

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster	R28
Freshly shucked served naked, tabasco or shallot vinaigrette	
Vanilla Yoghurt	R92
Seasonal fruit, berry coulis, nut granola & honey	
Scram Wrap	R96 / R106
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomatoes, balsamic syrup	
Shrooms on Rösti	R96
Assorted mushrooms, chives, buttered English spinach, lemon cream	
Smoked Trout & Crème Fraîche	R108
Sweetcorn fritter, avo pulp, roasted tomatoes, wild rocket, basil coulis, balsamic syrup	
Eggs Benedict	R98
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomatoes	
Eggs Royale	R116
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
Mushroom Benedict	R96
Assorted mushrooms, rösti, poached eggs, cherry tomatoes Hollandaise sauce	
Toast & Preserves	R35
Choice of white or seed loaf and preserves	

We use only traceable free-range eggs.

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 recently spread to Tryn; Steenberg's new 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

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 Kerry

Breakfast is served daily from 09h00-11h00

Lunch is served daily from 12h00 – 15h00

Tapas is served in the evenings from Monday to Sunday - 17h00 – 20h00. Enjoy a variety of small plates for a great social experience.

We cater for vegetarians & vegans, please enquire with your waitron.

Lunch: Monday – Sunday 12h00 – 15h00

Starters

Saldanha Oyster	R28
Naked, tabasco or shallot vinaigrette <i>*Steenberg 1682 Chardonnay CC Brut R79</i>	
Panko Crusted Cheese Fritter	R92
Citrus & fennel bulb jam, tender greens, pumpkin seed & granola crunch <i>*Steenberg Sphynx 2018 R87</i>	
Apple & Cranberry Salad	R92
Quinoa, red cabbage, sunflower seeds, sumac vinaigrette <i>*Steenberg Ruby Rosé 2019 R64</i>	
Anchovy & Panzanella Salad	R98
Tender greens, olives, cherry tomatoes, parmesan shavings, tomato vinaigrette <i>*Steenberg Black Swan 2019 R142</i>	
Tempura Prawns	R118
Peanut & coriander noodle salad, harissa mayo, chilli syrup <i>*Steenberg Semillon 2018 R137</i>	
Curried Baby Calamari	R115
Baba ghanoush, avo pulp, soy syrup, sesame seeds <i>*Steenberg Black Swan 2019 R142</i>	
Beef Tataki	R115
Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli, mayo <i>*Steenberg Nebbiolo 2016 R157</i>	

Sides

Hand-cut chips	R40
Vegetables	R49
House salad	R66 / R88

Mains

Broccoli & Spinach Risotto	R98 / R145
Pecorino cheese, onion & macadamia nut crumble Add bacon R22 / R30 <i>*Steenberg Rattlesnake 2018 R87</i>	
Ethically Sourced Fish	R195
Corn fritter, coconut & pickled vegetable salsa, spicy lemongrass velouté, coriander <i>*Steenberg Sphynx 2018 R87</i>	
Sesame & Ginger Sirloin Salad	R195
Tender greens, red cabbage, onion, coriander, sprouts, aioli, chilli & soy ginger vinaigrette <i>*Steenberg Semillon 2018 R137</i>	
Roasted Pork Belly	R205
Celeriac mash, pecan nut & green bean salsa, maple jus <i>*Steenberg Sphynx 2018 R87</i>	
Beef Fillet or Sirloin	R250 / R220
Cauliflower purée tender greens, artichoke salsa, Bordelaise jus <i>*Steenberg Catharina 2016 R180</i>	
Open Steak Sandwich	R178
Chimichurri hollandaise, tender greens, sundried tomato pesto, hand-cut chips <i>*Steenberg Syrah 2016 R129</i>	
Braised Lamb Neck	R225
Sundried tomato ricotta stuffed lamb neck, ratatouille, olive & pea salsa, basil jus <i>*Steenberg Merlot 2017 R112</i>	
Anti Pasti Plate	R148
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread <i>*Steenberg Stately 2017 R92</i>	

A discretionary service charge of 12%
 will be added to tables of 8 or more.

Desserts: Monday – Sunday, Lunch & Tapas 12h00 – 20h00

Dessert Menu

Orange & Yoghurt Mille-Feuille	R88
Cardamom gel, honeycomb, kalamansi ice cream	
Lemon Posset	R75
Yoghurt & mango sorbet, berry coulis, white chocolate shortbread	
Almond & Caramélia Torte	R92
Poached pear salsa, white chocolate crèmeux, vanilla bean ice cream	
Banoffee Bread & Butter Pudding	R85
Caramel, vanilla mousse, pecan nut praline ice cream	
Ariaga Chocolate Namelaka	R92
“Burnt” marshmallow, raspberry gel, Turkish delight ice cream	
Cheese Platter	R138
Selection of local cheese, curried pineapple & sultana relish, sunflower & chevin macaroon, seed granola, lavash	
*For one	
Homemade Fruit Sorbet or Ice Cream Scoop	R35
Homemade Chocolate Truffle	R18

