



Stephnie's

YOUR CULINARY THEATRE

A LA CARTE

When you rise in the morning, give thanks for the light, for your life,
for your strength. Give thanks for your food and for the joy of living.
If you see no reason to give thanks, the fault lies in yourself.

Tecumseh

BANTING

SWEET POTATO COTTAGE PIE R135

A Grade beef mince fried with butter, onions, ginger, basil and a touch of cinnamon. Topped with sweet potato mash.

Recommended Wine: Rupert and Rothchild Classique: A blend of Merlot and Cabernet Sauvignon, with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

GRILLED CHICKEN & TRUFFLED BUTTER R155

A Duo of chicken breast layered with aubergine, mushrooms, fried onions and olives. Finished with truffle butter.

Recommended Wine: Fleur du cap Natural light: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green pepper.

BRAISED LAMB NECK & BUTTERNUT R179

Lamb neck braised in red wine and fresh herbs. Served on crushed butternut. Finished with red wine and stock jus.

Recommended Wine: Kanonkop kadette: A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish.

CALAMATA OLIVE & MUSHROOM SIRLOIN R169

300g olive and herb-marinated sirloin, served with sweet potato and vegetables. Finished with flambéed mushroom and olives.

Recommended Wine: Alto Rough: A full-bodied wine with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla.

AGED T-BONE WITH PARMESAN AND PEPPER R186

500g of aged T-bone char-grilled and served with sweet potato and seasonal vegetables. Finished with a delectable parmesan and pepper sauce.

Recommended Wine: Delaire Graff: Shiraz Ruby colour & purple tints have a spicy white pepper undertone as well as lavender & dark red fruit aromas of mulberries. It is characterised by versatility, demonstrating a smooth soft palate with a savoury finish.

BRAISED KAROO LAMB SHANK R189

Braised shank of lamb. Served with herbed mashed sweet potato, seasonal vegetables and red wine jus.

Recommended Wine: Jacobsdal Pinotage: Purple edges, bouquet of abundance of prunes, plums and cherries with subtle wood spice aromas, palate of succulent fruit with strong tannic finish.



VEGAN & VEGETARIAN

MELANGE OF PINEAPPLE AND CASHEW NUTS (Vegan & Vegetarian) _____ R98

Mushrooms, red cabbage, aubergine, garlic, sweet baby onions, sundried tomato, pineapple and cashew nuts. Tossed with saffron basmati rice. Served with spicy tropical date chutney.
Recommended Wine: Fleur du cap Natural light: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green pepper.

PINE NUT PESTO PASTA (Vegetarian) _____ R87

Home-made egg pasta with basil pesto, pine nut, cocktail tomato and rocket. Finished with aged parmesan and black pepper.
Recommended Wine: Original Sin: Sauvignon Blanc A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose. with an intriguing kiss of Semillon (5%) it shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

OVEN BAKED STUFFED BUTTERNUT AND HALLOUMI (Vegetarian & Vegan) _____ R96

Freshly baked butternut stuffed with mozzarella, almonds, cherry tomatoes, toasted almonds, fresh thyme and fried halloumi.
Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

BUTTER BEAN AND COCONUT CURRY (Vegan & Vegetarian) _____ R87

Butter bean, coconut milk, cinnamon, tumeric and marsala mix. Served with saffron basmati rice and coriander.
Recommended Wine: Jacobsdal Pinotage: Purple edges, bouquet of abundance of prunes, plums and cherries with subtle wood spice aromas, palate of succulent fruit with strong tannic finish.

BEETROOT, BRINJAL AND CAMEMBERT STACK (Vegetarian) _____ R82

Brinjal, spicy romesco, sliced mozzarella & camembert stack on a bed of beetroot cubes. With red onion marmalade.
Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

ALFRESCO SALAD _____ R82

Fresh rocket, baby tomato, salt roasted, cashew nuts, pecan nuts, toasted almonds and blue berries. Served with grilled feta and mint feta balls, aged balsamic vinegar and first press olive oil.
Recommended Wine: Ataraxia Sauvignon Blanc: The wine favours individuality and minerality ahead of pure, pungent fruit, but still shows hints of passion fruit and citrus as well as green melon aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture.

