



BREAKFAST

OYSTER	R40 each
West coast medium oyster served with shallot vinaigrette	
HOMEMADE NUT AND SEED GRANOLA	R168
Honey granola with nuts, Bulgarian yoghurt and berry compote	
BANANA FLAPJACKS	R145
Grilled banana and flapjack stack with honey and whipped yoghurt	
<i>Add bacon</i>	R190
BERRY FLAPJACKS	R145
Berry flapjack stack with whipped chantilly cream	
GAMMON AND SCRAM BREAKFAST BUN	R155
Glazed gammon and scrambled eggs served on a freshly toasted brioche bun with wild rocket and finished with a sweet wholegrain mustard sauce	
<i>Substitute with smoked salmon</i>	R178
STEENBERG BREAKFAST	R178
Two free range eggs accompanied with grilled back bacon, pork banger, assorted cherry tomatoes and mushrooms	
BREAKFAST WRAP	R140
Scrambled egg and bacon served in a tortilla wrap, wild rocket and drizzled with balsamic syrup	
MINI STEENBERG BREAKFAST	R100
One free range egg with grilled back bacon and assorted cherry tomatoes	
THE STEM	R135
One free range egg served with sautéed mushrooms, baby spinach and assorted cherry tomatoes	
EGGS BENEDICT	R155
Classic poached eggs served on a toasted English muffin with grilled bacon and Tryn's signature hollandaise sauce	
EGGS ROYALE	R179
Classic poached eggs served on a toasted English muffin with salmon trout and Tryn's signature hollandaise sauce	
EGGS FLORENTINE	R140
Classic poached eggs served on a toasted English muffin with English spinach and Tryn's signature hollandaise sauce	
HOME BAKED (All subject to availability)	
Honey brioche / muffin or croissant / mini-Danish	R33 / R46 / R32
Ivoire cheesecake slice	R85
Croissant with Emmental and homemade preserve	R86





LUNCH AND DINNER MENU

Served daily from 12pm

THREE COURSE SUMMER MENU | R640 per person

Available for lunch and dinner. Includes an amuse bouche and Tryn's signature chocolate truffle to finish. Select one starter, one main course and a dessert off the below menu.

TO BEGIN

OYSTER

Served with shallot vinaigrette or a lime and ponzu granita, chilli and coriander
Four oysters served for the summer special

R40 each

PAN-FRIED SCALLOPS

Succulent scallops with a bacon crumb on a creamy cauliflower purée, served with warm orange butter, pan-fried king oyster and confit garlic
R50 supplement added for the summer special

R258

PEAR AND CHEVIN TART

On a goat's cheese mousse served with cranberry chutney, a port reduction, topped with walnuts and a crisp salad

R172

FISH TARTARE

Hand chopped fish tartare served with avocado, togarashi mayo, lemongrass vinaigrette and topped with potato crisp
R18 supplement added for the summer special

R182

CONFIT DUCK

Pulled duck and crisp potato mille-feuille with a rhubarb compote, swirls of a thyme and muscadel jus, belnori mousse
R20 supplement added for the summer special

R185

STEAK TARTARE

Deconstructed hand chopped grass-fed beef fillet, accompanied by a creamy cornichon and caper dressing, quail egg, melba crisps and pickled salad

R168

KATAIFI WRAPPED PRAWNS

Vannamei prawns served with creamy avocado, pickled aubergine salsa, kumquat jam and a basil emulsion

R178

OPEN RATATOUILLE RAVIOLI

Accompanied with a creamy smoked Gruberg sauce and toasted pistachio nuts

R165

CAULIFLOWER, SHALLOT AND TRUFFLE SOUP

Goat's cheese mousse, pistachio crumble

R140





TREAT YOURSELF

IMPERIAL HERITAGE CAVIAR 30g (subject to availability)

R3796

Served naked or with toasted brioche and crème fraîche
Not included in the summer special

FLOURISH

PRAWN AND AVOCADO SALAD

R185 / R289

Crisp greens, orange segments, coriander, chilli,
ponzu vinaigrette and toasted sesame seeds
Starter served with 3 prawns / main served with 6 prawns
R15 supplement added for the summer special

MASALA DUSTED CALAMARI

R172 / R255

Served on crunchy daikon slaw, apple and lemon verbena vinaigrette,
finished with a creamy yuzu emulsion

ARTICHOKE FRITTERS

R165 / R228

Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli

CRISP GREEN SALAD

R164 / R248

Baby gem lettuce dressed in caper and green olive dressing,
topped with sugar snaps, toasted seeds, poached egg and shaved parmesan
Add smoked salmon trout

