

Stoep

BREAKFAST
SERVED UNTIL 11AM

STOEP BREKKIE 155

Two eggs, apricot-glazed gammon, beef sausage, roasted tomatoes, spinach, onions & mushrooms served with toast

BOEREWORS CHAKALAKA 120

Poached egg, chakalaka smoor, boerewors & feta served with toast



HADDOCK SKILLET 130✓

Gratinated smoked haddock with caramelised onions & spinach served with toast

EGGS BENEDICT

Two poached eggs, toasted roosterkoek, baby spinach & hollandaise sauce
With apricot-glazed gammon 140
With smoked salmon trout 160

SMASHED AVO 125✓

Toasted sourdough, avocado, poached egg, lemon labneh, pickled red onion & pumpkin seeds

GRANOLA POT 100✓

Berry compote, farm yoghurt, seasonal fruit & granola

POFFERTJES

(Mini dutch pancakes)
Bacon, banana & maple syrup 105
Chantilly cream, fresh berry coulis 95



KIDDIES BREKKIE 69

Scrambled egg, bacon & toast

EXTRA

Egg 15
Smoked salmon trout (50g) 65

*All our chicken and eggs are pasture-raised and free-range, sourced with care for wholesome, honest flavour.

Stoep

STARTERS

CONFIT DUCK BOBOTIE WONTONS 135

Served with butternut chutney

SPRINGBOK CARPACCIO 155

Parmesan, wild rocket, olive oil & balsamic vinegar

SKAAPSTERTJIES 130

Chargrilled, basted with our famous monkey gland sauce

PATAGONIAN CALAMARI 125

Pan grilled or deep fried, served with tartare sauce

WEST COAST MUSSELS 135

White wine poached, served with creamy garlic sauce & bread

LENTIL FRIKADELLE 90

Served with tzatziki and butternut chutney

SALADS

CAESAR SALAD 145

Chicken Caesar salad, crispy bacon, poached egg, herb croutons served with Caesar dressing

CHEF'S SALAD 130

Fresh greens, red onion, cherry tomato, pickled red, green, & yellow pepper, avocado, roasted butternut, popped pumpkin seed & feta or vegan cheese, served with our house dressing

STOEP'S GREEK SALAD 115

Cherry tomato, cucumber, garden greens, red onion, green pepper, olives & feta

BURGERS

Served with our famous monkey gland sauce, aioli, fresh salad greens, tomato, red onion, cucumber pickle and chips.

PASTURE RAISED 200G BEEF 185

GRILLED CHICKEN 165

VEGETARIAN 165

Char-grilled aubergine, fresh basil, either fried halloumi or vegan cheese and pineapple chutney.

EXTRAS

*Sliced cheddar 30
Bacon 35
Avocado 30
Crushed garlic 20
Chopped chilli 20*

STEAKS

Served with your choice of side.

SIRLOIN 200g 210
300g 265

RUMP 200g 210
300g 265

FILLET 200g 305

SAUCES 45

*Mushroom Chimichurri
Green peppercorn Bearnaise
Red wine jus*

SIDES

*Chips 45
Mash 45
Potato fondant 50
Roasted vegetable 55
Side greek salad 60*

Stoep

SEAFOOD

PATAGONIAN CALAMARI 255

Pan grilled or deep fried, served with tartare sauce & side of your choice

HAKE 185

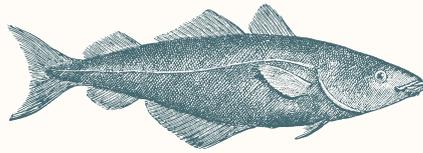
Pan grilled or deep fried, served with tartare sauce & chips

PAN SEARED LINE FISH 245

Carrot purée & side of your choice

WEST COAST MUSSELS 215

White wine poached with creamy garlic sauce served with bread & chips



FOLLOW US ON INSTAGRAM



SCAN ME

PASTA

SEAFOOD 235

Creamy garlic sauce, fresh fennel & green onion

SPAGHETTI BOLOGNESE 185

EXOTIC MUSHROOM 195 ✓

Shimeji, oyster, shiitake, baby spinach, basil, red onion & labneh

ALFREDO 215

Free range smoked chicken, crispy bacon, mushroom & pea

*Homemade Linguine, Spaghetti or Tagliatelle
gluten free additional 35

CHEF'S CHOICE

LAMB ROGANJOSH 265

Pineapple salsa, cucumber raita & basmati rice

MELANZANE AL FORNO 165 ✓

Layered grilled aubergine with napolitana sauce topped with mozzarella & baked with parmesan crumbs

DESSERT

CHOC NUT SUNDAE 115

PEPPERMINT CRISP TART 75

CRÈME BRÛLÉE 95

BAKED CHEESE CAKE 85

MALVA PUDDING 95

Served with cream or ice cream

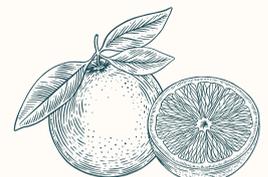
TRIO OF HOME-MADE ICE CREAM 75

TRIO OF HOME-MADE FRUIT SORBET 70

Ask your server all about it!

