

BREAKFAST



- “PAP EN KAIINGS” OR CHICKEN LIVERS** R49
Slow pan fried pork belly or spicy chicken livers. Served with Maize Meal.
- POACHED EGG & CHERRY BACON (banting)** R59
Two poached egg with cherry bacon sausage and sweet potato rostie.
- “BOERE ONTBYT”** R98
Maize Meal and Kaiings, two eggs, boerewors, grilled tomato, bacon and mushrooms. Served with toast.
- POACHED KINGKLIP & TRUFFLE BECHAMEL** R75
Morning herb poached kingklip with a poached egg, truffle béchamel & fresh avocado.
- EGG, FIG & CAMEMBERT ON ROOSTERKOEK** R85
Fried Eggs, Camembert cheese, preserved fig rocket on a freshly baked roosterkoek. Finished with herb aioli.
- THE MAESTRO BREAKFAST AND CAPPUCCINO** R79
Two eggs, bacon, boerewors, grilled tomato and mushrooms. Served with toast and a cappuccino.
- SCOTCH EGGS** R79
A duo of boiled eggs wrapped with pork sausage, bacon and parmesan bread crumbs. Finished with a creamy egg yolk sauce.
- ROOSTERKOEK EGGS BENEDICT** R75
Traditional South African roosterkoek, crispy Parma ham, rocket, poached eggs and paprika hollandaise.
- LA MONACO** R75
Home-baked French croissant filled with sliced tomato, imported cream cheese, scrambled eggs and bacon. Finished with rocket.
- PAVAROTTI'S BREAKFAST** R79
Smoked salmon, scrambled eggs, spring onions, crème fraiche and caviar on health toast.
- KATE'S SALMON ROYALE** R95
English muffin, smoked salmon, poached eggs and chive hollandaise.
- EGGS & TOAST** R38
Two eggs fried, poached or scrambled with your choice of toast.
- RUMP FRITES** R98
150g sliced rump, fried egg, boerewors, tomato, mushrooms and rocket aioli. Served with French fries and toast.
- BLUE BERRY CREAMY ROLLED OATS** R59
Traditional rolled oats with cream and milk infused with blue berry and maple syrup.

MAKOBAM MIELIE PAP & KOEKSISTER R59

Grandma style maizemeal and a koeksister. Served with warm milk.

OUR FAMOUS OMELETTES (PLEASE ALLOW 20 MIN) R79

•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)

EDITH PIAF'S BREAKFAST (AVAILABLE WITH BANTING BREAD) R82

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

ROSE PANNA COTTA (Vegetarian) R74

Granola with Greek style yoghurt panna cotta, fresh fruits and honey.

JENNIFER ANISTON'S BREAKFAST (Vegetarian) R70

Fresh fruit salad with Greek style yoghurt and honey. Served with a small glass of mango smoothie.

STEPHIE'S MELKKOS R60

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

BOEREKOFFIE R53

A duo of rusks and filter coffee. Served with condensed milk.

Add: Rusk R14

QUEEN ELIZABETH'S BREAKFAST R65

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

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

CRACKLED PORK BELLY & PEAR SALAD R89

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

GRILLED CHICKEN CAESAR SALAD R88

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

R94

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.

BILTONG, CAMEMBERT AND STRAWBERRY SALAD

R105

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

BUTTERNUT, AVOCADO & ROCKET SALAD (Banting)

R79

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

LIGHT MEALS

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

BUTTERNUT SOUP & ROOSTERKOEK

R69

Roasted butternut soup with fresh herbs and cream. Served with freshly baked roosterkoek

OUR 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 (Please ask your waiter)

R69

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

STEPHNIE'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.

SMOKED SALMON AND BEETROOT DAUPHINOISE

R85

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

PORK RIBS

(SQ)

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

ROOSTERKOEK & SAVOURY MINCE R65

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

BILTONG & ROOSTERKOEK R55

Traditional roosterkoek served with farm butter, homemade preserve and biltong.

STEPHNIÉ'S 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.

PASTAS

BEETROOT LINGUINI R95

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

BUTTERNUT, SUNDRIED TOMATO AND FETA RAVIOLI R89

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

HOME-MADE KAROO LAMB LASAGNE R98

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

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 few secret spices and herbs on a bed of fresh spaghetti. Finished with parmesan.