SALADS

CRACKLED PORK BELLY & PEAR SALAD _____ R88

Oven baked pork belly, slithers of pear, pecan nuts, rocket, gorgonzola, sundried tomato & red onion. Served with a balsamic reduction.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

GRILLED CHICKEN CAESAR SALAD _____ R94

Grilled chicken breast, garlic crouton, crispy bacon on a bed of fresh lettuce with parmesan. Finished with a Caesar dressing.

Add: Anchovy R13

Recommended Wine: Fleur du cap Natural light: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green peppers.

OLIVE MARINATED CHICKEN AND HALLOUMI SALAD _____ R99

Olive-marinated sweet chilli chicken strips with fried halloumi, pepper dews, cashew nuts, green figs and mixed garden greens. Finished with a fig and cherry sauce.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

BILTONG, CAMEMBERT AND STRAWBERRY SALAD _____ R79

South African biltong, on a bed of fresh lettuce, rocket, camembert, strawberries and almonds. Drizzled with a strawberry vinaigrette.

Recommended Wine: Allesverloren Tinta Rose: A pomegranate pink, with an alluring nose of strawberries & raspberries, a palate of raspberries & cherries with a hint of vanilla It exhibits a perfect sugar/acid balance with a lingering aftertaste.

BUTTERNUT, AVOCADO & ROCKET SALAD _____ R84

Roasted butternut, avocado, sundried tomato, rocket, mixed greens, pumpkin seeds, feta, almonds, olives & red onion. Finished with a balsamic fig reduction.

Recommended Wine: Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.

ALFRESCO SALAD _____ R84

Fresh rocket, baby tomato, salt roasted, cashew nuts, pecan nuts, toasted almonds and blue berries. Served with flame grilled chicken fillet, aged balsamic vinegar and first press olive oil.

Recommended Wine: Ataraxia Sauvignon Blanc: The wine favours individuality and minerality ahead of pure, pungent fruit, but still shows hints of passion fruit and citrus as well as green melon aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture.

A well-made salad must have a certain uniformity;
it should make perfect sense for those ingredients to share a bowl.



STARTERS

FOIE GRAS, TRUFFLE AND ROOSTER KOEK _____ R99

French foie gras fried with farm butter and fresh rosemary. Served with freshly baked rooster koek and truffle butter.

Recommended Wine: Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.

ESCARGOT AND BLUE CHEESE _____ R79

Half a dozen of snails poached in champagne and fresh garlic. Finished with blue cheese and toasted ciabatta.

Recommended Wine: Ataraxia Sauvignon Blanc: The wine favours individuality and minerality ahead of pure, pungent fruit, but still shows hints of passion fruit and citrus as well as green melon aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture.

“KANEEL EN LEMOEN PAMPOENKOEKIES” _____ R69

Traditional “pampoenkoekies” topped with ground cinnamon palm sugar and citrus glaze.

Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

WILD BOX MUSHROOM AND HALLOUMI CONCASSE _____ R85

A melange of butter fried mushrooms, fried halloumi cheese with pomegranate salsa and preserved fig.

Recommended Wine: Original Sin: Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose. with an intriguing kiss of Semillon (5%) it shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

SMOKED SALMON AND BEETROOT DAUPHINOISE _____ R95

Smoked salmon and chive cream cheese dauphinoise with crispy capers. Finished with beetroot ice cream.

Recommended Wine: Rietvallei Estate Chardonnay: The nose explodes with flavours of fresh citrus & orange blossom. The palate reveals green apple flavours with a balanced acidity.

STARTERS CONTINUED

CRACKLING BONE MARROW R65

A Trio of bone marrow with fresh tomato, onion and olive salsa and toasted ciabatta. Finished with fresh lemon.

Recommended Wine: Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.

CARPACCIO OF BEEF R88

Thinly sliced raw beef fillet, rocket, balsamic reduction. Finished with biltong and imported cream cheese.

Recommended Wine: Jacobsdal Pinotage: Purple edges, bouquet of abundance of prunes, plums and cherries with subtle wood spice aromas, palate of succulent fruit with strong tannic finish.

SPRINGBOK CARPACCIO WITH BALSAMIC PEARLS R98

Thin slices of smoked Springbok loin, fresh rocket, balsamic reduction. Finished with first press olive oil and fried capers.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

TZATZIKI & HARISSA LANGOUSTINE PRAWNS R98

Lightly spiced lemon butter prawn's with tzatziki & harissa sauce. Finished with lemon sorbet.

