BISTRO sixteen82

Breakfast: Monday – Sunday 09h00 – 11h00

Saldanha Oyster R40
Freshly shucked served naked,
tabasco or shallot vinaigrette

Yoghurt Panna Cotta R140
Seasonal fruit, berry coulis,
nut granola & honey

Sweetcorn Flapjack R140
Bacon pieces, goat's cheese mousse,
wild rocket, truffle honey

Brioche French Toast R135
Caraway syrup, toasted almond cream,
orange compote & vanilla mousse

Scram Wrap R145 / R168
Parma Ham or Smoked Trout
Truffle scrambled eggs, rocket,
cherry tomatoes, balsamic syrup

Mushroom & Spinach Ragout R135
Poached egg, toasted ciabatta,
creamy mushroom & spinach ragout,
smoked Gruberg & chilli oil

Smoked Trout & Crème Fraîche R175
Sweetcorn fritter, avo pulp,
roasted tomatoes, wild rocket,
basil coulis, balsamic syrup

Eggs Benedict R148
Bacon 1682, rösti, poached eggs,
cherry tomatoes, Hollandaise sauce

Eggs Royale R172
Smoked rainbow trout, rösti,
poached eggs, baby spinach,
cherry tomatoes, Hollandaise sauce

Mushroom Benedict R140
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

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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 discretional service charge of 12% will be added to tables of 6 or more.

BISTRO sixteen82

Lunch: Monday – Sunday 12h00 – 15h00

STARTERS

Saldanha Oyster R40
Freshly shucked medium oysters,
served naked, tabasco or shallot vinaigrette
Steenberg Sparkling Sauvignon Blanc R87

Crispy Baked Brie R135
Popping candy, grape gel, goat's cheese
mousse, verjuice syrup, macadamia nuts
Steenberg Sparkling Sauvignon Blanc R87

Beetroot & Labneh Salad R138
Quinoa, orange, red cabbage,
sunflower seeds, sumac vinaigrette
Steenberg 1682 Pinot Noir Cap Classique R114

Tempura Prawns R165
Warm soba noodle salad, soy syrup,
toasted coconut & coconut curry mayo
Steenberg Semillon R197

Wasabi Dusted Baby Calamari R165
Avo pulp, basil & tamarind
vinaigrette, oi mouchin emulsion
Steenberg The Black Swan R197

Pan-Fried Chicken Livers R140
Pecorino polenta, coconut &
coriander salsa, sticky chilli & apricot jus
Steenberg Semillon R197

Beef Tataki R165
Seared beef, truffled corn, wild rocket,
shimeji mushrooms, soy, chilli, mayo
Steenberg Nebbiolo R212

Sides

Hand-cut chips	R60
Arancini	R82
Vegetables	R75
House salad	R96 / R130

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

MAINS

Risotto of the Day R140 / R215
Pumpkin seed & chilli crunch
Add bacon R172 / R265
Steenberg Barrel Fermented Sauvignon Blanc R127

Ethically Sourced Fish R295
Millet & corn fritter,
romanesco salad, winter savory velouté
Add Prawns R368
Steenberg Semillon R197

Sesame & Ginger Sirloin Salad R288
Tender greens, red cabbage,
red onion, coriander, sprouts, aioli,
chilli & soy ginger vinaigrette
Steenberg Barrel Fermented Sauvignon Blanc R127

Roasted Pork Belly R295
Cumin pumpkin purée, tender greens,
apple & carrot chutney, apricot &
Bo-Kaap spiced jus
Steenberg Chardonnay R197

Beef Fillet or Sirloin R375 / R298
Creamy cauliflower, crumbed mushroom,
spinach, green bean salsa, porcini jus
Steenberg Catharina R272

Open Steak Sandwich
Beef Fillet or Sirloin R375 / R298
Tender greens, sundried tomato pesto,
chimichurri hollandaise, hand-cut chips
Steenberg Five Lives R122

Ricotta Lamb Neck R305
Creamy polenta, tender greens,
aubergine chutney, carraway jus
Steenberg Nebbiolo R212

Anti Pasti Plate R205
Assorted locally cured meats,
beef terrine, pickles, rocket
& homemade bread
Steenberg Merlot R152

BISTRO sixteen82

VEGETARIAN LUNCH MENU

STARTERS

Crispy Baked Brie R135
Popping candy, grape gel, goat's cheese mousse, verjuice syrup, macadamia nuts