SQUID INK PASTA WITH CHORIZO AND CALAMARI R99

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

YOUR LUNCH HOUR BREAK

ADD FRENCH FRIES R20

FISH & FRENCH FRIES R79

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

PUMPKIN FRITTERS & FRIED HALLOUMI R55

Cinnamon sugar pumpkin fritters with golden fried halloumi. Served with lemon butter sauce & honey.

CALAMARI TUBES R69

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

LAMB KEBAB R79

Lamb, dried apricot, red onion and dried peach on bamboo, marinated in mango and ginger glaze.

LE PARMESAN CHICKEN, CAESAR WRAP R69

Tortilla encased with grilled chicken, crispy bacon, tomato, parmesan and lettuce with a creamy Caesar dressing.

STUFFED CALAMARI TUBE R69

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

A TRIO OF PETIT SLIDERS R69

Petit home-made rolls. Filled with slow braised pulled pork, rare roasted beef and golden fried halloumi.

BABY MARROW RIBBONS R72

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

DELIGHTS OF TAPAS & CHEESES

TAPAS DE CARNE (Suitable for 1) R150

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.

TAPAS DE QUESO (Suitable for 1) R145

Camembert cheese, fermented blue cheese, cheddar cheese, mozzarella cheese, grated parmesan cheese with grapes & strawberries. Finished with preserves & petit home-made rolls.

ADDITIONS TO TAPAS

Kalamata Olives.....	R25	Bread basket.....	R18
Halloumi (3pc).....	R45	Grilled chorizo.....	R32
Warm cashew nuts.....	R32	Biltong.....	R45



PANCAKES & WAFFLES FILLINGS

CINNAMON SUGAR	R20
Soft sugar with cinnamon powder & chocolate sauce.	
FIG & CRISPY BACON	R79
Preserved fig with crispy bacon & cinnamon ice cream. Finished with syrup.	
CHEESECAKE & STRAWBERRY	R75
Baked Cheese cake with fresh strawberries, meringue and mint coulis.	
CARAMEL BANANA & PECAN NUTS	R69
Caramelized banana with vanilla ice cream, pecan nuts & caramel sauce.	
BLUE BERRY, ICE CREAM & SHAVED ALMONDS	R76
Blue berry with vanilla pod ice cream. Finished with toasted shaved almonds.	
SMOKED SALMON & CREAM 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.	
MAPLE & BACON	R72
Belgian waffle with crispy streaky bacon, maple syrup and fresh cream.	

a waffle
is like a pancake
with a syrup trap.
- anon.



DESSERTS

THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R55

Egg custard infused with orange zest and 90% chocolate. Finished with candied Sugar.

STEPHNIE'S MALVA PUDDING R55

Served with vanilla crème anglaise and cinnamon ice cream.

BELGIAN WAFFLE R59

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

VANILLA POD BAR-ONE CARAMEL GELATO R55

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

MILK TART R55

Traditional milk tart topped with ground cinnamon ice cream.

ITALIAN KISSES R55

A trio of milk tart, blueberry & caramel Kisses with Vanilla Gelato.

CREAMY SAGO R55

Sago baked in egg custard with a Hint of orange. Finished with liquorice Gelato.

AMARETTO GELATO R62

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

DECADENT PEPPERMINT CRISP TART R55

Sugar peppermint, caramel condensed milk, Chantilly cream and coconut biscuits. Finished with Belgian chocolate shavings.

AMARULA AND GLYCYRRHIZA GLABRA ROOT R55

Liquorice, cinnamon and strawberry ice cream served with a shot of Amarula.

BLUEBERRY MILLE-FEUILLE R55

Sugared wafer layers with blueberry, raspberry and gooseberry pockets. Finished with Belgium chocolate and Chantilly cream.

LE BOULANGER (THE BAKER) SLICE R45

Whole cakes are available please enquire with the manager.

CAKE (SQ)

Carrot, Red Velvet, Baked Cheese Cake, Vanilla and Coconut, Chocolate, Lemon Meringue, Apple and Banana Pie. Speciality cakes are available: please enquire with the manager.

