

Tryn

— AT STEENBERG —

BREAKFAST

HOMEMADE NUT AND SEED GRANOLA	R95
Bulgarian yoghurt, berry compote	
MINI STEENBERG BREAKFAST	R65
One free range egg, grilled bacon and grilled tomatoes	
EGGS BENEDICT	R95
Classic poached eggs, grilled bacon, English muffin and hollandaise sauce	
EGGS ROYALE	R125
Classic poached eggs, salmon trout, English muffin and hollandaise sauce	
EGGS FLORENTINE	R85
Classic poached eggs, English spinach, English muffin and hollandaise sauce	
BREAKFAST WRAP	R85
Scrambled egg and bacon, wild rocket, balsamic syrup	
GOLFERS BREAKFAST	R85
Two scrambled eggs on toasted ciabatta, bacon and tomato relish	
HOME BAKED (subject to availability)	
Honey brioche	R22
Muffin / cake of the day	R28
Apple danish / mini croissant	R12

RELAXED (Available from 11.30)

CALAMARI AND CHIPS	R115
Homemade garlic aioli	
WRAP OF THE DAY	R110
House salad	
SIRLOIN CIABATTA	R155
Emmental cheese, pickles, tomato and onion relish, pepper jus, homemade chips	
CAESAR SALAD	R115 / R185
Baby gem lettuce, crispy pork belly, croutons, poached egg, white anchovies, shaved parmesan	
HOUSE SALAD	R75 / R95
Tender greens, cucumber, olives, tomatoes, mangetout	
CHIPS	R35
KIRK'S TRUFFLE FRIES	R55



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RELAXED (Available from 11.30)

CALAMARI AND CHIPS R115
Homemade garlic aioli

WRAP OF THE DAY R115
House salad

SIRLOIN CIABATTA R155
Emmental cheese, pickles, tomato and onion relish, pepper jus, homemade chips

CAESAR SALAD R115 / R185
Baby gem lettuce, crispy pork belly, croutons,
poached egg, white anchovies, shaved parmesan

KIDDIES

CALAMARI R60
Chips, homemade mayo

NOODLES WITH HOME-MADE TOMATO SAUCE R60

GRILLED STEAK R70
Served with chips

GRILLED CHICKEN BREAST R70
Seasonal vegetables and mash

THE APPROACH

OYSTERS each R29
Lime, chilli, coriander and ponzu granita

CORN, LEEK AND TRUFFLE SOUP R75
Goat's cheese mousse, onion soil

TRYN STEAK TARTARE R115
Pickled daikon, sesame, ginger, soy, onion soil, coriander,
wasabi mayo, quail egg

ETHICALLY SOURCED PICKLED FISH R90
Avocado, cream, mousse, lavash

TEMPURA PRAWN R105
Avocado pulp, aioli, tomato and chilli jam, shimeji



SOJOURN

PULLED BEEF & RED WINE JUS Homemade tagliatelle, roasted cherry tomatoes and spinach	R155
MUSHROOM, TRUFFLE & EMMENTAL Homemade tagliatelle, broccoli and cherry tomatoes	R145
ROAST PUMPKIN RISOTTO Sauvignon blanc, parmesan, nut and seed crunch	R155
ETHICALLY SOURCED FISH Courgette ribbons, spinach, black rice, pickled spekboom relish, tarragon hollandaise	R185
PORK BELLY Mash potato, red cabbage, mangetout & sunflower seed salsa, rooibos and sultana jus	R185
BRAISED LAMB NECK Herb ricotta stuffed lamb neck, butternut, feta, mint and pea salsa, lemon jus	R185
PRAWN AND SESAME SALAD Tender greens, edamame, coriander, sprouts, wasabi, chilli and soy ginger vinaigrette	R195
BEEF SIRLOIN / FILLET Pumpkin purée, roast pumpkin and thyme arancini, fine beans, pepper jus	R195 / R250

SWEET MERRIMENT

KALAMANSI NAMELAKA Mango sorbet, passion gel, white chocolate soil	R85
WHIPPED YOGHURT PANNA COTTA Berry compote, spiced plum ice cream, honeycomb	R80
CHOCOLATE BROWNIE Salted caramel, coffee ice cream, cocoa nib	R80
DULCE SEMIFREDDO Mango gel, vanilla mousse, caramel sauce, peanut praline	R95
HOMEMADE CHOCOLATE TRUFFLE	R25
HOMEMADE ICE CREAM OR SORBET SCOOP	R25 / R27
CHEESE PLATTER Selection of local cheese and preserves	R145