Orang & Labneh Salad R138
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette

Mushroom Carpaccio R140
Sticky rice, miso mayo, parmesan, crispy wakame, porcini soil

House Salad R105 / R135
Tender greens, olives, cherry tomatoes, red onion,
cucumber, sprouts, radish, quail egg, balsamic syrup

MAINS

Risotto of the Day R140 / R215
Pumpkin seed & chilli crunch

Vegetable Stack R215
Pan-fried vegetables, millet & corn fritter,
assorted mushrooms, tender greens, shiitake cream

Cauliflower fritters R215
Soba noodles, pak choi, toasted coconut, curry mayo, soy syrup

Mushroom Potstickers R215
English spinach, cabbage & corn salsa, tamarind vinaigrette, roast garlic aioli

DESSERTS

White Chocolate Cheesecake R130
Candied kumquat, cardamom & orange gel, almond ice cream

Warm Bricohe Bambaloni R130
Pistachio crème, halva, miso ice cream

Cheese Platter R195
Selection of local cheese, homemade preserves,
sunflower & chevin macaroon, seed granola, lavash
For one

BISTRO sixteen82

Vegan Lunch Menu

STARTERS

Broccoli Tataki R140
Marinated shimeji mushrooms, corn,
spring onion, wild rocket, chilli, soy vinaigrette

House Salad R105 / R135
Tender greens, olives, cherry tomatoes,
red onion, cucumber, sprouts, radish, balsamic syrup

Mushroom Carpaccio R140
Sticky rice, avocado, crispy wakame, porcini soil

MAINS

Vegan Stack R215
Pan-fried vegetables, millet & corn fritter, assorted mushrooms, tender greens, herb salsa

Cauliflower Fritter R215
Soba noodles, pak choi, shiitake vinaigrette, soy syrup

Orange & Beetroot Salad R215
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette

DESSERTS

Banana & Coconut R130
Crispy pastry, halva crunch, passionfruit coulis, coconut & banana ice cream

Fresh Berries R120
Citrus segments, mixed berry coulis

Homemade Sorbet R120
Fresh fruit, macadamia crumb, honeycomb

A discretional 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 – 20h30.
Enjoy a variety of small plates for a great social experience.

We are a non-smoking restaurant; this includes the use of electronic cigarettes.

BISTRO sixteen82

Dessert Menu

White Chocolate Cheesecake R130
Candied kumquat, cardamom & orange gel, almond ice cream

Passionfruit & Almond Frangipane R135
Honeycomb crumble, yoghurt pannacotta, banana & coconut ice cream

Warm Brioche Bambaloni R130
Pistachio crème, halva, miso ice cream

Lemon Posset R115
White chocolate shortbread, berry coulis, yoghurt & mango sorbet

Decadent Chocolate Marquise R140
Macadamia streusel, rhubarb gel, pomegranate, persimmon & basil ice cream

Cheese Platter R195
Selection of local cheese, apple & carrot chutney,
sunflower & chevin macaroon, seed granola, lavash
For one

Homemade Fruit Sorbet or Ice Cream Scoop R48

Homemade Chocolate Truffle R29

The menu may change without notice due to seasonal availability.

BISTRO sixteen82

Evening Tapas Menu

Monday – Sunday 17h00 – 20h30

Enjoy a variety of small plates for a great social experience.
Chef Kerry recommends 3 tapas per person to enjoy a variety of flavours.

West Coast Oyster R40
Freshly shucked served naked, tabasco or shallot vinaigrette

Soup of the day R135
Hazelnut & onion crumb

Anti Pasti Plate R168
Assorted locally cured meats, beef terrine, pickles, rocket & homemade bread

House Salad R98
Tender greens, tomato, olives, red onion, cucumber,
sprouts, quail egg, raspberry vinaigrette, balsamic syrup

Beetroot & Sumac Labneh Salad R98
Quinoa, orange, red cabbage, sunflower seeds, sumac vinaigrette

Spinach, Pea & Goat's Feta Croquettes R85
Wild rocket, roasted garlic & chilli mayo

Arancini R85
Risotto of the day

Crispy Baked Brie R135
Popping candy, citrus gel, goats cheese mousse, verjuice syrup, macadamia nuts

Mushroom Carpaccio R140
Sticky rice, miso mayo, parmesan, crispy wakame, porcini soil

