

MENU

THE SAUVIGNON TOUCH

A bottle of Steenberg Sauvignon Blanc 2024
and 5 Sharing dishes for 2 guests

Available daily for lunch and tapas

FISH TARTARE

Raw hand-cut 'Abalobi' fish,
lime aioli, yuzu pearls, sweet basil vinaigrette



WASABI DUSTED BABY PATAGONIAN CALAMARI

Avo pulp, basil & tamarind
vinaigrette, oi mouchin emulsion



MUSHROOM CARPACCIO

Sticky rice, crispy wakame,
parmesan, miso mayo, porcini soil



CRISPY BAKED BRIE

Popping candy, goat's cheese mousse,
grape gel, verjuice syrup, macadamia nuts



BEEF POT STICKERS

Red cabbage & mangetout salsa, sesame,
ginger & soy vinaigrette, aioli

R890 for Two

BISTRO
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Available daily from 12h00-15h00 and 17h00-22h00

The menu and wine are not changeable.

*For allergies and dietary requirements, please inform your server.
Not all of the ingredients are listed. Items may contain traces of allergens,
not limited to, including dairy, nuts, shellfish, eggs and gluten.*

EXPERIENCE THE SENSE OF SAUVIGNON AT

BISTRO
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STEENBERG

THE SAUVIGNON TOUCH

Cool Climate Precision. Timeless Elegance.