

BREAKFAST & LUNCH MENU

*Stephnie's*  
YOUR CULINARY THEATRE

# Breakfast

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## SUNRISE BREAKFAST (including a free filter coffee) R46

Scrambled eggs, rump frites, bacon strips and your choice of toast.

## PAP EN KAIINGS OR CHICKEN LIVERS R56

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

## POACHED EGG & CHERRY BACON R66

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

## STEPHIE'S MELKKOS R64

Proudly South African milk-based porridge with cinnamon.

## THE MAESTRO BREAKFAST AND CAPPUCCINO R80

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

## ROOSTERKOEK EGGS BENEDICT R82

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

## SCOTCH EGGS R86

A duo of boiled eggs wrapped with pork sausage, bacon and Parmesan bread crumbs. Finished with a hollandaise sauce

## KATE'S SALMON ROYALE R96

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

## BOERE ONTBYT R97

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

## EDITH PIAF'S BREAKFAST R89

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

## VANILLA GREEK YOGHURT PANNA COTTA AND CHIA SEED 80

Vanilla Greek yogurt chia seed surprise served with home-made granola, fresh fruit and drizzled with honey. (Vegetarian)

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## OUR FAMOUS OMELETTES

Please allow 20 min

**R85** Chorizo sausage, spring onion, tomato and mozzarella cheese

**R83** Bacon, feta, olives, sun-dried tomato and rocket

**R83** Cocktail tomatoes, basil pesto, fried onions & mozzarella (Vegetarian)

## EGG, FIG & CAMEMBERT ON ROOSTERKOEK R92

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

## LA MONACO R82

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

## POACHED EGG, FETA AND AVO ON RYE R65

1 Poached egg, feta and avo, smoked paprika, and fresh basil on rye bread. Drizzled with balsamic glaze.

## JENNIFER ANISTON'S BREAKFAST (Vegetarian) R69

Fresh fruit salad with Greek style yogurt and honey.

## BOEREKOFFIE R56

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

## QUEEN ELIZABETH'S BREAKFAST R68

Freshly baked scone or butter croissant. Served with your choice of:

- Butter, cream, cheese and preserves.
- Belgian chocolate sauce, cream and seasonal fruit.

## SCONE OR CROISSANT R35

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

# LUNCH TIME MEALS

Served from 12:00 - 17:00

## Salads

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## CRACKLED PORK BELLY & PEAR SALAD R95

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 R99

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 R105

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) R92

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 R92

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



## Lunch specialities

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### **SOUP OF THE DAY SERVED WITH ROOSTERKOEK R74**

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

### **OUR FAMOUS VEGETABLE CRESPELLE (Vegetarian) R74**

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) R75**

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

### **STEPHIE'S BOBOTIE R90**

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

### **CHICKEN AND MUSHROOM POT PIE R95**

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

### **250g PORK RIBS COMBO R155**

A-grade pork ribs marinated in aged sherry and ten spices. Served crispy onions, fries and fried calamari tubes.

### **ROOSTERKOEK & SAVOURY MINCE R70**

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

### **BILTONG & ROOSTERKOEK R65**

Traditional roosterkoek served biltong, farm butter and homemade preserve on the side.

## Stephnie's burgers

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**All burgers can be ordered as a naked burger with a side salad/potato fries or add R5,00 for sweet potato fries.**

### **BOEREBURGER WITH A MUSHROOM SAUCE R98**

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 R98**

Lean lamb mince, red onion marmalade, rocket, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus.

### **CHICKEN BURGER WITH A BACON-PARMESAN SAUCE R93**

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 R98**

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



## Pastas

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### **BEETROOT LINGUINI R105**

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

### **HOME-MADE KAROO LAMB LASAGNE R107**

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

### **PISTACHIO PESTO PASTA (Vegetarian) R95**

Home-made egg pasta with basil pesto, pistachio nuts, 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.

### **BABY MARROW RIBBONS R84 (Vegetarian)**

Baby marrow ribbons, baby spinach with creamy coconut cream, roasted cashew nuts and basil pesto. Finished with olives and parmesan shavings.

Add: Chicken R12,50

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## Your lunch hour break

**Choice of potato / add R5,00 for sweet potato fries.**

### **FISH & FRENCH FRIES R75**

Steamed, battered or grilled hake with lemon butter & fresh green salad. Substitute your french fries with sweet potato fries for R5,00.

### **CALAMARI AND SAFFRON RICE R78**

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

### **ROASTED CHICKEN SCHNITZEL, AVO AND FRIED HALLOUMI R76**

Halloumi chicken schnitzel breast, topped with roasted cocktail tomatoes and avo served on fresh basil. Served with a Romesco sauce.

### **LAMB SOSATIES R76**

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

### **200g SIRLOIN SERVED WITH FRIES R74**

Olive and herb marinated sirloin, served with fries.

Add : Egg R5,00

Substitute: Sweet potato fries R5,00

## Toasted sandwiches

**Served with potato / add R5,00 for sweet potato fries**  
**Bread selection : White, brown, rye, tramezzini, wrap**

- ◇ Cheese and tomato R53 / R30 (half portion)
- ◇ Cheese, tomato and bacon R56 / R33 (half portion)
- ◇ Chicken mayo R60 / R35 (half portion)

# Pancakes

## CINNAMON SUGAR R25

Soft sugar with cinnamon powder & chocolate sauce.

