



Stephnie's

YOUR CULINARY THEATRE

A LA CARTE

If the sight of the blue skies fills you with joy, if a blade of grass springing up in the fields has power to move you, if the simple things of nature have a message that you understand, rejoice, for your soul is alive.

Eleonora Duse

BANTING

SWEET POTATO COTTAGE PIE **R138**

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 **R158**

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

Recommended Wine La Vierge 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.

BRAISED LAMB NECK & BUTTERNUT **R182**

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

Recommended Wine Kanonkop Kadette Pinotage: 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 **R172**

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

Recommended Wine Tokara Cabernet Sauvignon (Stellenbosch): The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose. The palate has stunning flavours of dark cherries.

AGED T-BONE WITH PARMESAN AND PEPPER **R188**

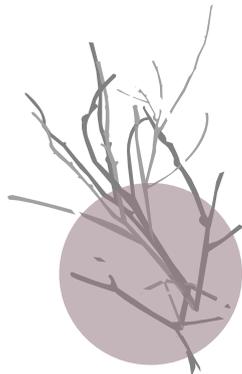
500g of aged T-bone char-grilled and served with sweet potato and seasonal vegetables. Finished with a delectable parmesan and pepper sauce.

Recommended Wine Clos Malverne Merlot: Spicy and peppery on the nose with well integrated berry flavours. A full-bodied wine with lots of fruit and a lingering after taste with a long finish.

BRAISED KAROO LAMB SHANK **R192**

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

Recommended Wine The Beyerskloof Pinotage: South-Africa's most popular Pinotage. Primary fruit aromas lead to an abundance of plum and black cherries against mocha, cedar and sweet spicy notes. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.





VEGAN & VEGETARIAN

MELANGE OF PINEAPPLE AND CASHEW NUTS (Vegan & Vegetarian) **R99**

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 Vondeling Rosé (Paarl): The wine has a pale, salmon pink colour. It displays a bright bouquet of rose petal, red current, raspberry, tropical fruits and citrus on the nose. The palate is refreshing and vibrant with red berry flavours, seductive floral undertones and a crisp finish.

PINE NUT PESTO PASTA (Vegetarian) **R90**

Home-made egg pasta with basil pesto, pine nut, cocktail tomato and rocket.

Finished with aged parmesan and black pepper.

Recommended Wine La Vierge 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 BUTTERNUT AND HALLOUMI (Vegetarian & Vegan) **R98**

Freshly baked butternut stuffed with mozzarella, almonds, cherry tomatoes, toasted almonds, fresh thyme and fried halloumi.

Recommended Wine Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream and fresh red fruit. The palate is supple and round, fresh and complex.

BUTTER BEAN AND COCONUT CURRY (Vegan & Vegetarian) **R90**

Butter bean, coconut milk, cinnamon, tumeric and marsala mix.

Served with saffron basmati rice and coriander.

Recommended Wine Jakkalsvlei Coffee Pinotage: An oak-matured wine with dark berry fruit and roasted coffee bean flavours and a smokey, spicy palate. Smooth tannins ensure a fruit-driven, lingering aftertaste.

BEETROOT, BRINJAL AND CAMEMBERT STACK (Vegetarian) **R84**

Brinjal, spicy romesco, sliced mozzarella & camembert stack on a bed of beetroot cubes.

With red onion marmalade.

Recommended Wine Durbanville Hills Sauvignon Blanc: A brilliant lime green. Delightful combination of citrus, paw-paw, asparagus, ripe figs and watermelon on the nose. Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

SALADS

CRACKLED PORK BELLY & PEAR SALAD **R90**

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

Recommended Wine Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

GRILLED CHICKEN CAESAR SALAD **R95**

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

Add: Anchovy R13

Recommended Wine Cederberg Private Cellar: The Cederberg style Chenin Blanc offers beautiful layers of melon, grapefruit and fleshy white pear.