Warm Broccoli & Spinach Salad R105
Roast garlic & hoisin butter, chilli, sunflower seeds

"Patatas Bravas" R92
Fried potatoes, chilli, crème fraîche

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Ethically Sourced Fish R140
Millet & corn fritter, romanesco salad, winter savoury velouté

Gambas R172
Pan-fried prawns, lemongrass & galangal cream

Wasabi Dusted Baby Patagonian Calamari R135
Avo pulp, basil tamarind vinaigrette, oi mouchin emulsion

Pickled Fish Taco - *Served cold* R138
Saffron aioli, apple & lime atchar

West Coast Mussels R140
Turmeric & coriander velouté, toasted coconut salsa

Fish Tartare R140
Pickled cucumber & daikon slaw, lime aioli, yuzu & sweet basil vinaigrette

Pan-Fried Chicken Livers R140
Pecorino polenta, coconut &
coriander salsa, sticky chilli & apricot jus

Pork Belly R140
Mashed potato, apricot & Bo-Kaap spiced jus

Pork Ribs R140
Sticky orange & hoisin, chilli & mint yogurt

Beef Tataki R165
Seared beef, truffled corn, shimeji mushrooms, wild rocket, soy, chilli, mayo

Pork Pot Stickers R162
Red cabbage & mangetout salsa, sesame, ginger & soy vinaigrette, aioli

Beef Sirloin R172
Grilled sirloin, creamy cauliflower, broccoli & Gruberg salsa, porcini jus

Beef & Gochuyang Baozi R165
Pineapple chutney, pickled cucumber salad

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Vegetarian Tapas Menu

House Salad R105
Tender greens, olives, cherry tomatoes, red onion,
cucumber, sprouts, quail egg, balsamic syrup

Beetroot & Labneh Salad R98
Quinoa, orange, red cabbage,
sunflower seeds, sumac vinaigrette

Broccoli Tataki R140
Marinated shimeji mushrooms, corn, chilli,
wild rocket, spring onion, soy, truffle mayo

Spinach, Pea & Goat's Feta Croquette R85
Wild rocket, roasted garlic & chilli mayo

Arancini R85
Panko crusted risotto fritters, thyme mayo

Mushroom Carpaccio R140
Sticky rice, miso mayo, parmesan, crispy wakame, porcini soil

Crispy Baked Brie R135
Popping candy, grape gel, goat's cheese
mousse, verjuice syrup, macadamia nuts

Warm Broccoli & Spinach Salad R105
Roast garlic & hoisin butter, chilli, sunflower seeds

"Patatas Bravas" R96
Fried potatoes, chilli, crème fraîche

BISTRO sixteen82

Vegan Tapas Menu

Broccoli Tataki R140
Marinated shimeji mushrooms, corn,
spring onion, wild rocket, chilli, soy vinaigrette

Mushroom Carpaccio R140
Sticky rice, avocado, crispy wakame, porcini soil

House Salad R98
Tender greens, olives, cherry tomatoes,
red onion, cucumber, sprouts, radish, balsamic syrup

Cauliflower Fritter R215
Soba noodles, pak choi, shiitake vinaigrette, soy syrup

Vegan Stack R105
Pan-fried vegetables, millet & corn fritter,
assorted mushrooms, tender greens, herb salsa

Orange & Beetroot Salad R98
Quinoa, orange, red cabbage,
sunflower seeds, sumac vinaigrette

"Patatas Bravas" R96
Fried potatoes, smoked paprika, chilli syrup

The menu may change without notice due to seasonal availability.

A discretional service charge of 12% will be added to tables of 6 or more.
Last orders for food will be taken at 21h00.

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

BISTRO sixteen82

Children's Menu

(Available for under 12's)

Breakfast: Monday – Sunday 09h00-11h00

Scrambled Eggs & Bacon 1682 R82
Served on white toast, cherry tomatoes

French Toast R82
Served with honey

Lunch & Tapas: Monday – Sunday 12h00 – 21h00

Plain Pasta R68
Buttered linguini

Linguini R92
Bacon 1682, mushroom, cream sauce

Pan-Fried Fish & Chips R92
Fresh sustainable fish, hand-cut chips

Calamari & Chips R92
Lightly crumbed Patagonian calamari,
hand-cut chips

Steak & Chips R105
Grilled sirloin, hand-cut chips

Homemade Ice Cream & Chocolate Sauce R75
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.