ALMOND ORANGE CAKE 90

Gluten free



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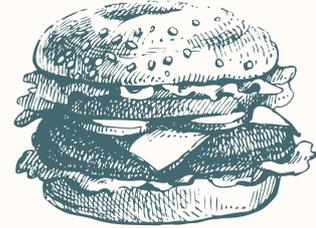
KIDDIES

SPAGHETTI BOLOGNESE 75

BACON MAC & CHEESE 65

BEEF BURGER WITH FRIES 85

CHICKEN BURGER WITH FRIES 75



TOASTED CHEESE
WITH FRIES 60

TOASTED HAM & CHEESE
WITH FRIES 65

KIDDIES FRIES 45

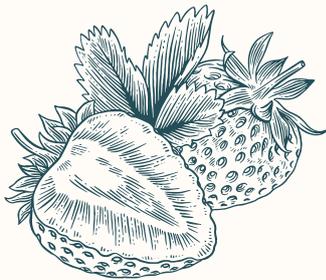
CALAMARI STRIPS AND FRIES 85

BOERIE & MASH 65

ICE CREAM & CHOC SAUCE 60

KIDDIES MILKSHAKE 50

*Choose from strawberry, vanilla,
fudge, or chocolate*



READY FOR A TASTY CHALLENGE?

*Try our new Kids Milkshake Pairing and guess
the sweet treat with each sip! Flavours include
fudge, Turkish delight, & rice crispy*

Sip, guess & have fun 80

Stoep

DRINKS

COFFEE & TEA

Oat and almond milk available at an additional R15

Cappuccino 45

Flat White - single 38

Flat White - double 48

Cortado 40

Americano 40

Café Latte 42

Espresso single 25

Espresso double 38

Macchiato 42

Tea (Ceylon, Rooibos, Earl Grey, Green & Mint) 32

Chai Latte 45

Red Cappuccino 42

Hot Chocolate 48

Iced Coffee 50

Coffee Shake 60

Baby Chino 25



WATER

Still 750 ml 35

Sparkling 750 ml 35

SODAS

Appetizer 40

Grapetizer 40

Fitch & Leedes Soda Water 28

Fitch & Leedes Lemonade 28

Fitch & Leedes Indian Tonic 28

Fitch & Leedes Pink Tonic / Sugar free 28

Fitch & Leedes Blue Tonic / Sugar free 28

Fitch & Leedes Ginger Ale 28

Fitch & Leedes Bitter Lemon 28

Ginger Beer 28

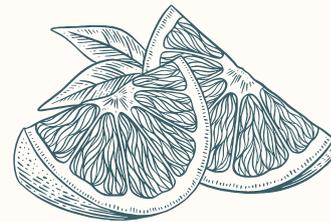
Fanta, Coke or Coke Zero 30

Red Bull 45

PRESSED JUICE 45

Freshly pressed fruit or veggie juice

**Ask your waiter about today's selection*



SMOOTHIE 70

*Summer berry, avocado & lime or
peanut butter & banana*

MILKSHAKE 60

*Choose from vanilla, fudge,
strawberry or chocolate*

ICED TEA 40

Bos peach or lemon

IRISH COFFEE

Single shot Jameson 70

Double shot Jameson 90

DOM PEDRO

Single shot whisky, Kahlua or Amarula 70

Double shot whisky, Kahlua or Amarula 90

FOLLOW US ON INSTAGRAM



SCAN ME

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DRINKS

BEER

Castle Lite 40
Black Label 40
Heineken 45
Windhoek Lager 40
Corona 45

PAARL BREWERY CRAFT BEER

Lager 500ml 59
Lager 300 ml 45
Pale Ale 500ml 65
Pale Ale 300ml 50
Session 500ml 65
Session 300ml 50

