream Scoop	R49
Homemade Chocolate Truffle	R30

The menu may change without notice due to seasonal availability.

Evening Tapas Menu

Monday – Sunday 17h00 – 20h30

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

West Coast Oyster Freshly shucked served naked, tabasco or shallot vinaigrette	R42
Soup of the day Hazelnut & onion crumb	R105
Anti Pasti Plate Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	R218
House Salad Tender greens, tomato, olives, red onion, cucumber, sprouts, quail egg, raspberry vinaigrette, balsamic syrup	R105
Beetroot & Sumac Labneh Salad Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	R105
Mushroom & Feta Croquettes Thyme mayo	R89
Arancini Risotto of the day, roast garlic aioli	R90
Crispy Baked Brie Popping candy, citrus gel, goats cheese mousse, verjuice syrup, macadamia nuts	R144
Mushroom Carpaccio Sticky rice, miso mayo, parmesan, crispy wakame, porcini soil	R144
Warm Broccoli & Spinach Salad Roast garlic & hoisin butter, chilli, sunflower seeds	R112
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R98

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Ethically Sourced Fish	R148
Millet & corn fritter, Romanesco salad, winter savoury velouté	
Gambas	R182
Pan-fried prawns, lemongrass & galangal cream	
Wasabi Dusted Baby Patagonian Calamari	R142
Avo pulp, basil tamarind vinaigrette, oi mouchin emulsion	
Pickled Fish Taco - Served cold	R145
Smoked jalapeño mayo, avo pulp, wild rocket	
West Coast Mussels	R148
Turmeric & coriander velouté, toasted coconut salsa	
Pan-Fried Chicken Livers	R148
Pecorino polenta, coconut & coriander salsa, sticky chilli & apricot jus	
Pork Belly	R140
Mash, green apple jus	
Pork Ribs	R148
Sticky orange & hoisin, chilli & mint yogurt	
Beef Tataki	R168
Seared beef, truffled corn, shimeji mushrooms, wild rocket, soy, chilli, mayo	
Pork Pot Stickers	R168
Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli	
Beef Sirloin	R182
Grilled sirloin, creamy cauliflower, broccoli & Gruberg salsa, porcini jus	
Beef Vetkoek	R168
Chakalaka beef filled bunny chow, coriander yoghurt	

Vegetarian Tapas Menu

House Salad	R105
Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	
Beetroot & Labneh Salad	R105
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	
Broccoli Tataki	R148
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, truffle mayo	
Mushroom & Feta Croquettes	R85
Thyme mayo	
Arancini	R90
Panko crusted risotto fritters, thyme mayo	
Mushroom Carpaccio	R144
Sticky rice, miso mayo, parmesan, crispy wakame, porcini soil	
Crispy Baked Brie	R144
Popping candy, grape gel, goat's cheese mousse, verjuice syrup, macadamia nuts	
Warm Broccoli & Spinach Salad	R112
Roast garlic & hoisin butter, chilli, sunflower seeds	
“Patatas Bravas”	R98
Fried potatoes, chilli, crème fraîche	

Vegan Tapas Menu

Broccoli Tataki Marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	R148
Mushroom Carpaccio Sticky rice, avocado, crispy wakame, porcini soil	R144
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R105
Cauliflower Fritter Soba noodles, pak choi, shiitake vinaigrette, soy syrup	R115
Vegan Stack Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	R105
Beetroot & Sumac Labneh Salad Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette	R105
“Patatas Bravas” Fried potatoes, smoked paprika, chilli syrup	R98

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 21h00.

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

Children's Menu

(Available for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682 R86
Served on white toast, cherry tomatoes

French Toast R86
Served with honey

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

Plain Pasta R72
Buttered linguini

Linguini R98
Bacon 1682, mushroom, cream sauce

Pan-Fried Fish & Chips R98
Fresh sustainable fish, hand-cut chips

Calamari & Chips R98
Lightly crumbed Patagonian calamari,
hand-cut chips

Steak & Chips R110
Grilled sirloin, hand-cut chips

Homemade Ice Cream & Chocolate Sauce R78
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.