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 Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

BILTONG, CAMEMBERT AND STRAWBERRY SALAD **R86**

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 **R86**

Roasted butternut, avocado, sundried tomato, rocket, mixed greens, pumpkin seeds, feta, almonds, olives and 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.

OAK SMOKED TROUT SALAD **R99**

Smoked trout served with caper berries, cucumber sliders, quail eggs, baby plum tomato, spring onion, dressed with creamy brown onion and balsamic dressing.

Recommended Wine Durbanville Hills Sauvignon Blanc: A brilliant lime green. Delightful combination of citrus, paw-paw, asparagus, ripe figs and watermelon on the nose. Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

Salad can get a bad rap.

People think of bland and watery iceberg lettuce, but in fact, salads are an art form, from the simplest rendition to a colorful kitchen-sink approach.

Marcus Samuelsson

STARTERS

SOUP OF THE DAY SERVED WITH ROOSTERKOEK **R72**

Chef specialty soup of the day. Served with freshly baked roosterkoek.

Recommended Wine Please ask your waiter for a wine pairing with the soup of the day

ESCARGOT AND BLUE CHEESE **R82**

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

Recommended Wine Kleine Zalze Family Reserve Sauvignon Blanc : A wine with ripe pea, fig and full floral herbaceous flavours on the nose and intense complexed lime, ripe asparagus and peppery notes on the palate. A full bodied wine.

KANEEL EN LEMOEN PAMPOENKOEKIES **R72**

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

Recommended wine The Kanonkop Kadette Dry Pinotage Rosé: A traditional dry wine for the more serious wine lover, offering aromatic raspberry and cherry flavours.

WILD BOX MUSHROOM AND HALLOUMI CONCASSE **R87**

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

Recommended Wine La Vierge 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 **R98**

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

Recommended Wine Tokara Cabernet Sauvignon: The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose. The palate has stunning flavours of dark cherries.

CRACKLING BONE MARROW **R70**

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.

SPRINGBOK CARPACCIO WITH BALSAMIC PEARLS **R99**

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

Recommended wine The Kanonkop Kadette Dry Pinotage Rosé: A traditional dry wine for the more serious wine lover, offering aromatic raspberry and cherry flavours.

BABY CALAMARI **R82**

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

Recommended Wine Durbanville Hills Sauvignon Blanc: A brilliant lime green. Delightful combination of citrus, paw-paw, asparagus, ripe figs and watermelon on the nose. Medium-bodied wine with subtle citrus and tropical fruit on the palate ending with a long, lingering finish.

FIG AND CAMEMBERT **R89**

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

Recommended Wine Beyerskloof Chenin Blanc/PinotageBouquet: Complex tropical primary fruit aromas giving way to notes of passion fruit, pineapple, pear and a hint bell peppers. Elegant, crisp entrance. Refreshingly dry and perfectly balanced.

BEETROOT LINGUINI **R98**

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 **R90**

Home-made ravioli with a black pepper, coffee Pinotage, fermented blue cheese and moutarde béchamel.

Recommended Wine Fleur du cap Natural light Chenin Blanc: 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 **R105**

Fresh herb & roasted spice lean lamb mince layers with pasta sheets, romesco and mornay sauce. Topped with fresh parmesan cheese.

Recommended Wine La Vierge 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.

ITALIAN SPAGHETTI BOLOGNAISE **R92**

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 Vondeling Rosé (Paarl): The wine has a pale, salmon pink colour. It displays a bright bouquet of rose petal, red current, raspberry, tropical fruits and citrus on the nose. The palate is refreshing and vibrant, with red berry flavours, seductive floral undertones and a crisp finish.

SQUID INK PASTA WITH CHORIZO AND CALAMARI **R102**

Home-made squid-ink pasta with tomato, basil, baby calamari tubes, squid heads, tentacles and chorizo. Served in garlic and chilli concasse.

Recommended Wine Foothills Sauvignon Blanc: An elegant dry white wine which reflects its cooler growing conditions. Has layers of summer fruits, pear, guava, gooseberries, with a touch of sage leaf which adds a complex nuance

PINE NUT PESTO PASTA (Vegetarian) **R90**

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 Chenin Blanc: 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.



