

*Stephnie's*  
YOUR CULINARY THEATRE

BREAKFAST & LUNCH MENU

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I'll eat some breakfast, then change the world.

Hairspray

# BREAKFAST



## SUNRISE BREAKFAST R38

Scrambled eggs with your choice of toast.

## “PAP EN KAIINGS” OR CHICKEN LIVERS R52

Slow pan fried pork belly or spicy chicken livers.  
Served with Maize Meal.

## POACHED EGG & CHERRY BACON (banting) R59

Two poached eggs with cherry bacon sausage and sweet potato rostie.

## STEPHIE'S MELKKOS R62

Proudly South African milk-based porridge with cinnamon and milk foam.

## THE MAESTRO BREAKFAST AND CAPPUCCINO R79

Two eggs, bacon, boerewors, grilled tomato and potato rosti. Served with toast and a cappuccino.

## ROOSTERKOEK EGGS BENEDICT R78

Traditional South African roosterkoek, crispy Parma ham, rocket, poached eggs and paprika hollandaise.

## SCOTCH EGGS R82

A duo of boiled eggs wrapped with pork sausage, bacon and parmesan bread crumbs. Finished with a creamy egg yolk sauce.

## “BOERE ONTBYT” R93

Maize Meal and Kaiings, two eggs, boerewors, grilled tomato and bacon. Served with toast.

## EDITH PIAF'S BREAKFAST (AVAILABLE WITH BANTING BREAD) R85

French toast topped with Camembert, bacon and red onion marmalade. Served with honey.

## EGG, FIG & CEMBERT ON ROOSTERKOEK R87

Fried eggs, Camembert cheese and preserved fig rocket on a freshly baked roosterkoek. Finished with herb aioli.

## LA MONACO R78

Home-baked French croissant filled with sliced tomato, cream cheese, scrambled eggs and bacon. Finished with rocket.

## KATE'S SALMON ROYALE R96

English muffin, smoked salmon, poached eggs and chive hollandaise.

## HEALTHY CHOICES

### BLUEBERRY CREAMY ROLLED OATS R59

Traditional rolled oats with cream and milk infused with blueberry and honey.

### OUR FAMOUS OMELETTES (PLEASE ALLOW 20 MIN) R80

- ◇ Chorizo sausage, spring onion, tomato and mozzarella cheese (Banting)
- ◇ Bacon, feta, olives, sundried tomato and rocket (Banting)
- ◇ Cocktail tomatoes, basil pesto, fried onions & mozzarella (Banting)

### ROSE PANNA COTTA (Vegetarian) R75

Roasted home-made cranberry granola with pumpkin seeds. Greek style rose infused yoghurt panna cotta, fresh fruits and honey.

### JENNIFER ANISTON'S BREAKFAST (Vegetarian) R69

Fresh fruit salad with Greek style yoghurt and honey.

### PEANUT BUTTER BANANA SMOOTHIE R45

Peanutbutter, banana, yoghurt, skim milk, oats & cinnamon.

**BOEREKOFFIE R54**

A duo of rusks and filter coffee. Served with condensed milk.  
Add: Rusk R9

**QUEEN ELIZABETH'S BREAKFAST R68**

Freshly baked scones or butter croissant. Served with strawberry jam, butter, biltong flavoured cream cheese and cheddar cheese.

**SCONE OR CROISSANT R35**

Home-made scone or freshly baked French croissant with farm butter.

**MAPLE & BACON WAFFLE R72**

Belgian waffle with crispy streaky bacon, maple syrup and fresh cream.

## LUNCH TIME MEALS

(Served from 12:00-17:00)

## SALADS

**CRACKLED PORK BELLY & PEAR SALAD R90**

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

**GRILLED CHICKEN CAESAR SALAD R95**

Grilled chicken breast, garlic croutons and crispy bacon on a bed of fresh lettuce with parmesan. Finished with a Caesar dressing.  
Add: Anchovy R13

**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 sherry sauce.

**BUTTERNUT, AVOCADO & ROCKET SALAD (Banting) R86**

Roasted butternut, avocado, sun-dried tomato, rocket, pumpkin seeds, feta, almonds, mixed greens, olives and red onion with a balsamic fig reduction.

**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.

**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.

# SPECIALITIES

(With a choice of fresh garden salad or french fries, excluding the crespelle, soup and bobotie.)

## SOUP OF THE DAY SERVED WITH ROOSTERKOEK R72

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

## OUR FAMOUS VEGETABLE CRESPELLE (Vegetarian) R70

Spinach, feta and butternut wrapped in pancake. Served with tomato and pepper sauce, topped with olive tapenade and parmesan shavings.

## HOME-MADE QUICHE OF THE DAY (Please ask your waiter) R72

A selection of freshly made quiche with a garden salad. Finished with a balsamic reduction.

## STEPHNIE'S BOBOTIE R87

A South African delicacy made with coarsely ground beef, dried apricots, a hint of curry and almond flakes. Served with saffron basmati rice.

## RED PEPPER CORN, CHICKEN AND MUSHROOM POT PIE R94

Creamy spiced chicken with mushrooms and red pepper corn. Topped with butter puff pastry. Served with seasonal vegetables.

## SPICY CHICKEN R145

Flame grilled chicken thigh and drum stick marinated in creamy bay leave sauce. Served with potato wedges and a side salad.

## PORK RIBS R145

500g A-grade beef or pork ribs marinated in aged sherry and ten spices. Flame grilled with a pimento base. Served with seasonal vegetables. Finished with crispy onions.

## ROOSTERKOEK & SAVOURY MINCE R65

A tomato-based demi-glazed sauce with ground beef and Pimento served with roosterkoek and Parmesan.