Recommended Wine: Plasir De Merle Grand Brut: A foamy mouth feel and yeasty notes with crisp green apple freshness.

BABY CALAMARI R79

Grilled calamari tubes & fried tentacles, pink salt, romesco sauce and toasted ciabatta. Finished with fresh lemon.

Recommended Wine: Ataraxia Sauvignon Blanc: The wine favours individuality and minerality ahead of pure, pungent fruit, but still shows hints of passion fruit and citrus as well as green melon aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture.

FIG AND CAMEMBERT R87

Fried and baked Camembert cheese served with fragrant tropical fruit compote. Finished with A grade preserved figs.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.



- BEETROOT LINGUINI** _____ **R95**
 Home-made pasta infused with beetroot, tossed in a creamy basil pesto with chicken strips and fresh avocado.
 Recommended Wine: Allesverloren Tinta Rose: A pomegranate pink, with an alluring nose of strawberries & raspberries, a palate of raspberries & cherries with a hint of vanilla It exhibits a perfect sugar/acid balance with a lingering aftertaste.
- BUTTERNUT, SUNDRIED TOMATO AND FETA RAVIOLI** _____ **R89**
 Home-made ravioli with a black pepper, coffee Pinotage, fermented blue cheese and moutarde béchamel.
 Recommended Wine: Fleur du cap Natural light: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green peppers.
- HOME-MADE KAROO LAMB LASAGNE** _____ **R98**
 Fresh herb & roasted spice lean lamb mince layers with pasta sheets, romesco and mornay sauce. Topped with fresh parmesan cheese.
 Recommended Wine: Original Sin: Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose. with an intriguing kiss of Semillon (5%) it shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.
- SUNDRIED TOMATO PENNE PASTA** _____ **R89**
 Organic sundried tomato with herbs and spices, red pepper, mushroom, olives and fresh coriander. Finished with local parmesan cheese.
 Recommended Wine: Groot Constantia Blanc De Noir: A strawberry pink blend is made from 60 % Merlot & 40 % Cabernet Sauvignon. Flavours of strawberries, red cherries, raspberries and hints of green pepper, the fruit flavours combine with a good acidity to give a long lasting mouth feel.
- ITALIAN SPAGHETTI BOLOGNAISE** _____ **R89**
 Traditional Bocce family ground beef with tomato sauce and a combination of few secret spices and herbs on a bed of fresh spaghetti. Finished with freshly grated parmesan.
 Recommended Wine: Ataraxia Sauvignon Blanc: The wine favours individuality and minerality ahead of pure, pungent fruit, but still shows hints of passion fruit and citrus as well as green melon aromas. These are effortlessly reflected on the palate and are complemented by a lively acidity which underpins a classy structure and succulent texture.
- SQUID INK PASTA WITH CHORIZO AND CALAMARI** _____ **R99**
 Home-made squid-ink pasta with tomato, basil, baby calamari tubes, squid heads, tentacles and chorizo. Served in garlic and chilli concasse.
 Recommended Wine: Neethlingshof Six Flowers White Blend: Aged in new 300-litre French oak barrels for six months. The blend of Chenin blanc, Chardonnay, Sauvignon blanc, Viognier, Gewürztraminer & Weisser Riesling has a clear, luminous with green tints. A Bouquet of citrus & violets aromas with aniseed & clove undertones, a youthful but full on taste with a complex mouth feel.
- PINE NUT PESTO PASTA (Vegetarian)** _____ **R87**
 Home-made egg pasta with basil pesto, pine nut, cocktail tomato and rocket. Finished with aged parmesan and black pepper.
 Recommended Wine: Fleur du cap Natural light: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green pepper.

FISH

FRESH LINE FISH

SQ

Fresh filleted line fish. A dish created by the culinary team with the freshest, seasonal fish available.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

CHOKKA (SQUID STEAK)

R139

Tender flame grilled Chokka. Served with butter fried potatoes and seasonal vegetables.

Finished with lemon butter sauce, home-made pickle aioli and fresh lemon.

Recommended Wine: Steenberg HMS SPHYNX Chardonnay: Notes of lime, peach, pear drop, butterscotch & vanilla. The palate is soft & smooth with hints of stone fruit, citrus & custard like creaminess on the finish. Bright acidity brings freshness & length.