FRESH LINE FISH R155

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

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Blend Bouquet: Complex tropical primary fruit aromas giving way to notes of passion fruit, pineapple, pear and a hint bell peppers. Elegant, crisp entrance. Refreshingly dry and perfectly balanced.

CALAMARI STEAK R145

Tender flame grilled calamari steak. Served with butter fried potatoes and seasonal vegetables. Finished with lemon butter sauce, home-made pickle aioli and fresh lemon.

Recommended Wine Haute Cabriere: Dark fruit flavours are layered with juicy red fruit, soft tannins and complemented by well integrated acidity.

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 Leipzig White Our flagship white wine is a perfect fusion of Chenin Blanc, Chardonnay & Viognier. It contains a lovely fruity bouquet with hints of citrus and apricots and a distinct creamy palate.

SOLE THERMIDOR R184

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

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Blend Bouquet: Complex tropical primary fruit aromas giving way to notes of passion fruit, pineapple, pear and a hint bell peppers. Elegant, crisp entrance. Refreshingly dry and perfectly balanced.

LOCAL KINGKLIP R187

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 Vriesenhof Unwooded Chardonnay: Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

A MÉLANGE OF SEAFOOD R190

Chokka, fresh salmon, 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.

"When life gets you down do you
wanna know what you've gotta do?
Just keep swimming. Just keep swimming.
Just keep swimming, swimming."
- DORY, FINDING NEMO

GRILLED CHICKEN & TRUFFLED BUTTER **R158**

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

Recommended Wine Fleur du cap Natural light Chenin Blanc: 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.

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.

DATE & FIG CHICKEN **R147**

A duo of roasted free range chicken breast layered with red onion marmalade, tropical fruit and date chutney spicy Romesco sauce. Finished with Mozzarella and almonds.

Recommended Wine Theuniskraal Bouquet Blanc: Aromas of spice and floral flavours from the Gewürtztraminer combined with sunripe raisins and a whiff of Muscat flavours.

DUCK CONFIT **R190**

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 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 **R152**

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

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Blend Bouquet: Complex tropical fruit aromas giving way to notes of passion fruit, pineapple, pear and a hint bell peppers. Elegant, crisp entrance. Refreshingly dry and perfectly balanced.

STEPHIE'S FAMOUS GRILLED FILLET WITH BONE MARROW R183

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.

THE VERCELLI STUFFED FILLET R193

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 R198

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

Recommended Wine Tokara Cabernet Sauvignon: The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose. The palate has stunning flavours of dark cherries.

PORK RIBS R145

500g 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 Glen Carlou Chardonnay: Tinges of green on the rim, rich in citrus, green apples and oak nuance. Excellent length with marmalade and an almond-flower finish, this wine is particularly well balanced with a crisp and clean acidity.

CRISPY PORK BELLY & CIDER JUS R179

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 Babylonstoren Chardonnay: Classy, sleek structure with subtle citrus fruit softened with textured creaminess, vanilla and nutty complexity. Tangy mineral tones with fine intensity and balance; good focus and length with a refreshing finish.

AGED RIB-EYE WITH TRUFFLED BUTTER R214

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 R152

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 Kleine Zalze Family Reserve Sauvignon Blanc: A wine with ripe pea, fig and full floral herbaceous flavours on the nose and intense complexed lime, ripe asparagus and peppery notes on the palate. A full bodied wine.

OXTAIL AND MUSHROOM R173

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. A full bodied Shiraz.

MATURE RUMP AND BLACK PEPPER SAUCE R175

300g of grilled beef rump, served with roasted baby potato and seasonal vegetables. Finished with black pepper sauce.

Recommended Wine Christina van Loveren Shiraz: Spicy nose with ripe blackberry flavours and attractive mocha character. A full-bodied, well structured showcase Shiraz. The wine was matured in new French oak barrels and has a light peppery scent of ripe berries, perfume and spice and will gain complexity.

