

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
Parma Ham or Smoked Trout Truffle scrambled eggs, rocket, cherry tomatoes, balsamic syrup	
Mushroom & Spinach Ragout	R142
Poached egg, toasted ciabatta, creamy mushroom & spinach ragout, 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

“

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 R42

Freshly shucked medium oysters,
served naked, tabasco or shallot vinaigrette
Steenberg Sparkling Sauvignon Blanc R92

Pickled Fish Taco R155

Smoked jalapeño mayo, avo pulp, wild rocket,
soy, coriander, crème fraîche mousse
Steenberg Blanc R169

Crispy Baked Brie R148

Star anise poached quince, whipped almond
mousse, thyme infused honey
Steenberg Sparkling Sauvignon Blanc R92

Artichoke & Apple Salad R145

Quinoa, red cabbage, goat's feta, sunflower
seeds, herb dressing & chilli crunch
Steenberg 1682 Pinot Noir Cap Classique R123

Tempura Prawns R168

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

Togarashi Dusted Baby Calamari R168

Rice paper taco, peanut & apple slaw,
miso mayo, pickled ginger
Steenberg The Black Swan R215

Pan-Fried Chicken Livers R147

Egg noodles, coconut & coriander salsa,
sticky chilli & apricot jus
Steenberg Semillon R212

Beef Tataki R168

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

Sides

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

MAINS

Risotto of the Day R147 / R230

Onion crumb & chilli crunch

Add bacon R180 / R279

Steenberg Barrel Fermented Sauvignon Blanc R135

Ethically Sourced Fish R299

Millet & corn fritter,
tomato & basil salsa, basil velouté

Add Prawns R388

Steenberg Semillon R212

Sesame & Ginger Sirloin Salad R299

Tender greens, red cabbage,
red onion, coriander, sprouts, aioli,
chilli & soy ginger vinaigrette

Steenberg Barrel Fermented Sauvignon Blanc R135

Roasted Pork Belly R310

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 R395 / R315

Tender greens, sundried tomato pesto,
chimichurri hollandaise, hand-cut chips

Steenberg Five Lives R130

Ricotta Lamb Neck R320

Polenta fritter, tender greens,
aubergine chutney, caraway jus

Steenberg Nebbiolo R229

Anti Pasti Plate R218

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	R142
Preserved lemon, goats' cheese mousse & onion crumb	
Crispy Baked Brie	R145
Star anise poached quince, whipped almond mousse, thyme infused honey	
Artichoke & Apple Salad	R145
Quinoa, red cabbage, goats' feta, sunflower seeds, herb dressing & chilli crunch	
Mushroom Carpaccio	R140
Sticky rice, toasted walnuts, furikake, lime mayo	

MAINS

Roast Pumpkin & Apple Risotto	R147 / R230
Onion soil & chilli crunch	
Vegetable Stack	R230
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, shiitake cream	
Cauliflower Fritters	R230
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>	

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
Avo pulp, toasted walnuts, furikake, sticky rice	

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	
Artichoke & Apple Salad	R105
Quinoa, red cabbage, sunflower seeds, herb dressing	

DESSERTS

Banana & Coconut	R128
Crispy pastry, halva crunch, 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 – 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	R80
Marinated Olives	R75
Bread Board with Flavoured Butters	R75
Miso Glazed Edamame Beans	R80
Zucchini Fritters	R80
West Coast Oyster	R42

South African influenced

Pickled Fish Taco “1682” Smoked jalapeño mayo, avo pulp, wild rocket	R155
Lamb Vetkoek Chakalaka lamb filled bunny chow, coriander yoghurt	R168
Slow Cooked Venison Creamy polenta, aubergine pickle, truffle jus	R182
Braai “Rubbed” Corn Ribs Smoked mayo & coriander	R80

Vegetarian

Baked Brie	R144
Star anise poached quince, whipped almond mousse, thyme infused honey	
Mushroom Carpaccio	R144
Sticky rice, toasted walnuts, furikake, lime mayo	
Arancini	R90
Risotto of the day, roast garlic aioli	
Warm Broccoli & Spinach Salad	R112
Sesame, soy & ginger	
House Salad	R105
Greens, tomato, olives, red onion, cucumber, sprouts, quail egg, balsamic syrup	
Artichoke & Apple Salad	R105
Quinoa, red cabbage, goat's feta, sunflower seeds, herb dressing & chilli crunch	
"Patatas Bravas"	R98
Fried potatoes, chilli, crème fraîche	
Crumbed Mushroom Skewers	R105
Goat's feta crumble & truffle honey	
Broccoli Tataki	R148
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	R148
Marinated shimeji mushrooms, corn, chilli, wild rocket, spring onion, soy, sesame ginger dressing	
Mushroom Carpaccio	R144
Sticky rice, toasted walnuts, furikake, avo	
House Salad	R105
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	R105
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa	
Artichoke & Apple Salad	R105
Quinoa, red cabbage, sunflower seeds, herb dressing	
"Patatas Bravas"	R98
Fried potatoes, chilli syrup	

From the Ocean

Saldanha Oyster	R42
Freshly shucked medium Oyster, served naked with tabasco & shallot vinaigrette	
White Anchovies Bruschetta	R120
Avocado, fennel & tomato salsa	
Ethically Sourced Fish	R155
Polenta fritters, basil velouté, tomato & basil salsa	
Gambas	R182
Pan-fried prawns, lemongrass & galangal cream	
Togarashi Dusted Baby Patagonian Calamari	R142
Rice paper taco, peanut & apple slaw, miso mayo, pickled ginger	
Fish Tartare	R185
Avocado, hot & sour vinaigrette, yuzu, crispy quinoa	

Meat

Anti Pasti Plate	R218
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread	
Pork Ribs	R148
Sticky orange & hoisin, chilli & mint yogurt	
Char Siu Pork Skewers	R148
Sticky Chinese barbeque, kimchi	
Beef Tataki	R168
Seared beef, truffled corn, wild rocket, shimeji mushrooms, soy, chilli, mayo	
Beef Sirloin	R182
Grilled sirloin, creamy cauliflower, broccoli & Gruberg salsa, porcini jus	
Pan-Fried Chicken Livers	R148
Egg noodles, coriander salsa, sticky chilli & apricot jus	
Beef Pot Stickers	R168
Red cabbage & mange tout 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.

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

Dessert Menu

White Chocolate Cheesecake	R140
Candied kumquat, cardamom & orange gel, almond ice cream	
Almond Frangipane	R144
Honeycomb crumble, yoghurt pannacotta, green fig ice cream	
Warm Brioche Bambaloni	R138
Pistachio crème, halva, miso ice cream	
Lemon Posset	R125
White chocolate shortbread, berry coulis, yoghurt & mango sorbet	
Decadent Chocolate Marquise	R148
Hazelnut streusel, spiced poached pear, black cherry gel, burnt orange & vanilla ice cream	
Cheese Platter	R205
Selection of local cheese, orange jam, sunflower & goat's chevin macaroon, seed granola, lavash	
<i>*For one</i>	
Homemade Fruit Sorbet or Ice Cream Scoop	R49
Homemade Chocolate Truffle	R30

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	R86
Served on white toast, cherry tomatoes	
French Toast	R86
Fresh berries & 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 & aioli	
Calamari & Chips	R98
Lightly crumbed Patagonian calamari, hand-cut chips & aioli	
Steak & Chips	R110
Grilled sirloin, hand-cut chips & aioli	
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.