With Cheese or Something Sweet

	50ml	
De Krans Tawny Port	R36	
Allesverloren Fine Old Vintage Port 2011	R34	
Steenberg Natural Sweet Semillon 2017	R50	
Dalla Cia Grappa (Cabernet Sauvignon / Merlot)	R68	
	Glass	Bottle
Steenberg 1682 Sparkling Sauvignon Blanc	R62	R245
Steenberg 1682 Chardonnay CC Brut	R75	R300
Steenberg 1682 Pinot Noir CC Brut	R98	R390
Steenberg Lady R CC Brut 2014 (Pinot Noir / Chardonnay)	R860	

Vegetarian Lunch Menu

Monday – Sunday 12h00 – 15h00

Starters

- Panko Crusted Cheese Fritter** R92
Citrus & fennel bulb jam, tender greens, pumpkin seed & granola crunch
- Apple & Cranberry Salad** R92
Quinoa, red cabbage, sunflower seeds, sumac vinaigrette
- House Salad** R66 / R88
Tender greens, olives, cherry tomatoes,
red onion, cucumber, sprouts, radish, quail egg, balsamic syrup

Mains

- Risotto of the Day** R98 / R145
Homemade risotto with pecorino cheese, cherry tomatoes,
Steenberg sauvignon blanc & coulis
- Vegetable Stack** R128
Pan-fried vegetables, roasted butternut, assorted mushrooms,
tender greens, lemon cream
- Tempura Vegetables** R115
Peanut & coriander noodle salad, harissa mayo, red chilli syrup

Desserts

- Lemon Posset** R75
Yoghurt & mango sorbet, berry coulis, white chocolate shortbread
- Almond & Caramélia Torte** R92
Poached pear salsa, white chocolate crèmeux, vanilla bean ice cream
- Banoffee Bread & Butter Pudding** R85
Caramel, vanilla mousse, pecan nut praline ice cream
- Cheese Platter** R138
Selection of local cheese, homemade preserves, sunflower & chevin macaroon,
seed granola, lavash

*For one

Evening Tapas Menu

Monday – Sunday 17h00 – 20h00

Enjoy a variety of small plates for a great social experience.

West Coast oysters	R28 each
Anti pasti plate	R115
House salad	R66
Bruschetta duo	R56
Apple & cranberry salad	R69
Cheese fritter	R69
Arancini “risotto fritters”	R58
“Patatas bravas”	R55
Anchovy & Panzanella salad	R75
Fish miso, kimchi & peanuts	R98
Gambas, “lemon butter”	R118
Fish “taco’s” – served cold	R86
Baby Patagonian calamari	R88
Pork belly	R88
Chorizo, jalepeño & corn croquette	R59
Pork pot stickers	R88
Beef tataki, chilli, soy	R115
Beef sirloin	R125
Selection of local cheeses	R138
*For one	

Come and enjoy our “Chef’s Selection” Tapas for 2 @ R355
Available in the evening from Monday – Sunday from 17h00-20h00

Vegetarian Tapas Menu

Monday – Sunday: 17h00 – 20h00

Bruschetta of the Day	R56
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, quail egg, balsamic syrup	R66
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R69
Broccoli Tataki Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette, aioli	R95
Arancini Panko crusted risotto fritter	R58
Panko Crusted Cheese Fritter Citrus & fennel bulb jam, tender greens, pumpkin seed & granola crunch	R69
Tempura Vegetables Peanut & coriander noodle salad, red chilli syrup	R65
“Patatas Bravas” Fried potatoes, chilli, crème fraîche	R55
Cheese Platter Selection of local cheese, homemade preserves, sunflower & chevin macaroon, seed granola, lavash *For one	R138

Vegan Tapas Menu

Monday – Sunday 17h00 – 20h00

Bruschetta of the Day	R56
House Salad Tender greens, olives, cherry tomatoes, red onion, cucumber, sprouts, radish, balsamic syrup	R66
Tempura Vegetables Peanut & coriander noodle salad, chilli syrup	R65
Broccoli Tataki Tender stem broccoli, marinated shimeji mushrooms, corn, spring onion, wild rocket, chilli, soy vinaigrette	R95
Apple & Cranberry Salad Quinoa, red cabbage, sunflower seeds, sumac vinaigrette	R69
“Patatas Bravas” Fried potatoes, smoked paprika, chilli syrup	R55

The menu may change without notice due to seasonal availability.
A discretionary service charge of 12% will be added to tables of 8 or more.

Last orders for food and beverage will be taken at 19h45 in order for our team
to be home before the curfew.

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

Children's Menu
(for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682 Served on white toast, cherry tomatoes	R52
French Toast Served with honey & berries	R52

Lunch & Tapas: Monday – Sunday 12h00 – 20h00

Plain Pasta Buttered linguini	R38
Linguini Bacon 1682, mushroom, cream sauce	R60
Pan-Fried Fish & Chips Fresh sustainable fish, hand-cut chips	R62
Calamari & Chips Lightly crumbed Patagonian calamari, hand-cut chips	R62
Steak & Chips Grilled sirloin, hand-cut chips	R66

Children's lunch meals are served with hand-cut chips and
Tapas meals are served with bravas potatoes

Homemade Ice Cream & Chocolate Sauce 2 scoops of vanilla ice cream	R52
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