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Stephnie's

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.

CALAMATA OLIVE & MUSHROOM SIRLOIN _____ R172

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 _____ R188

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)___ 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.

BEETROOT, BRINJAL AND CAMEMBERT STACK (Vegetarian) _____ R84

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

SALADS

CRACKLED PORK BELLY & PEAR SALAD _____ R90

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

GRILLED CHICKEN CAESAR SALAD _____ R95

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 _____ R86

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

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 & balsamic dressing.

STARTERS

"KANEEL EN LEMOEN PAMPOENKOEKIES" _____ R72

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

SPRINGBOK CARPACCIO WITH BALSAMIC PEARLS _____ R99

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

FIG AND CAMEMBERT _____ R89

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

PASTA

BEETROOT LINGUINI _____ R98

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

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.

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.

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 _____ R184

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

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.

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.

SPICY CHICKEN _____ R145

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

CHICKEN SUPREME _____ R152

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

DATE & FIG CHICKEN _____ R145

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.



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 _____ R183

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

THE VERCELLI STUFFED FILLET _____ R193

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

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.

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 _____ 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.

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.

MATURE RUMP AND BLACK PEPPER SAUCE _____ R175

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 _____ R188

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

BRAISED LAMB NECK _____ R182

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 _____ R193

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

BRAISED KAROO LAMB SHANK _____ R192

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

LIGHT MEALS (served until 17:00)

STEPHIE'S FAMOUS VEGETABLE CREPELLE (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 _____ R72

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

STEPHIE'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.

FISH & FRENCH FRIES _____ R70

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

LAMB SOSATIES _____ R75

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.

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 _____ 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 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.

DESSERTS

STEPHIE'S MALVA PUDDING // R60

Served with vanilla crème anglaise and cinnamon ice cream.

TRADITIONAL MILK TART // R60

Traditional milk tart with cinnamon ice cream.

DECADENT PEPPERMINT CRISP TART // R60

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