R254 / R325





THE MAIN AFFAIR

ROAST PUMPKIN RISOTTO R235

Enriched with parmesan, spring onions, tomato and basil vinaigrette, onion soil
Add 5 Prawns R348

R40 prawn supplement added on for the summer special

QUINOA FRITTER R245

Ash crusted chevin served with crispy kale, pistachio,
English spinach and finished with a spicy cranberry chutney

UMAMI GLAZED ETHICALLY SOURCED FISH R308

Served with a delicious green paw paw kimchi, coriander,
grilled baby cos and finished with a ginger and lemongrass broth

ETHICALLY SOURCED FISH R308

Creamy fennel purée with fresh tender greens, quinoa fritter,
aubergine atchar and a swirl of Cape Malay velouté

VEAL ESCALOPE R340

Served on a creamy polenta with preserved lemon, grilled artichoke,
wild rocket and smoked Gruberg salad and served with a white pepper jus

PORK BELLY R310

Glazed pork belly served with creamy turnip, root vegetables,
pear chutney and finished with a star anise and tamarind jus

SUMAC CRUSTED VENISON LOIN R340

Served with creamy parsnip, tender greens, hibiscus and shallot jus, goat's chevin crumble
R45 supplement added on for the summer special

HERB AND DIJON MUSTARD CRUSTED LAMB RACK R345

Oven roasted lamb sliced into cutlets served with creamy tahini aubergine,
preserved lemon, fondant sweet potato, finished with a coriander infused Moroccan jus
R40 supplement added on for the summer special

FLAME GRILLED BEEF FILLET R385

Served with broccolini, cèpe duxelle, bourbon café au lait,
tender greens, fondant potatoes and shimeji mushrooms
R50 supplement added on for the summer special

THE TRIMMINGS

TRUFFLE AND PARMESAN FRIES R88

CREAMY POLENTA R64

HAND-CUT CHIPS R65

SAUTÉED VEGETABLES R82

HOUSE SALAD R125 / R175





SWEET MERRIMENT

CHILLED COCONUT INFUSED SAGO Served with saffron infused pineapple, coconut lime sherbet finished with textures of honeycomb	R135
CRÈME BRÛLÉE Vanilla infused crème brûlée set on spiced apple and served with a crunchie biscuit	R135
COCA CHOCOLATE SPHERE Decadent warm chocolate sphere served with Carmelia flexi ganache, candied grapefruit and citrus gel, finished with blood orange froyo	R145
CHOCOLATE AND PORCINI DELICE Served with decadent hazelnut ice cream, coffee gel and mascarpone mousse	R145
IVOIRE CHEESECAKE Tryn's signature baked cheesecake accompanied by passionfruit namelaka, yuzu meringue, almond crumble, passion gel and raspberry ice cream	R138
CHEESE PLATTER Local South African cheese served on a Gorgonzola Catalan, Boerenkaas beignet, pickled apple and sultana chutney, marinated olive and crisp melba <i>R20 supplement added on for the summer special</i>	R205
HOMEMADE ICE CREAM OR SORBET SCOOP <i>Three scoops served for the summer special</i>	R42
TRYN'S SIGNATURE CHOCOLATE TRUFFLE	R36 each

WITH FINESSE

DE KRANS CAPE TAWNY per glass Elegant, aged flavours of caramel, toffee, roasted nuts and fruitcake	R45
THELEMA "Vin de Hel" MUSCAT LATE HARVEST 2022 per glass An enticing blend of pineapple, citrus and apricots and touch of honey and a lush mouthfeel balanced by sweetness and fresh acidity	R63
DALLA CIA GRAPPA PREMIUM SELECTION (Cabernet Sauvignon Merlot) per glass An aromatic bouquet of creamy dark chocolate and sweet raisins. The aftertaste is nutty and long lingering	R105





VEGETARIAN MENU

TO BEGIN

CAULIFLOWER, SHALLOT AND TRUFFLE SOUP Goat's cheese mousse, pistachio crumble	R140
HOUSE SALAD Tender greens, cucumber, olives, tomatoes, red onion, goat's feta, raspberry vinaigrette	R125 / R175
OPEN RAVIOLI Accompanied with a creamy smoked Gruberg sauce and toasted pine nuts	R165

THE MAIN AFFAIR

QUINOA FRITTER Ash crusted chevin served with crispy kale, pistachio nuts, English spinach and finished with a spicy cranberry chutney	R245
ROAST PUMPKIN RISOTTO Enriched with parmesan, spring onions, tomato and basil vinaigrette, onion soil	R235
ARTICHOKE FRITTERS Rocket, spring onion, parmesan salad, truffle vinaigrette, aioli	R165 / R228

