

# CATHARINA'S

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AT STEENBERG

## STARTERS

### Chilled Sweet Corn & Truffle Soup - 75

Sweet corn soup with porcini duxelle,  
truffle and thyme popcorn

### Garden Salad – 90

Avocado, spring onion, roast baby onion, cucumber,  
blue rock cheese, toasted pumpkin seed,  
lemon dressing, mixed baby leaves

### Oysters – 28

Saldanha Bay, freshly shucked to order

### Calamari – 125

Pickled calamari, basil pesto, olive crumbed bocconcini,  
compressed watermelon, shaved asparagus and tips,  
pickled ginger and sunflower seed dressing, baby leaves

### Seared Tuna & Salmon Trout – 135

Yellow fin Tuna wrapped in crisp Salmon skin,  
Salmon ceviche, pea puree, pea dressing, salad of grilled pear,  
sundried tomato and dill

### Venison – 120

Venison Gratinata, king oyster mushroom,  
artichoke hearts, capers, parmesan cheese,  
basil pesto, pickled aubergine, spiced avocado puree

### Beef Tartare – 135

Beef tartare, wasabi mayonnaise, grilled gherkin,  
red cabbage slaw with a cucumber, red onion and tabasco dressing

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## MAINS

### Carrot, Cardamom & Coriander - 140

Grilled carrot, orange and cardamom risotto,  
parsley, walnut and feta

### Seabass – 180

Pan-fried seabass, sautéed potato with parmesan,  
seared baby tomato, fennel and fine beans,  
crushed peas, lemon butter sauce

### West Coast Mussels – 165

Shelled mussels, linguini, garlic and chive chowder, fresh chopped parsley

### Kingklip – 195

Pan-fried kingklip, salted kingklip brandade, creamed leek and roast garlic,  
blackened corn salsa, crisp fried leek

### Pork Belly – 195

Slow cooked belly, grilled baby potato,  
butternut purée, cauliflower rice with ash, broccolini, baby carrots, blue cheese jus

### African Game - 215

Grilled impala loin, smoked aubergine maize meal, chakalaka, buttered baby marrow,  
chick peas and fine beans with a toasted pine nut and coriander dressing,  
red wine jus

### Duck - 210

Roast duck breast, citrus gnocchi, celeriac and truffle puree, celeriac,  
apple and white bean salad, rocket pesto jus

### Fillet Steak– 215

Grilled Fillet of Beef, tomato, yellow pepper gel, black pepper feta,  
basil pesto, gremolata quinoa, roast bone marrow,  
crisp paprika potato, red wine jus

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## DESSERTS

### Valrhona Chocolate - 95

Nyangbo pliable ganache, Arriaga brownie, caramelia mousse with mango passion fruit sorbet, violet sabayon

### Strawberry - 70

Macaroon, jelly, frozen marshmallows, vanilla pod infused with balsamic ice cream

### Lemon - 75

Lemon posset, gingerbeer ice cream, lemon honey cake, confit lemon, ginger almond tuille

### Panna cotta - 85

Coffee panna cotta, amarula brulee, cocoa nib ice cream, shortcake, smoked hazelnuts

### Brûlée - 55

Caramelized rooibos, frozen melktart

### Cheese - 105

Langbaken karoo sunset cheese, smoked aubergine puree, pineapple and grape chutney, gooseberry gel, sourdough melba toast

### Sorbets - 55

Selection of 3 seasonal flavours

*Subject to Seasonal Availability*  
*12% Gratuity will be added onto tables of 8 or more.*

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## 7 COURSE TASTING MENU

### Salmon

Franschhoek salmon trout, orange and cardamom risotto,  
parsley, walnut and feta  
*Silverthorn The Green Man MCC 2013*

### Seabass

Seabass, caviar, lemon and lime crème fraiche blini,  
asparagus and dill salad, lemon butter sauce  
*Steenberg Magna Carta 2012*

### Smoked Crocodile

Sous vide crocodile tail, crocodile carpaccio,  
cucumber and tabasco jelly, buffalo yoghurt and miso labneh, black garlic and caramelized  
onion purée, sesame courgette, sunflower seeds and shoots  
*Kaapzicht 1947 Chenin Blanc 2014*

### Pork Belly

Slow cooked belly, grilled baby potato, butternut purée,  
cauliflower rice with ash, broccolini, baby carrots, blue cheese jus  
*Altydgedacht Pinot Noir 2014*

### African Game

Grilled impala loin, smoked aubergine maize meal, chakalaka, baby marrow, chick peas  
and fine beans with a toasted pine nut and coriander dressing, red wine jus  
*Steenberg Catharina 2014*

### Langbaken Karoo Sunset

Baba ganoush, pineapple and grape chutney, gooseberry gel, sourdough melba toast,  
*Allesveloren Port*

### Panna Cotta

Coffee panna cotta, amarula brulee, cocoa nib ice cream, shortcake, smoked hazelnuts

### *Craft Ginger Beer*

**1200 with wine pairing // 800 without wine pairing**

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AT STEENBERG

## 5 COURSE TASTING MENU

### Salmon

Franschhoek salmon trout, orange and cardamom risotto,  
parsley, walnut and feta

*Silverthorn The Green Man MCC 2013*

### Pork Belly

Slow cooked belly, grilled baby potato,  
butternut purée, cauliflower rice with ash, broccolini, baby carrots, blue cheese jus

*Altydgedacht Pinot Noir 2014*

### African Game

Grilled impala loin, smoked aubergine maize meal, chakalaka, baby marrow, chick peas  
and fine beans with a toasted pine nut and coriander dressing, red wine jus

*Steenberg Catharina 2014*

### Langbaken Karoo Sunset

Baba ganoush, pineapple and grape chutney, gooseberry gel, sourdough melba toast,

*Allesveloren Port*

### Panna Cotta

Coffee panna cotta, amarula brulee, cocoa nib ice cream, shortcake, smoked hazelnuts

*Craft Ginger Beer*

**850 with wine pairing // 600 without wine pairing**