



(012) 348 8943



bookings@stephnies.co.za



@stephnies\_restaurant



Stephnie's

## 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.

### CALAMATA OLIVE & MUSHROOM SIRLOIN \_\_\_\_\_ R169

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

### 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.

## 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.

### BEETROOT, BRINJAL AND CAMEMBERT STACK (Vegetarian) \_\_\_\_\_ R82

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

## 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.

### 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

### 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.

### 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.

### 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.

## STARTERS

### "KANEEL EN LEMOEN PAMPOENKOEKIES" \_\_\_\_\_ R69

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

### 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.

### FIG AND CAMEMBERT \_\_\_\_\_ R87

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

## PASTA

### BEETROOT LINGUINI \_\_\_\_\_ R95

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

### SUNDRIED TOMATO PENNE PASTA \_\_\_\_\_ R89

Organic sundried tomato with herbs and spices, red pepper, mushroom, olives and fresh coriander. Finished with local parmesan cheese.

### 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.

### 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.

## FISH

### 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.

### SOLE THERMIDOR \_\_\_\_\_ R179

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

### 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.

## POULTRY

### 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.

### 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.

### SPICY BAYLEAVE CHICKEN \_\_\_\_\_ R145

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

### CHICKEN SUPREME \_\_\_\_\_ R149

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



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

## MEAT

**STEPHIE'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.

**THE VERCELLI STUFFED FILLET** R189  
Beef fillet stuffed with feta, sundried tomato and olives. Served with seasonal vegetables basil mashed potato and balsamic jus.

**PORK RIBS** R169  
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.

**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.

**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.

**OSTRICH IN A FRUIT COCONUT CURRY** R149  
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.

**OXTAIL AND MUSHROOM** R169  
Slow cooked oxtail in red wine and fresh herbs. Served on a bed of samp or basmati rice and seasonal vegetables.

**MATURE RUMP AND BLACK PEPPER SAUCE** R169  
300g of grilled beef rump, served with roasted baby potato and a seasonal vegetables. Finished with black pepper sauce.

**AGED T-BONE WITH PARMESAN AND PEPPER** R186  
500g of aged T-bone char-grilled and served with baby potato and seasonal vegetables. Finished with a delectable parmesan and pepper sauce.

**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.

**LAMB CHOPS** R189  
400g flame grilled lamb chops, served with baby potato and seasonal vegetables. Finished with a red wine and mint jus.

## BURGERS

**BOEREBURGER WITH A MUSHROOM SAUCE** R94  
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.

**LAMB BURGER WITH A MINT JUS** R95  
Lean lamb mince, red onion marmalade, hummus, rocket, chilli jam, dill tzatziki, mixed lettuce. Finished with a mint jus.

**CHICKEN BURGER WITH A BACON MUSHROOM SAUCE** R87  
Grilled chicken fillet, crispy bacon, grilled pineapple, cheddar cheese and mixed greens. Finished with a bacon mushroom sauce.

**RIB BURGER WITH A HONEYED RED WINE JUS** R95  
Deboned rib, crispy onions, mixed greens, crispy bacon, vegetable pickles, avocado and camembert cheese. Finished with a honeyed red wine jus.

## PANCAKES & WAFFLES (served until 17:00)

**CINNAMON SUGAR** R20  
Soft sugar with cinnamon powder & chocolate sauce.

**CHEESE CAKE & STRAWBERRY** R75  
Baked Cheese cake with fresh strawberries, meringue and mint coulis.

**SMOKED SALMON & CHEESE** R85  
Smoked salmon & cream cheese with crispy capers and lemon glaze.

**SAVOURY MINCE & CAMEMBERT** R74  
Savoury mince with camembert, rocket and confit tomatoes. Finished with a touch of lemon.

## LIGHT MEALS

**STEPHIE'S FAMOUS VEGETABLE CRESPELLE (Vegetarian)** R69  
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** R69  
A selection of quiche with garden salad. Finished with a balsamic reduction.

**STEPHIE'S BOBOTIE** R84  
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.

**SPANISH BAYLEAVE CHICKEN** R132  
Flame grilled chicken thigh and drum stick marinated in creamy bay leave sauce. Served with potato wedges and a side salad.

## DESSERTS

**STEPHIE'S MALVA PUDDING // R55**  
Served with vanilla crème anglaise and cinnamon ice cream.

**BLUEBERRY MILLE-FEUILLE // R55**  
Sugared wafer layers with blueberry, raspberry and gooseberry pockets. Finished with Belgium chocolate and Chantilly cream.

**TRADITIONAL MILK TART // R55**  
Traditional milk tart with cinnamon ice cream.

**DECADENT PEPPERMINT CRISP TART // R55**  
Sugar peppermint, caramel condense milk, Chantilly cream and coconut biscuits. Finished with Belgium chocolate shavings.

**LE BOULANGER (THE BAKER) - SLICE OF CAKE // R45**

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

*Stephnie's*  
YOUR CULINARY THEATRE