SWEET MERRIMENT

IVOIRE CHEESECAKE Tryn's signature baked cheesecake accompanied by passionfruit namelaka, yuzu meringue, almond crumble, passion gel and raspberry ice cream	R138
OCOA CHOCOLATE SPHERE Decadent warm chocolate sphere served with Carmelia flexi ganache, candied grapefruit and citrus gel, finished with blood orange froyo	R145
CRÈME BRÛLÉE Vanilla infused crème brûlée set on spiced apple and served with a crunchie biscuit	R135





VEGAN MENU

TO BEGIN

TEMPURA VEGETABLES	R140 / R260
Citrus salad, pickled mushroom dressing, confit garlic	
HOUSE SALAD	R125 / R175
Tender greens, cucumber, olives, tomatoes, red onion, raspberry vinaigrette	
RATATOUILLE MILLE-FEUILLE	R158
Accompanied with basil vinaigrette, roast cherry tomatoes and toasted pistachio nuts	

THE MAIN AFFAIR

VEGETABLES AND SHIMEJI	R235
Assorted tender greens, toasted nut and seed crumble, basil salsa	
BROCCOLI AND SESAME SALAD	R235
Tender greens, edamame, orange, avocado, chilli, coriander, sesame seeds, ponzu vinaigrette	
MANGETOUT AND AVO SALAD	R140 / R185
Red cabbage slaw, citrus vinaigrette, lime gel, toasted nuts and seeds	

SWEET MERRIMENT

SPICED BERRY AND APPLE SORBET	R130
Seasonal fruit, toasted almonds, berry compote, “honeycomb”	
SORBET	R120
Selection of 3 seasonal flavours	
CHILLED COCONUT INFUSED SAGO	R135
Served with saffron infused pineapple, coconut lime sherbet finished with textures of “honeycomb”	





TERRACE SNACKS

OYSTER	R40 each
West coast oyster served with shallot vinaigrette or citrus granita	
IMPERIAL HERITAGE CAVIAR 30g <i>(subject to availability)</i>	R3796
Served naked or with toasted brioche and crème fraîche	
BUTTER BOARD	R120
Pistachio truffle, honey and Renosterbos whipped butter with crusty homemade bread	
WHIPPED TAHINI AND AUBERGINE	R120
Selection of crudité vegetables, baby herbs, dukkha crunch	
ANTIPASTI	R120
Garden herb marinated artichokes, assorted marinated olives, mustard seed and chilli pickled vegetables	
STEAK TARTARE	R168
Grass-fed hand chopped fillet, confit quail's egg, a caper-cornichon dressing with daikon	
TRYN CALAMARI AND CHIPS	R206
Served on crunchy daikon slaw, apple and lemon verbena vinaigrette, finished with a creamy yuzu emulsion	
<i>Add truffle on the fries</i>	R28
CHARCUTERIE AND ARTISANAL CHEESE BOARD	R365
Cured charcuterie, local cheeses, homemade preserves and pickles accompanied by fresh ciabatta and crispy lavash crackers	
CHEESE PLATTER	R205
Selection of three local South African cheeses served on a Boerenkaas Catalan, crisp celery sorbet, lightly pickled onions	
CURED MEATS	R240
Selection of charcuterie, biltong, pickles accompanied by fresh ciabatta and crispy lavash crackers	
PRAWN OR SIRLOIN AND AVOCADO SALAD	R285
Crisp greens, orange segments, coriander, ponzu vinaigrette and toasted sesame seeds	





**ASSORTED NUTS,
GAME BILTONG, DRIED WORS
TRUFFLE AND PARMESAN FRIES**

MARINATED OLIVES

R88 / R82

R88 each

R88

Available daily from 15.30 – 18.00

CHILDREN'S MENU

RISE AND SHINE Served from 8am to 11:00am

EGGS ON TOAST

R68

Free range scrambled eggs on toast

MINI STEENBERG BREAKFAST

R100

One free range egg, grilled bacon and grilled tomatoes

FRENCH TOAST

R85

With honey

FLAPJACKS

R75

Sugar dusted, honey

THE FEAST Served from 11:30am daily

CALAMARI

R105

Baby Patagonian calamari, chips, homemade aioli

PAN-FRIED ETHICALLY SOURCED FISH

R120

Seasonal vegetables and chips

TEMPURA PRAWNS

R120

Chips, homemade aioli

GRILLED SIRLOIN

R125

Seasonal vegetables and chips

NOODLES WITH HOMEMADE TOMATO SAUCE

R88

SWEET MERRIMENT





ICE CREAM AND

CHOCOLATE SAUCE

R82

SORBET

R82

Selection of 2 seasonal flavour