AGED T-BONE WITH PARMESAN AND PEPPER R188

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 tannin. Well structured, yet elegant and soft, medium-bodied with a fresh and superbly balanced finish.

DUO OF SIRLOIN R188

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 The Chocolate Block wine has a smooth mouth feel. Our keeper of secrets wine is made from Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault, and Viognier. The Syrah gives the wine a lovely dark berry taste.

BRAISED LAMB NECK SERVED ON BUTTERNUT/MASH R182

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

Recommended Wine The Kanonkop Kadette Dry Pinotage Rosé: A traditional dry wine for the more serious wine lover, offering aromatic raspberry and cherry flavours.

BRAISED KAROO LAMB SHANK R192

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

Recommended Wine Paradyskloof Pinotage: Floral nose with aromas of raspberry, blueberries and a long finish of dark sour cherries.

MOROCCAN LAMB AND HERB CURRY R183

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 Tokara Cabernet Sauvignon: The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose.

LAMB CHOPS R193

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

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.

VENISON SQ

Our chef's speciality of the day. Please enquire with your waiter.

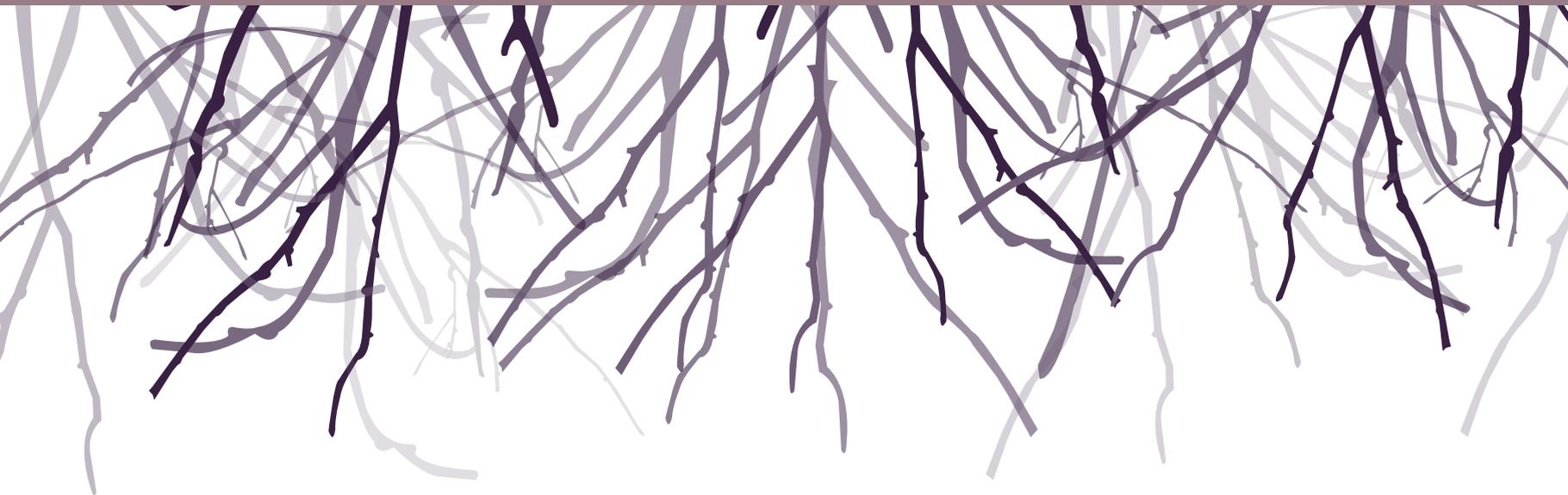
CHATEAUBRIAND 600G R490

(Suitable for 2, served rare to medium rare only, flambéed at the table)

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 The Chocolate Block wine has a smooth mouth feel. Our keeper of secrets wine is made from Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault, and Viognier. The Syrah gives the wine a lovely dark berry taste.

