

## SALADS

<b>CURED FRANSCHHOEK SALMON TROUT SALAD</b> poached prawns, avocado, rosa tomatoes, cucumber, soft herbs, baby salad leaves, chive and balsamic vinaigrette	R 85
<b>CAESAR SALAD</b> ciabatta croutons, crispy pork belly, poached quail eggs, baby gem lettuce, parmesan shavings, anchovy dressing	R65
<b>SUMMER BERRY, ASPARAGUS AND GOATS CHEESE SALAD</b> roasted red onion, tomato, toasted walnuts, baby salad leaves, raspberry vinaigrette	R 75
<b>BEEF CARPACCIO</b> quail eggs, pickled baby mushrooms, celeriac remoulade, parmesan shavings, watercress	R 75

## SANDWICHES

<b>STEENBURGER</b> bacon, lettuce, spiced tomato relish, Colby cheddar, fried onions	R 90
<b>CHICKEN CLUB SANDWICH</b> grilled chicken breast, avocado, bacon, chive mayonnaise, pepper dew pesto	R 80
<b>SEAFOOD CLUB SANDWICH</b> market fish, cured trout, poached prawns, avocado, japanese mayo, pickled ginger, sesame seeds, baby salad leaves, fresh basil	R105
<b>STEENBERG CLUB SANDWICH</b> bacon, egg, steak, fried onion, tomato and baby gem lettuce	R 90

*All sandwiches are served on toasted focaccia with hand cut chips*

## PASTA

<b>PRAWN RISOTTO</b> bisque velouté, rocket, chilli, slow baked tomatoes, basil oil	R105
<b>POTATO GNOCCHI</b> slow baked tomatoes, olives, anchovies, chilli, parsley, oregano, fried capers, parmesan	R85
<b>WILD MUSHROOM AND BABY SPINACH RISOTTO</b> ciabatta crumbs, white truffle oil, micro herbs	R95
<b>CHORIZO AND BALSAMIC TOMATO RISOTTO</b> braised baby lettuce, peas, chilli oil	R95
<b>SQUID AND PRAWN PASTA</b> angel hair pasta, tomato, basil, lemon olive oil	R105

## MAIN COURSE

<b>KUDU FILLET</b> wild mushroom croquette, sauce soubise, mange tout, sauté baby mushrooms, red wine jus	R 145
<b>BEEF FILLET</b> potato gnocchi, asparagus, king oyster mushrooms, saffron aioli, beef jus	R 145
<b>MARKET FISH</b> prawn and spring onion mash, baby spinach, line fish croquette, salsa verde	R 125
<b>STEENBERG SEAFOOD PLATE</b> franschhoek salmon trout, tiger prawns, grilled calamari, green curry mussels, potato and coriander spring rolls, baby leaf, sesame, pickled ginger salad	R 180

## DESSERT

<b>VANILLA BEAN MERINGUE STACKS</b> strawberry salsa, 1682 brut berry terrine, summer berry essence	R 45
<b>STICKY CHOCOLATE PUDDING</b> pistachio, parfait, amarula butterscotch sauce	R 50
<b>BAKED LEMON CHEESECAKE</b> passion fruit gel, saffron poached blueberry sorbet, praline biscuit	R 45
<b>BRULÉE 4 WAYS</b> mochachino, tonka bean, cherry, cape velvet	R 50
<b>TRUFFLES AND COFFEE</b>	R 45
<b>CHEFS CHEESE SELECTION</b> brie, camembert, boerenkaas, gorgonzola, fig and watermelon 'konfyt', pepper lavash	R 55
<b>SELECTION OF HOME MADE ICE CREAM OR SORBET</b>	R 40

*Service charge not included  
Kindly refrain from using your cellular phone in the dining room*