BEVERAGES

CAPPUCCINO: (MEGA ADD)

Foam	R6
Cream	R24
Decaf Foam	R25
Decaf Cream	R24
Skinny Cappuccino	R25
Red Cappuccino	R24

ESPRESSO

Single short	R14
Single long	R19
Double long (Available in Rooibos)	R24

FILTER COFFEE: (MEGA ADD)

With Milk	R6
With Pouring Cream	R24
Refill filter with Milk	R25
Refill filter with Cream	R15
	R16

IRISH COFFEE

Made with Jameson's Irish Whiskey	R45
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DOM PEDRO

R55

HOT CHOCOLATE

R38

Dark/White

MILO

R38

Served in Latte glass

AMERICANO

R23

Shot of espresso in a large cup topped with hot water.

FRENCH COFFEE

R35

Double espresso topped with sweetened whipped cream and scented with vanilla.

LATTE'S

Café Latte	R28
Red Latte	R29
Vanilla Latte	R32
Amaretto Latte	R42
Hazel Nut Latte	R42
Amarula Latte	R42
Vanilla Chai Latte	R30
Flake Latte	R34

TEAS

English Breakfast Tea	R18
Rooibos	R18
Earl Grey	R18
Ceylon	R18
Green Tea	R24
DIMLA TEAS (FLAVOURED TEA'S)	R26
Ask your waiter for the selection of Dimla teas.	

THE SWEET HEALTH DRINK

R8

Purified hot boiling water with organic lemon and a dash of pure honey

THE HEALTH DRINK

R5

Purified hot boiling water with organic lemon.

KIDDIES

Milo	R15
Hot Chocolate	R15
Milkshake	R15
Baby Chino (with chocolate)	R8

COLD

JUICES R30
Please consult our waiters for our selection.

SOFT DRINKS
200ml R19
330ml R21

TIZERS R30
White, Red and Apple

ICED TEAS & SUGAR FREE ICE TEAS R30

HOME MADE CHAMOMILE R38
Please consult our waiters for our regular selection of iced teas.

FLOATS / SMOOTHIES R38
Coke, Fanta, Crème-Soda

MILKSHAKES (Real ice cream) R38
Strawberry, Vanilla and Chocolate

SPECIALITY MILKSHAKES R39
Peaches & Cream, Lime, Coffee, Rooibos, Rose, Smarties, Chocolate Brownie, Bar One, Millo or Liquorice.

WATER
Acqua Panna, 750ml, Still R48
Acqua Panna, 250ml, Still R32
San Pellegrino, 750ml, Sparkling R48
San Pellegrino, 250ml, Sparkling R32
Stephnie's, 500ml, Sparkling/Still R18
Stephnie's, 750ml, Sparkling/Still R35

BEERS

Amstel R26
Becks (Non Alcoholic) R30
Black Label R26
Castle R26
Castle Lite R26
Corona R32
Flying Fish Apple R26
Flying Fish Lemon R26
Hansa Pilsner R26
Heineken R26
Miller Genuine Draught R26
Peroni R30
Stella Artois R45
Windhoek Draught (440ml) R39
Windhoek Lager R28
Windhoek Light R28

CIDERS AND COOLERS

Bacardi Breezer R32
Hunters Dry / Gold / Edge R32
Savanna Dry / Light R32
Smirnoff Spin R32

HIGH TEA - BOOKINGS ONLY

(48hr advance booking required, high tea gets served with a complimentary selection of speciality teas or a glass of Steenberg Mcc)

TRADITIONAL ENGLISH HIGH TEA

R145 p/p

Rare roast beef on ciabatta with whole grain aioli, smoked salmon & caper sandwich, cucumber & cream cheese sandwich, chicken & mushroom vol au vent, petit butter scone with cream & preserve, chocolate truffles.

THE PRINCESS HIGH TEA

R210 p/p

Beef sliders, chicken & cashew nut wrap, bacon & cherry quiche, shrimp & avocado vol au vent, cucumber & cream cheese sandwich, butter scone, Petit crème brûlée, chocolate truffles.

THE QUEEN HIGH TEA

R260 p/p

Camembert & fig parcels, beef carpaccio on garlic ciabatta, smoked salmon on whole grain mustard Bellini with caviar, spicy lamb masala vol au vent, cucumber & cream cheese sandwich, spinach & butternut crespelle, crème brûlée, butter scones with cream, fruit & preserves, petit red velvet with cream cheese & mini baked cheese cake finished with blueberry preserve.

Stephnie's
YOUR CULINARY THEATRE

THANK YOU
for joining us at Stephnie's

