For immediate release

**New seasonal dishes refresh the menu at Catharina’s Restaurant**

Celebrate the best season of the year with some delicious new tastes at Catharina’s Restaurant, the signature eatery at Steenberg farm. Executive Chef Kerry Kilpin of Bistro Sixteen82 fame, has taken over the reins in the kitchen and has added her personal touch to a host of exciting new light summer dishes on the à la carte menu.

Chef Kerry describes her new dishes as “contemporary classics with a twist” bursting with fresh seasonal flavours for all tastes. For starters there is a choice between ham hock tortellini, marinated artichoke salad, hand cut beef tartare and her favourite, the Cajun calamari with asparagus, chard, lime and miso. Sous vide pork belly, grilled beef fillet and sirloin steaks are up for mains. There is plenty on offer in the dessert line-up to indulge your sweet tooth from lime vanilla panna cotta and spiced pumpkin crème brûlée to lighter options such as seasonal sorbets. Catharina’s also welcomes vegetarians with a dedicated menu.

You’ll feel right at home while exploring these alluring menu options all summer long. Catharina’s tranquil terrace is the perfect spot to enjoy al fresco meals in dappled shade with a glass or two of fine Steenberg bubbly or Sauvignon Blanc.

Catharina’s Restaurant is open 7-days a week for breakfast, lunch and dinner. For bookings contact +27 (0)21 7137178 or email [reservations@catharinasrestaurant.co.za](mailto:reservations@catharinasrestaurant.co.za). For more information visit [www.steenbergfarm.com](http://www.steenbergfarm.com) and follow @CatharinasR on Twitter or Steenberg on Instagram and Facebook.

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