## BILTONG & ROOSTERKOEK R60

**Traditional roosterkoek served with a choice of:**

- 1 · farm butter, homemade preserve and biltong
- 2 · cream cheese, biltong mousse and preserve

# STEPHNIE'S BURGERS

## BOEREBURGER WITH A MUSHROOM SAUCE R96

Home-made beef burger with fried egg, drizzled with a salsa sauce. Topped with cheddar cheese, mixed greens, tomato and pineapple. Finished with a mushroom cream sauce.

## GREEK LAMB BURGER WITH FETA, MINT & TZATZIKI R95

Succulent lean lamb burger with fresh mint, oregano, thyme and creamy feta cheese finished with cucumber and yogurt dressing.

## CHICKEN BURGER WITH A BACON-PARMESAN SAUCE R89

Grilled chicken fillet, crispy bacon, grilled pineapple, cheddar cheese and mixed greens. Finished with a bacon-parmesan sauce.

## RIB BURGER WITH A HONEYED RED WINE JUS R96

Deboned rib, crispy onions, mixed greens, crispy bacon, vegetable pickles, avocado and camembert cheese. Finished with a honeyed red wine jus.

# PASTAS

## BEETROOT LINGUINI R98

Home-made pasta infused with beetroot, tossed in a creamy basil pesto with chicken strips and avocado puree.

## BUTTERNUT, SUNDRIED TOMATO AND FETA RAVIOLI R90

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

## HOME-MADE KAROO LAMB LASAGNE R105

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

## 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.

## ITALIAN SPAGHETTI BOLOGNAISE R92

Traditional Bocce family ground beef with tomato sauce and a few secret spices and herbs on a bed of fresh spaghetti. Finished with parmesan.

## 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.

## BABY MARROW RIBBONS R77

Baby marrow ribbons. Topped with creamy grilled chicken, cashew nut, basil pesto and coconut. Finished with olives. (Banting)

# YOUR LUNCH HOUR BREAK

## ADD FRENCH FRIES R20

## FISH & FRENCH FRIES R70

Steamed, battered or grilled hake with lemon butter & fresh green salad.

## CALAMARI AND SAFFRON RICE R70

Crumbed or pan-fried calamari with saffron basmati rice.  
Finished with home-made tartare sauce and fried capers.

## SOUTH-AFRICAN "BRAAI-BROODJIE" R65

Super white bread topped with tomato, red onion and Gouda cheese grilled on an open fire to crispy perfection. Served with fries and our secret chutney sauce.

## ROASTED CHICKEN SCHNITZEL, AVO AND FRIED HALLOUMI R72

Roasted chicken schnitzel, topped with our famous Romesco sauce, halloumi and finished with fresh avo.

## LAMB SOSATIES R72

Duo of Lamb sosaties flavoured with dried apricot, red onion and peppers on a bamboo stick, marinated in mango and ginger glaze served with fries

## SAVOURY MINCE & CAMEMBERT PANCAKE R72

Savory mince with camembert, rocket and confit tomatoes. Finished with a touch of lemon and Romesco sauce.

## 200g SIRLOIN SERVED WITH FRIES R69

Olive and herb marinated sirloin, served with fries.

ADD : EGG R5,00

#### SPICY CHICKEN WINGS R70

Spicy, sticky chicken wings served with fries.

#### STUFFED CALAMARI TUBE R70

Calamari tube stuffed with mushrooms, pineapple, mozzarella and fresh herbs. Finished with sundried tomato pesto and romesco sauce.

## TOASTED SANDWICHES

Served with fries  
(Bread selection : White, brown, rye, tramazini, wrap)

- ◇ Cheese and tomato R48
- ◇ Cheese, tomato and bacon R48
- ◇ Chicken mayo R48

## PANCAKES

#### CINNAMON SUGAR R25

Soft sugar with cinnamon powder & chocolate sauce.

#### SAVOURY MINCE & CAMEMBERT R60

Savoury mince with camembert, rocket and confit tomatoes. Finished with a touch of lemon.

#### CHICKEN LEMON & HERB PANCAKE R60

Grilled chicken with lemon & herb spice served in a pancake.

## 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. Toasted Ciabata bread.

#### VEGETARIAN PLATTER R140

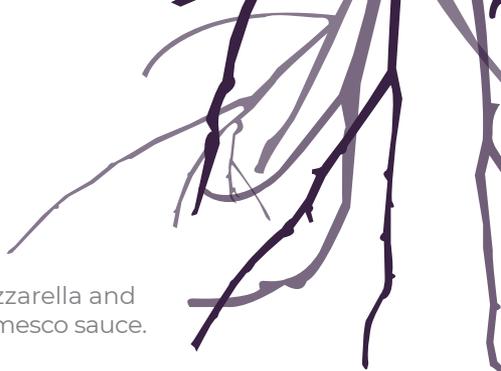
Pumpkin fritters with caramel sauce. Pan-fried herb crusted Feta cheese. Grilled seasonal vegetable skewer. Homemade vegetable spring rolls, Basil pesto and roosterkoek.

#### 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 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 & harissa sauce.



# DESSERTS

## THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R60

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

## STEPHNIE'S MALVA PUDDING R60

Served with vanilla crème 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.

## STEPHNIE'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 crème anglais.

## LE BOULANGER (THE BAKER)

## SLICE R45

Whole cakes are available please enquire with waiter.

Carrot; Hummingbird; Red Velvet; Baked Cheese Cake; Chocolate; 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

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## 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.

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## 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.

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THANK YOU  
for joining us at Stephnie's

