

Stephnie's
YOUR CULINARY THEATRE

A LA CARTE

STARTERS

SOUP OF THE DAY SERVED WITH ROOSTERKOEK R75

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

Recommended Wine Please ask your waiter for a wine pairing with the soup of the day.

KANEEL EN LEMOEN PAMPOENKOEKIES R80

Traditional South-African pumpkin fritters topped with ground cinnamon palm sugar and mango sauce.

Recommended Wine The Kanonkop Kadette Dry Pinotage Rosé: A deep ruby red colour. It shows ripe raspberries, black currant & mocha flavours on the nose & has dark chocolate & black berry fruit on the palate.

SMOKED SALMON AND BEETROOT DAUPHINOISE R110

Smoked salmon and beetroot cream cheese dauphinoise. Served with crispy capers and finished with beetroot ice cream.

Recommended Wine Tokara Cabernet Sauvignon: The palate is packed with sweet berry fruit, flavours of dark chocolate and five spice. The mid-palate is intense leading to a dry textured finish.



STARTERS (cont.)

CRACKLING BONE MARROWS R82

Bone marrows served with roosterkoek, red onion marmalade, hummus and fresh lemon.

Recommended Wine Spier Sauvignon Blanc: Pale straw in colour with a greenish hue, intense aromas of gooseberries, passion fruit, green & yellow peppers. Hints of tropical fruit on the nose.

FIG AND CAMEMBERT R96

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

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Bouquet: Widely recognized as the “white Pinotage”. Exciting and fruity. This wine showcases the versatility of Pinotage, when blended with Chenin Blanc the result is a unique tasting, easy sipping off-white wine.



BANTING, VEGAN & VEGETARIAN

MELANGE OF PINEAPPLE AND CASHEW NUTS (Vegan & Vegetarian) R110

Mushrooms, red cabbage, aubergine, sweet baby onions, sun-dried tomato, pineapple and cashew nuts. Tossed with saffron basmati rice. Served with spicy tropical date chutney.

Recommended Wine Vondeling Rosé: The wine has a pale, salmon pink colour. It displays a bright bouquet of rose petal, red current, raspberry, tropical fruits and citrus on the nose. The palate is refreshing and vibrant with red berry flavours, floral undertones and a crisp finish.

OVEN BAKED BUTTERNUT AND HALLOUMI (Vegetarian) R110

Freshly baked butternut stuffed with mozzarella, cherry tomatoes, toasted almonds, fresh thyme and fried halloumi.

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

BUTTER BEAN AND COCONUT CURRY (Vegan & Vegetarian) R100

Butter bean, coconut milk, cinnamon, tumeric and marsala mix. This is served with saffron basmati rice and coriander.

Recommended Wine Jakkalsvlei Coffee Pinotage: An oak-matured wine with dark berry fruit and roasted coffee bean flavours and a smokey, spicy palate. Smooth tannins ensure a fruit-driven, lingering aftertaste.

SALADS

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.



PASTA

BEETROOT LINGUINI R110

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

Recommended Wine Allesverloren Tinta Rose: A pomegranate pink, with an alluring nose of strawberries & raspberries, a palate of raspberries & cherries with a hint of vanilla. It exhibits a perfect sugar/acid balance with a lingering aftertaste.

HOME-MADE KAROO LAMB LASAGNE R115

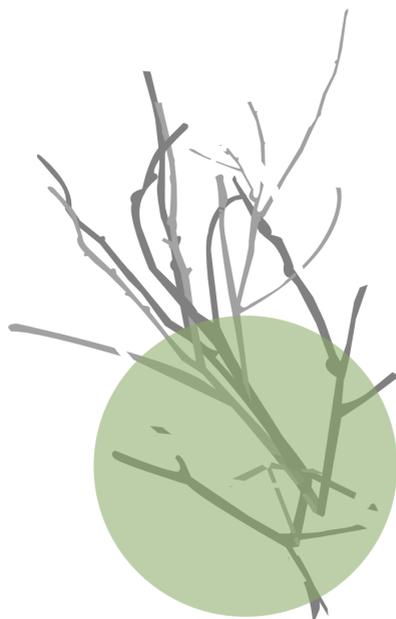
Fresh herb & roasted spice lean lamb mince layers with pasta sheets, romesco and mornay sauce. Topped with fresh parmesan cheese.

Recommended Wine La Vierge Original Sin Sauvignon Blanc: A delightfully voluptuous Sauvignon Blanc. Aromatic tropical fruit and mineral character on the nose with an intriguing kiss of Semillon. It shows concentrated tropical melon and pear drop, with a hint of lemon grass character and a full mineral follow through on the palate.

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.

Recommended Wine Vondeling Rosé: The wine has a pale, salmon pink colour. It displays a bright bouquet of rose petal, red current, raspberry, tropical fruits and citrus on the nose. The palate is refreshing and vibrant, with red berry flavours, floral undertones and a crisp finish.



FISH

SOLE THERMIDOR SQ

(if in season)

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

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Blend Bouquet: Widely recognised as the “white Pinotage”. Exciting and fruity. This wine showcases the versatility of Pinotage, when blended with Chenin Blanc the result is a unique tasting, easy sipping off-white wine.

LOCAL KINGKLIP R190

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.

Recommended Wine Vriesenhof Unwooded Chardonnay: Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

FRESH SALMON FILLET R223

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.

Recommended Wine Babylonstoren Chardonnay: This dry, full-bodied white is matured for 12 months in new French oak barrels. It is characterised by tangy citrus fruits softened by undertones of vanilla and a nutty complexity.