LANGOUSTINE PRAWN & FLAME GRILLED FILLET

SQ

A Trio of langoustine prawn thermidor with flame grilled fillet medallions. Served with roasted baby potatoes and seasonal vegetables. Finished with truffle infused butter.

Recommended Wine: Neethlingshof Six Flowers White Blend: Aged in new 300-litre French oak barrels for six months. The blend of Chenin blanc, Chardonnay, Sauvignon blanc, Viognier, Gewürztraminer & Weisser Riesling has a clear, luminous with green tints. A Bouquet of citrus & violets aromas with aniseed & clove undertones, a youthful but full on taste with a complex mouth feel.

FRESH SALMON FILLET

R220

Fresh A-grade Scottish Salmon with baby potato and seasonal vegetables. Finished with lemon butter & fresh lemon. This prime cut of salmon is best served medium to medium rare.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

SOLE THERMIDOR

R179

Pan-fried butter sole with mushrooms and cognac sauce, topped with parmesan crust. Served with seasonal vegetables and roasted baby potatoes.

Recommended Wine: Neethlingshof Six Flowers White Blend: Aged in new 300-litre French oak barrels for six months. The blend of Chenin blanc, Chardonnay, Sauvignon blanc, Viognier, Gewürztraminer & Weisser Riesling has a clear, luminous with green tints. A Bouquet of citrus & violets aromas with aniseed & clove undertones, a youthful but full on taste with a complex mouth feel.

LOCAL KINGKLIP

R185

South African Kingklip fillet pan fried in butter and fresh herbs, served with herb mash and seasonal vegetables. Finished with a garlic lemon butter sauce.

Recommended Wine: Neethlingshof Unwooded Chardonnay, The colour of this wine is clear green with flashes of gold. It has a fresh, vibrant with rich layers of fruit and crisp and lingering aftertaste.

A MÉLANGE OF SEAFOOD

R175

Chokka, fresh salmon, langoustine prawns, calamari tubes, squid heads, fresh lemon and coriander salsa. Served on basmati rice. Finished with toasted ciabatta and potato croquettes.

Recommended Wine: Pongracz Brut NV: This a timeless Cap Classique with great elegance and complexity. Delicate yeasty tones, layered with toast and ripe fruit are enlivened by a firm mousse and persistent bead that make it particularly attractive.

GRILLED CHICKEN & TRUFFLED BUTTER

R155

A Duo of chicken breast layered with aubergine, mushrooms, fried onions and olives. Finished with truffle butter.

Recommended Wine: Fleur du cap Natural light: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green pepper.

PANKO FRIED CHICKEN AND BELGIAN WAFFLE

R155

Buttermilk and thyme marinated chicken. Panko crumbed and fried on a waffle with fried onions. Finished with herb jus.

Recommended Wine: Original Sin: Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose. with an intriguing kiss of Semillon (5%) it shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

BARBECUED CHICKEN FILLET

R145

A duo of chicken fillets, flame grilled with pimento based sauce. Served with seasonal vegetables and baby potatoes. Finished with crispy onion rings, spring onion & barbecue sauce.

Recommended Wine: Rupert and Rothchild Classique: A blend of Merlot and Cabernet Sauvignon, with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

MUSCADEL BABY CHICKEN

R139

Petite chicken marinated in fresh herbs and muscadel, oven roasted with rosemary and thyme. Served with baby potatoes. Finished with red muscadel jus and fresh herbs.

Recommended Wine: Neethlingshof Six Flowers White Blend: Aged in new 300-litre French oak barrels for six months. The blend of Chenin blanc, Chardonnay, Sauvignon blanc, Viognier, Gewürztraminer & Weisser Riesling has a clear, luminous with green tints. A Bouquet of citrus & violets aromas with aniseed & clove undertones, a youthful but full on taste with a complex mouth feel.

DUCK CONFIT

SQ

Confit of duck served with truffled pomme puree, fresh rocket, fried cocktail onion, butter fried mushroom and red wine jus.

Recommended Wine: Meerlust Rubicon: Very deep, youthful colour, and intense almost purple hue. Very classic Rubicon nose with violets, ripe plum, cedar wood and intense spiciness.

SPICY BAYLEAVE CHICKEN

R145

Grilled chicken thigh and drum stick marinated in creamy bayleave sauce. Served with potato wedges and side salad.

Recommended Wine: Durbanville Hills Merlot Rosé: Inviting pomegranate colour. Refreshing and light-bodied wine with fresh summer berries on the palate.

