



# BREAKFAST & LUNCH

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*Stephnie's*  
YOUR CULINARY THEATRE

# STARTERS

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## SUNRISE BREAKFAST R46

(including a free filter coffee)

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

## PAP EN KAIINGS OR CHICKEN LIVERS R58

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

## STEPHNIÉ'S MELKKOS R66

Proudly South African milk-based porridge with cinnamon.

## THE MAESTRO BREAKFAST AND CAPPUCCINO R82

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

## ROOSTERKOEK EGGS BENEDICT R84

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

## BOERE ONTBYT R99

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

## EDITH PIAF'S BREAKFAST R90

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

# BREAKFAST (cont.)

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## VANILLA GREEK YOGHURT PANNA COTTA AND CHIA SEED 82

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

## OUR FAMOUS OMELETTES

(please allow 20 min)

R86 Chorizo sausage, spring onion, tomato and mozzarella cheese

R85 Bacon, feta, olives, sun-dried tomato and rocket

R85 Cocktail tomatoes, basil pesto, fried onions & mozzarella (Vegetarian)

## EGG, FIG & CAMEMBERT ON ROOSTERKOEK R94

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

## JENNIFER ANISTON'S BREAKFAST (Vegetarian) R72

Fresh fruit salad with Greek style yogurt and honey.

## BOEREKOFFIE R58

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

## SCONE R38

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

# LUNCH TIME MEALS from 12:00 - 17:00

## SALADS

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### CRACKLED PORK BELLY & PEAR SALAD R98

Oven baked pork belly, slithers of pear, pecan nuts, rocket, gorgonzola, sun-dried tomato and red onion. Served with a balsamic reduction.

**Recommended Wine** Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

### GRILLED CHICKEN CAESAR SALAD R105

Grilled lemon and herb chicken breast, garlic croutons, crispy bacon on a bed of fresh lettuce with parmesan. Finished with a Caesar dressing.

**Add: Anchovy R13**

**Recommended Wine** Kleine Zalze Family Reserve: Delicate, fresh and perfumed. Kiwi, gooseberries and "kakie bos" on the nose with mineral edge on the palate. Full but elegant.

### OLIVE MARINATED CHICKEN AND HALLOUMI SALAD R109

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.

**Recommended Wine** Hermanuspietersfontein Bloos: Salmon pink with coral blue shading. Aroma is filled with strawberries and cream, fresh red fruit. The palate is supple and round, fresh and complex.

# SPECIALITIES

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## SOUP OF THE DAY SERVED WITH ROOSTERKOEK R75

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

## HOME-MADE QUICHE OF THE DAY R75

(Please ask your waiter)

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

## STEPHNIÉ'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.

## ROOSTERKOEK & SAVOURY MINCE R70

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



# 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.

## **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.



# PASTA

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## BEETROOT LINGUINI R110

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

## HOME-MADE KAROO LAMB LASAGNE R115

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

## ITALIAN SPAGHETTI BOLOGNAISE R105

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

# LUNCH HOUR

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

## **FISH & FRENCH FRIES R79**

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

## **ROASTED CHICKEN SCHNITZEL, AVO AND FRIED HALLOUMI R79**

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

## **LAMB SOSATIES R79**

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 R79**

Olive and herb marinated sirloin, served with fries.

Add : Egg R5,00

Substitute: Sweet potato fries R5,00





# TOASTED SANDWICHES

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- **CHEESE AND TOMATO R53 / R30**
- **CHEESE, TOMATO AND BACON R56 / R33**
- **CHICKEN MAYO R60 / R35**

# PANCAKES

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## **CINNAMON SUGAR R30**

Soft sugar with cinnamon powder & chocolate sauce.

## **CHICKEN LEMON & HERB PANCAKE R70**

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

## **SAVOURY MINCE & CAMEMBERT PANCAKE R79**

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

# DESSERTS

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## THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R70

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

## STEPHNIÉ'S MALVA PUDDING R70

Served with vanilla crême anglaise and vanilla ice cream.

## BELGIAN WAFFLE R70

(Please allow 20 minutes)

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

## CARAMEL BANANA & PECAN NUTS WAFFLE R76

(Please allow 20 minutes)

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

## MILK TART R70

Traditional milk tart with cinnamon ice cream.

## STEPHNIÉ'S CREAMY SAGO R70

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

Served with vanilla gelato.

# DESSERTS

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## DECADENT PEPPERMINT CRISP TART R70

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

## LE BOULANGER (THE BAKER) SLICE R56

Please ask your waitron for speciality cakes.

## WHOLE CAKES

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

# PLATTERS

All platters are suitable for two persons.

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Please ask your waitron for the available items.

# HIGH TEAS

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Please consult your waiter regarding Covid-19 regulations.



THANK YOU  
for joining us at Stephnie's

[www.stephnies.co.za](http://www.stephnies.co.za)