POULTRY

DATE & FIG CHICKEN R156

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.

Recommended Wine Theuniskraal Natural Sweet Bouquet Blanc: Aromas of spice and floral flavours from the Gewürtztraminer combined with sunripe raisins and a whiff of Muscat flavours. Fresh and sweet with a complexity of fruit flavours and a lingering aftertaste.

GRILLED CHICKEN & TRUFFLE BUTTER R162

A Duo of chicken breasts layered with aubergine, mushrooms, fried onions and olives. Finished with truffle butter.

Recommended Wine Fleur du cap Natural light Chenin Blanc: A light, fruity wine, low in alcohol and kilojoules, made from Chenin blanc. A crisp & refreshing tropical delight with vibrant pear & pineapple aromas & subtle hints of green pepper.

CHICKEN WITH THYME AND LEMON R150

Chicken fillets flame grilled with thyme & lemon sauce on wilted spinach, topped with wild mushrooms. Served with seasonal vegetables.

Recommended Wine Vriesenhof Unwooded Chardonnay: Floral with a hint of marzipan, lemon zest and dried pear. Green apple and minerality on the finish.

BARBECUED CHICKEN FILLET R152

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.

Recommended Wine Rupert and Rothschild Classique: Malolactic fermentation occurred in French oak barrels, Matured for 18 months. Aromas of raspberry, plum blossom, ripe fig nuances & cassis undertones with exceptional elegance & length.

MEAT

STEPHIE'S FAMOUS GRILLED FILLET WITH BONE MARROW R194

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

Recommended Wine Stoepsit Boplaas Merlot: This fruit forward, medium bodied merlot greets the taster with ripe plum, bright red cherry, hints of bramble jam, subtle spice, vanilla and an undercurrent of fynbos, while the sort tannins and mild acidity make for an appealing glass of wine.

AGED T-BONE WITH PARMESAN AND PEPPER R194

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

Banting option: Replace mash with sweet potato mash.

Recommended Wine Beyerskloof Pinotage: A dark ruby red, with fruit aromas that lead to an abundance of plum and black cherries against mocha, cedar and sweet spicy notes, strong flavours with velvet tannins. This is a full flavour wine.

TUSCANY'S TRIO FILLET R210

Medallions of fillet topped with a creamy bacon and butter mushroom sauce. Served with roasted baby potatoes and seasonal vegetables.

Recommended Wine Tokara Cabernet Sauvignon: The palate is packed with sweet berry fruit, flavours of dark chocolate and five spice. The mid-palate is intense leading to a dry textured finish.

THE VERCELLI STUFFED FILLET R200

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

Recommended Wine Beyerskloof Pinotage: A dark ruby red, with fruit aromas that lead to an abundance of plum and black cherries against mocha, cedar and sweet spicy notes, strong flavours with velvet tannins. This is a full flavour wine.

MEAT (cont.)

CRISPY PORK BELLY & CIDER JUS R188

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.

Recommended Wine Remhoogte Honeybunch Chenin Blanc: The palate has a limey entry and the signature honeyed mid palate followed by a distinctly saline finish which gives length and freshness.

OXTAIL AND MUSHROOM R186

Slow cooked oxtail in red wine and fresh herbs. Served with samp or basmati rice and seasonal vegetables.

Recommended Wine Thelema Shiraz: Aromatic & inviting, this Shiraz shows ripe black fruit, cassis & lovely spice on the palate. A full bodied Shiraz.

300g SIRLOIN OLIVE & HERB MARINATED R195

300g olive and herb-marinated sirloin, served with baby potato and seasonal vegetables.

Served with your choice of:

- bacon & mushroom sauce
- biltong & blue-cheese sauce

Recommended Wine The Chocolate Block: This wine has a smooth mouth feel. Our keeper of secrets wine is made from Syrah, Grenache Noir, Cabernet Sauvignon, Cinsault, and Viognier. The Syrah gives the wine a lovely dark berry taste.

MOROCCAN LAMB AND HERB CURRY R194

Karoo lamb marinated in spices and yogurt, slow cooked with coconut cream, ginger, fresh herbs and spices. Served with basmati rice and spicy tropical date chutney.

Recommended Wine Tokara Cabernet Sauvignon: The wine has a brilliant dark plum colour, with a ruby red rim. The nose has aromas of dark cherries, cassis and ripe plums. There are high tone notes of fresh red berries, nettles and mint. There is an underlying smokiness on the nose.

MEAT (cont.)

MATURE RUMP AND BLACK PEPPER SAUCE R186

300g of grilled beef rump, served with roasted baby potato and seasonal vegetables. Finished with black pepper sauce.

Recommended Wine Christina van Loveren Shiraz: Spicy nose with ripe blackberry flavours and attractive mocha character. A full-bodied, well structured showcase Shiraz. The wine was matured in new French oak barrels and has a light peppery scent of ripe berries, perfume and spice and will gain complexity.

BRAISED KAROO LAMB SHANK R205

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

Banting option: Replace mash with crushed sweet potato.

Recommended Wine Durbanville Hills Reserve Pinotage: The rich promenade Pinotage served with blue cheese and bobotie. Picking commenced when the skins were soft and the seeds woody, guaranteeing an absolute absence of greenness and abundance of soft ripe fruit.



DESSERTS

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

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

Please consult your waiter regarding Covid-19 regulations.



THANK YOU
for joining us at Stephnie's

www.stephnies.co.za