CHICKEN SUPREME

R149

Grilled chicken fillet with aubergine, mushroom, baby onion with saffron rice and seasonal vegetables. Finished with red wine jus.

Recommended Wine: Groot Constantia Blanc De Noir: A strawberry pink blend is made from 60 % Merlot & 40 % Cabernet Sauvignon. Flavours of strawberries, red cherries, raspberries and hints of green pepper, the fruit flavours combine with a good acidity to give a long-lasting mouth feel.

FOIE GRAS BEEF FILLET

SQ

Aged flame grilled beef fillet topped with pan-fried foie gras. Served with butter roasted baby potatoes and seasonal vegetables. Finished with blueberry's and red wine jus. **We recommend this dish to be cooked medium rare to medium.**

Recommended Wine: Muratie Ronnie Melck Shiraz: Bright and enticing, this deep ruby red wine has an abundance of spice on the nose-lots of black and white pepper with hints of dark chocolate and rich fruit cake. The palate has plenty of black plummy fruit with some smoke prunes, smoked meats and mulberry notes, all wrapped up in silky tannins with smoky spicy oak discreetly in the background.

CRAB & BEEF FILLET

SQ

De shelled crab with lemon aioli stuffed flame grilled beef fillet. Served with butter roasted baby potatoes and seasonal vegetables. Finished with camembert and parmesan pepper sauce.

Recommended Wine: Thelema Shiraz: Aromatic & inviting, this Shiraz shows ripe black fruit, cassis & lovely spice on the palate, it is full bodied.

STEPHNIE'S FAMOUS GRILLED FILLET WITH BONE MARROW

R179

Mature beef fillet topped with red wine jus. Served with baby potatoes, seasonal vegetables and a bone marrow.

Recommended Wine: Clos Malverne Merlot: Hand-harvested at optimal ripeness. This merlot embodies the definition of Clos Malverne wines. True to its varietal, elegant yet complex with a long mouth feel. This Merlot shouts red fruit on the nose with underlying hints of star anise and smoky aromas. It is exceptionally smooth, and will go well with grilled steaks. Perfect age to enjoy now.

THE VERCELLI STUFFED FILLET

R189

Beef fillet stuffed with feta, sundried tomato and olives. Served with seasonal vegetables basil mashed potato and balsamic jus.

Recommended Wine: Beyerskloof Pinotage: Strong plum flavours with velvety tannis. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

TUSCANY'S TRIO FILLET

R195

Medallions of fillet topped with a creamy bacon and butter mushroom sauce. Served with roasted baby potatoes and seasonal vegetables.

Recommended Wine: La Vierge Antheia Shiraz: This elegant expression of cool climate Syrah exhibits soft plum, dark cherry and complex spicy notes of pepper, cinnamon, cloves and crushed coriander. The palate is full and lush, broad on entry and rich dark fruits.

THE CROWN VENISON FILLET

SQ

Flame grilled fillet, served with roasted baby potato and seasonal vegetables, finished with a red wine and cranberry sauce or a blue cheese cream sauce. **We recommend the Venison to be cooked medium.**

Recommended Wine: Alto Rough: A full bodied wine with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla.