PLATTERS



BILTONG PLATTER R142

Biltong and droëwors served with four pieces of roosterkoek. Tomato and chili jam. Deep fried biltong and cheese pockets. Spiced chocolate pecan nuts.

HALLOUMI AND CRUMBED CHICKEN PLATTER R140

Deep fried Halloumi. Chicken strips and pepper sauce, slices of Camembert, fig preserve. Olive and rosemary coated cashew nuts and toasted Ciabata bread.

VEGETARIAN PLATTER R140

Pumpkin fritters with caramel sauce. Pan-fried herb crusted Feta cheese. Grilled seasonal vegetable skewer, homemade vegetable spring rolls, basil pesto and roosterkoek.

CHEESE PLATTER (CHEESE 60G PORTIONS) R155

Camembert cheese, fermented blue cheese, cheddar cheese, mozzarella, parmesan cheese shavings with grapes and strawberries. Finished with homemade preserves and a selection of bread and crackers.

MEATY PLATTER R165

Grilled chorizo, flame grilled lemon chicken on bamboo, herb crusted beef carpaccio, sliced salami, chilli beef koftas, petit home-made rolls. Finished with home-made tzatziki and harissa sauce.

Share
(verb)

- have a portion of (something) with another or others
- use, occupy, or enjoy (something) jointly with another or others.

DESSERT

THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE / R60

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

STEPHIE'S MALVA PUDDING / R60

Served with vanilla crême anglaise and vanilla ice cream.

VANILLA POD BAR ONE-CARAMEL GELATO / R60

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

BELGIAN WAFFLE (Please allow 20 minutes) / R60

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

CARAMEL BANANA & PECAN NUTS WAFFLE / R60

Caramelised banana with vanilla ice-cream, pecan nuts and caramel sauce.

MILK TART / R60

Traditional milk tart with cinnamon ice cream.

ITALIAN KISSES / R60

A trio of milk tart, blueberry and caramel Kisses on a bed of our special decadent chocolate brownie crumbs. Served with berries and vanilla gelato.

STEPHIE'S CREAMY SAGO / R60

Sago baked in egg custard with a hint of orange and topped with a baked meringue. Served with vanilla gelato.

AMARETTO GELATO / R60

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

DECADENT PEPPERMINT CRISP TART / R60

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

BREAD & BUTTER PUDDING / R60

Ouma's favourite bread & butter pudding served with vanilla crême anglais.

LE BOULANGER (THE BAKER)

SLICE / R45

CAKE

Whole cakes are available please enquire with waiter.

Carrot; Hummingbird; Red Velvet; Baked Cheese Cake; Chocolate Cheesecake; Chocolate Caramel, Lemon Meringue; Apple Pie



HIGH TEA - BOOKINGS ONLY

(48hr advance booking required, high tea gets served with a complimentary selection of speciality teas or Durbanville Hills Sparkling Sauvignon Blanc.

TRADITIONAL ENGLISH HIGH TEA

R160 p/p

Rare roast beef on ciabatta with whole grain aioli, smoked salmon and cream cheese capers mini croissant, cucumber and cream cheese sandwich, chicken and mushroom mini quiche, tomato, mozzarella and mushroom skewer, petit butter scone with cream and strawberry preserve, mini carrot cakes, chocolate truffles and white chocolate brownies.

THE PRINCESS HIGH TEA

R250 p/p

Chicken and mushroom mini quiches, pumpkin fritters, mini Lamb kebabs, Halloumi in lemon butter sauce on bamboo stick, smoked salmon and cream cheese capers croissant, cucumber and cream cheese sandwich, fresh fruit skewers, butter scone with cream and strawberry preserve, mini crème brûlée, Petit red velvet cupcakes with cream cheese, mini apple crumbles and Belgian and white chocolate brownies.

high tea **(noun)**

a light meal eaten in the late afternoon or early evening that usually includes cooked food, cakes, and tea to drink.



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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bookings@stephnies.co.za

website | www.stephnies.co.za

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