NON-ALCOHOLIC BEER

Heinken Zero 45

CIDERS

Savanna Dry 48
Savanna Light 48

TEQUILA

Jose Cuervo Silver 30
Jose Cuervo Gold 30

GIN

Cape Fynbos 42
Six Dogs Blue 45
Wilderer Fynbos 42
Tanqueray 32
Gordons 28

VODKA

Smirnoff 30
SKYY 28

RUM

Havana Club Anejo 29
Bacardi 29
Captain Morgan Dark Rum 30

WHISKEY & BOURBON

SINGLE MALTS

Glenfiddich 12 year old 65
Laphroaig 10 year old 82
Macallan 12 year old Double Cask 85

BLENDS

Johnnie Walker Black 48
Suntory Toki 48
Jameson 40
Monkey Shoulder 48
Bells 32
Paddy Irish Whiskey 32

BRANDY

Van Ryn's 12 Year Old 60
KWV 10 Year Old 40
KWV 5 Year Old 30
Klipdrift 30

COGNAC

Courvoisier VS 50
Imoya VSOP 65

GRAPPA

Antonella 55
Wilderers Pinotage 65



LIQUEUR

Frangelico 35
Campari 35
Amarula 32
Kahlua 35
Jägermeister 35

Stoep

COCKTAILS

SIGNATURE COCKTAILS

STOEP G&T 105

Roku Japanese Gin, elderflower, citrus slices, topped with Indian tonic

DARK & STORMY 100

Markers Mark Bourbon, fresh lime, topped with ginger beer and Angostura bitters

BLOODY MARY 95

STOEP SPRITZ 110

Roku Japanese Gin, Aperol, fresh mint topped with grapefruit tonic

OLD FASHIONED 100

Markers Mark Bourbon, Angostura bitters, sugar syrup, orange zest

STRAWBERRY DAQURI 85

COSMOPOLITAN 105

Vodka, cranberry juice, triple sec, lime juice, garnished with fresh lemon zest

MARGARITA 85

ESPRESSO MARTINI 115

Kahlua, freshly drawn espresso, garnished with coffee beans

CLASSIC COCKTAILS

MIMOSA 80

MARTINI 90

MOJITO 95

MAITAI 95

LONG ISLAND 95

APEROL SPRITZ 110

NON - ALCOHOLIC COCKTAILS

MOJITO 60

STRAWBERRY DAIQUIRI 60

ROCK SHANDY 70

STEELWORKS 75



Stoep

WINE

LABORIE CAP CLASSIQUE

Brut 85 / 320****
Brut Rosé 85 / 320****
Le Grande Nectar 320
Le Grande Nectar Rosé 320***
Blanc de Blanc 390***

NON-ALCOHOLIC

Annabelle Cuvée Rose 225**

SAUVIGNON BLANC

Laborie 55 / 165***
Vondeling 245***
Bosman 275****
Plasir 310****

**** ****

CHARDONNAY

Laborie 55 / 165***
Laborie Signature 255***
Boland (unwooded) 250****
Glen Carlou (wooded) 435

CHENIN BLANC

Laborie 55 / 165***
Laborie Signature 255***
Rhebokskloof 270
Windmeul 195****
Miles Mossop 380****

VIOGNIER

Ayama 215
Noble Hill -New Vintage 390****

ROSÉ

Laborie 55 / 165***
Vondeling 245***
Landskroon Blanc de Noir 190
Leeuwenkuil 245

WHITE BLEND

Enzaamheid Vin Blanc (unwooded) 315
Vrede en Lust White Mischief 450
Oldenburg CL white blend 395 ****

UNUSUAL WHITE WINES

Ayama Vermentino 250
Niel Joubert Gruner Veltliner 230***
Vrede en Lust Riesling 305
Perdeberg Grenache Blanc 275

MERLOT

Laborie 65 / 205***
Ridgeback 495
Bosman 259****
Landskroon 275

SHIRAZ

Laborie 60 / 205***
Laborie Signature 320***
Neil Ellis Groenekloof Syrah 435****
Menagerie 385
Enzaamheid 498****

PINOTAGE

Laborie 65 / 205**
Laborie Signature 320
Windmeul Reserve 430****

CABERNET SAUVIGNON

Laborie 65 / 205****
Glen Carlou 440
Niel Joubert 305



Stoep

WINE

UNUSUAL RED WINES

Nomoya Grenache Noir 315****
Ayama Petite Sirah 305
Eenzaamheid Cinsaut 350*****
Perdeberg Malbec 295
The Mentors Cabernet Franc 695****
Glen Carlou Pinot Noir 360

DESSERT WINES

Landskroon Cape Vintage Port per glass 65****
Pino De Laborie per glass 55***

RED BLENDS

Laborie. 65 / 205
Joseph's Legacy 375
Scali Sirkel 240
Bacco Prelude 575

★ PLATTER'S RATING

Stars show the wine's rating in the Platter's Guide