- PORK RIBS** R169
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- A grade pork ribs marinated in aged sherry and ten spices. Flame grilled with a pimento base. Served with seasonal vegetables and potatoes. Finished with crispy onions.
Recommended Wine: Plaisir De Merle Grand Brut: Crisp green apple freshness imparted by the chardonnay and the pinot noir.
- CRISPY PORK BELLY & CIDER JUS** R179
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- Slow baked succulent pork belly with apple & red cabbage, served with seasonal vegetables, caramel & cashew nut sweet potato. Finished with crisp apple green cider jus.
Recommended Wine: Plaisir De Merle Grand Brut: Crisp green apple freshness imparted by the chardonnay and the pinot noir.
- AGED RIB-EYE WITH TRUFFLED BUTTER** R214
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- 400g South-African cut of char-grilled beef rib-eye. Served with roasted baby potato and seasonal vegetables. Finished with a melange of truffle oil and butter.
Recommended Wine: Rupert and Rothchild Classique: A blend of Merlot and Cabernet Sauvignon, with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.
- OSTRICH IN A FRUIT COCONUT CURRY** R149
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- Ostrich smothered in a curry and coconut cream-based sauce with stewed fruit. Served with basmati rice and a seasonal of vegetables. Finished with home-made flat bread.
Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.
- OXTAIL AND MUSHROOM** R169
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- Slow cooked oxtail in red wine and fresh herbs. Served on a bed of samp or basmati rice and seasonal vegetables.
Recommended Wine: Thelema Shiraz: Aromatic & inviting, this Shiraz shows ripe black fruit, cassis & lovely spice on the palate, it is full bodied.
- MATURE RUMP AND BLACK PEPPER SAUCE** R169
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- 300g of grilled beef rump, served with roasted baby potato and a seasonal vegetables. Finished with black pepper sauce.
Recommended Wine: La Vierge Anthelia Shiraz: This elegant expression of cool climate Syrah exhibits soft plum, dark cherry and complex spicy notes of pepper, cinnamon, cloves and crushed coriander. The palate is full and lush, broad on entry and rich dark fruits.
- AGED T-BONE WITH PARMESAN AND PEPPER** R186
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- 500g of aged T-bone char-grilled and served with baby potato and seasonal vegetables. Finished with a delectable parmesan and pepper sauce.
Recommended Wine: Beyerskloof Pinotage: Strong plum flavours with velvety tannis. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

DUO OF SIRLOIN **R185**

300g olive and herb-marinated sirloin, served with baby potato and vegetables. Finished with flambéed mushroom, olive sauce & a red wine, bacon & mushroom sauce.

Recommended Wine: Alto Rouge: A full-bodied wine with appealing blackberry flavours followed by tobacco, chocolate, toast and vanilla.

SLOW BRAISED LAMB NECK **R179**

Lamb neck braised in red wine and fresh herbs. Served on mustard mash and seasonal vegetables. Finished with red wine and stock jus.

Recommended Wine: Kanonkop kadette: A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish.

BRAISED LAMB NECK & BUTTERNUT **R179**

Lamb neck braised in red wine and fresh herbs. Served on crushed butternut. Finished with red wine and stock jus.

Recommended Wine: Kanonkop kadette: A complex wine with hints of red fruit and mocha flavours. Elegant tannin structures with a good length and dry finish.

BRAISED KAROO LAMB SHANK **R189**

Braised shank of lamb. Served with herbed mashed potato, seasonal vegetables and red wine jus.

Recommended Wine: Jacobsdal Pinotage: Purple edges, bouquet of abundance of prunes, plums and cherries with subtle wood spice aromas, palate of succulent fruit with strong tannic finish.

MOROCCAN LAMB AND HERB CURRY **R179**

Karoo lamb marinated in spices and yoghurt, slow cooked with coconut cream, ginger, fresh herbs and spices. Served with basmati rice and spicy tropical date chutney.

Recommended Wine: Steenberg Rose: Bush vine Syrah & Cinsault blend. This coral pink hue delivers subtle fragrances of watermelon sorbet, rose petal, rosemary and thyme on the nose. The wine is full, yet fresh on the palate and entices further with notes of juicy raspberry, wild strawberry and spiced stone fruit. This wine shows great depth and lingers considerably on the palate.

LAMB CHOPS **R189**

400g flame grilled lamb chops, served with baby potato and seasonal vegetables. Finished with a red wine and mint jus.

Recommended Wine: Recommended Wine: Rupert and Rothchild Classique: A blend of Merlot and Cabernet Sauvignon, with raspberry aromas, blueberry flavours, roasted pine nuts and a dark chocolate aftertaste.

CHATEAUBRIAND 600G (Suitable for 2, served rare to medium rare only, flambéed at the table) **R450**

Aged fillet of beef, flambéed in cognac beurre noisette. Served with seasonal vegetables, butter-fried mushrooms, roasted petite tomato and baby potato, with a choice of two sauces.

Recommended Wine: Muratie Ronnie Melck Shiraz: Bright and enticing, this deep ruby red wine has an abundance of spice on the nose-lots of black and white pepper with hints of dark chocolate and rich fruit cake. The palate has plenty of black plummy fruit with some smoke prunes, smoked meats and mulberry notes, all wrapped up in silky tannins with smoky spicy oak discreetly in the background

DELIGHTS OF TAPAS AND CHEESES

TAPAS DE CARNE (SERVES 1)

R165

8 Sliced Grilled chorizo, 4 flame grilled lemon chicken on bamboo, 6 slices herb crusted beef carpaccio, 8 slices salami, 6 chilli beef koftas, 2 petit pitas. Finished with home-made tzatziki & harissa sauce.

