

# 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  
Sixteen82

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  
Sixteen82



STEENBERG

THE SAUVIGNON TOUCH

Cool Climate Precision. Timeless Elegance.