## CHICKEN LEMON & HERB PANCAKE R65

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

## SAVOURY MINCE & CAMEMBERT PANCAKE R72

Savoury mince with Camembert, rocket and confit tomatoes. Finished with a touch of lemon and Romesco sauce.

# Platters

All platters are suitable for two persons.

## CHEESE PLATTER R175

Deep fried halloumi, camembert, fermented blue cheese, cheddar and emmenthal cheese with seasonal fruit. Finished with home-made preserves, hummus, a selection of crackers, petit home-made rolls and mini-roosterkoek.

**Recommended Wine** Land's End Syrah: Rich aromas of black cherry, sandalwood, truffle and black pepper with a hint of roast beetroot. A soft velvety palate with silky texture and fine tannins, plum and cherry fruit flavours and a long savoury finish.

## MEATY PLATTER R175

Grilled chorizo, chicken strips, cherry bacon sausage, beef koftas, drywors and sliced biltong. Served with hummus, red onion marmelade and petit home-made rolls and mini-roosterkoek.

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



# Desserts

## THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R65

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

## STEPHIE'S MALVA PUDDING R65

Served with vanilla crème anglaise and vanilla ice cream.

## VANILLA POD BAR ONE-CARAMEL GELATO R65

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

## BELGIAN WAFFLE (Please allow 20 minutes) R65

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

## CARAMEL BANANA & PECAN NUTS WAFFLE R72

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

## MILK TART R65

Traditional milk tart with cinnamon ice cream.

## ITALIAN KISSES R65

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 R65

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

## AMARETTO GELATO R65

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

## DECADENT PEPPERMINT CRISP TART R65

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

## A TRIO OF SOUTH-AFRICAN TREATS R72

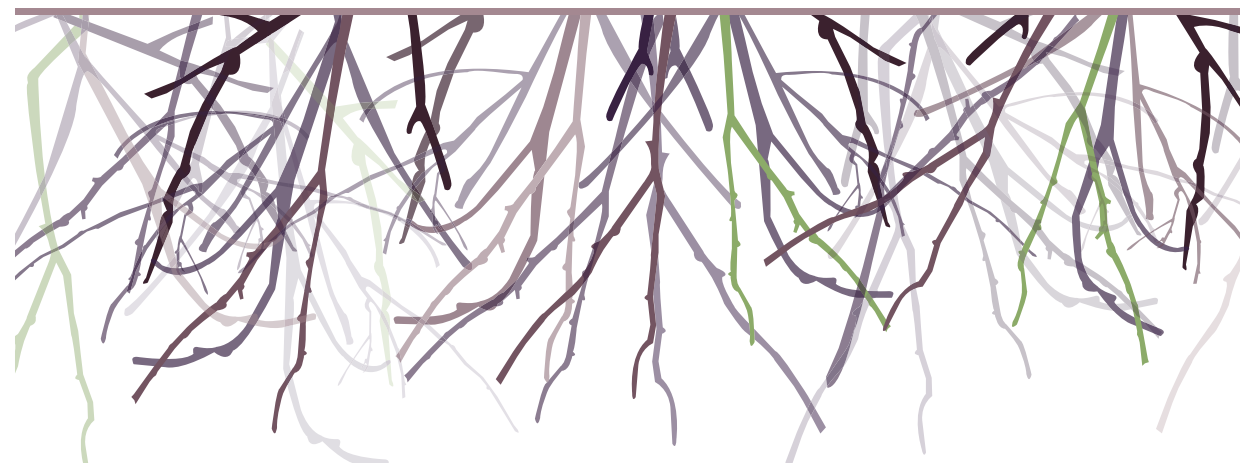
A trio of baked milk tart, peppermint crisp tart and a lava chocolate cake, served individually.

## LE BOULANGER (THE BAKER) SLICE OF CAKE R55

Please ask your waitron for speciality cakes.

## WHOLE CAKE

Whole cakes are available, please enquire with your waiter. Carrot; Red Velvet; Baked Cheese Cake; Chocolate; Chocolate-caramel cheesecake; Lemon Meringue; Apple Pie, Vanilla-Milo Chocolate cake



# High tea options

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Please note that we require a booking for 6 persons or more to book your high tea. The booking needs to be made at least 48 hours in advance to make sure your high tea is served at exceptional standards.

## TRADITIONAL ENGLISH HIGH TEA R170pp

Choose between a glass of Durbanville hills sparkling wine / tea / cappuccino.

### SAVOURY

Chicken & mushroom mini quiche  
Rare roast beef on ciabatta with white grain aioli  
Cucumber & cream cheese sandwich  
Mini croissants filled with Parma ham, fresh basil and mozzarella.

### SWEET

Petit butter scone with cream & strawberries  
Mini Oreo cheesecakes pots  
Mini red velvet cupcakes  
Belgian chocolate brownies

## THE PRINCESS HIGH TEA R250pp

Includes a sparkling wine and a cup of tea / cappuccino / coffee

### SAVOURY

Smoked salmon & cream cheese capers croissant  
Halloumi in lemon-butter sauce  
Grilled chicken kebabs  
Mini beef sliders  
Pulled beef spring rolls with tomato chili jam  
Mini spinach & feta quiche  
Pimpkin fritters drizzled with caramel sauce

### SWEET

Mini cheese cakes drizzled with berry compote  
Mini carrot cake  
Belgian Chocolate brownies  
Mini milk tarts  
Mini creme brulee

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# THANK YOU

for joining us at Stephnie's