TAPAS DE QUESO (SERVES 1)

R145

60g Camembert cheese, 60g fermented blue cheese, 60g cheddar cheese, 60g mozzarella cheese, 60g grated parmesan cheese with grapes & strawberries. Finished with homemade preserves & a selection of bread.

ADDITIONS TO TAPAS

Kalamata Olives.....	R25	Bread basket.....	R18
Halloumi (3pc).....	R45	Grilled chorizo.....	R32
Warm cashew nuts.....	R32	Biltong.....	R45

SIDE ORDERS DELECTABLE SAUCES

GARDEN SALAD.....	R25	BLACK TRUFFLE BUTTER.....	R35
CREAM, COGNAC AND MUSHROOM.....	R23	FRESH AVOCADO.....	R10
SAMP.....	R18	SPICY DATE AND FRUIT CHUTNEY.....	R30
RED WINE JUS.....	R30	SMOKED SALMON.....	R25
VEGETABLES.....	R20	BLACK PEPPER CORN AND PARMESAN.....	R28
CHEESE, MUSHROOM AND BACON.....	R26	HALLOUMI (3PC).....	R45
MUSHROOMS.....	R15	GARLIC BUTTER.....	R20
GARLIC BUTTER AND CREAM.....	R23	OLIVES.....	R10
PARMESAN.....	R10	GARLIC BUTTER AND CREAM.....	R23
BLUE CHEESE AND CREAM SAUCE.....	R28	PARMESAN.....	R10
FRIES.....	R20	SWEET CHILI.....	R18
ORANGE SWEET CHILI SAUCE.....	R27	POTATOES.....	R15
CHILIES.....	R8	CALLEBAUT CHOCOLATE SAUCE.....	R18
AFRICAN BLEND CHEESE AND CREAM SAUCE.....	R25	FETA.....	R15
GARLIC.....	R10	LEMON BUTTER.....	R20
CRANBERRY AND RED WINE JUS.....	R35	CHICKEN FILLET.....	R25



DESSERTS

THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE _____ R55

Egg custard infused with orange zest and 90% chocolate. Finished with candied sugar.

STEPHNIE'S MALVA PUDDING _____ R55

Served with vanilla crème anglaise and cinnamon ice cream.

VANILLA POD BAR ONE-CARAMEL GELATO _____ R55

Vanilla pod gelato dipped in caramel, Bar One sauce, coned sugar wafer, mint coulis and crushed meringue.

BLUEBERRY MILLE-FEUILLE _____ R55

Sugared wafer layers with blueberry, raspberry and gooseberry pockets. Finished with Belgium chocolate and Chantilly cream.

BELGIAN WAFFLE (Please allow 20 minutes) _____ R59

Home-made waffle. Served with a choice of cinnamon, peppermint, vanilla, liquorice, chocolate or strawberry ice cream.

MILK TART _____ R55

Traditional milk tart with cinnamon ice cream.

ITALIAN KISSES _____ R55

A trio of milk tart, blueberry & caramel Kisses. Finished with vanilla gelato.

STEPHNIE'S CREAMY SAGO _____ R55

Sago baked in egg custard with a hint of orange. Finished with liquorice gelato.

AMARETTO GELATO _____ R62

Indulge in our ice cream surprise with a difference. Vanilla pod ice cream, Amaretto liqueur, crushed shortbread and chocolate shavings.

DECADENT PEPPERMINT CRISP TART _____ R55

Sugar peppermint, caramel condense milk, Chantilly cream and coconut biscuits. Finished with Belgium chocolate shavings.

AMARULA AND GLYCYRRHIZA GLABRA ROOT _____ R55

Liquorice, cinnamon and strawberry ice cream. Served with a shot of Amarula.

LE BOULANGER (THE BAKER) SLICE _____ R45

CAKE (SQ)

Whole cakes are available please enquire with waiter.

Carrot; Hummingbird; Red Velvet; Baked Cheese Cake; Vanilla & Coconut; Chocolate; Lemon Meringue; Apple & Banana Pie.



THANK YOU!

Have your next celebration or event at Stephnie's Restaurant. Kitchen teas, high teas, stork teas, birthdays, corporate events etc.

For more information:

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