



ORDER SOME
DELICIOUS MEALS
AND GET IT
**DELIVERED
STRAIGHT TO
YOUR DOOR.**

(012)348 8943 | bookings@stephnies.com | www.stephnies.co.za

LIGHT MEALS (served until 17:00)

OUR FAMOUS VEGETABLE CREPELLE (Vegetarian) R76

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 R75

Please ask your waiter

A selection of freshly made quiche. Served with garden salad or fries. Finished with a balsamic reduction.
Add R5,00 for sweet potato fries.

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 & tomato jam.

CHICKEN AND MUSHROOM POT PIE R95

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

FISH & FRENCH FRIES R79

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

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.



BURGERS (served until 17:00)

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 R102

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.

BANTING, VEGAN & VEGETARIAN

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.

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.

"One cannot think well, love well, sleep well, if one has not dined well."

— Virginia Woolf

STARTERS

KANEEL EN LEMOEN PAMPOENKOEKIES R80

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

FIG AND CAMEMBERT R96

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

POULTRY

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.

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.

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.

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.

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.

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.

AGED RIB-EYE WITH TRUFFLED BUTTER R225

400g South-African cut of char-grilled beef rib-eye. Served with roasted baby potato and seasonal vegetables. Finished with a mélange of truffle oil and butter.



OSTRICH IN A FRUIT COCONUT CURRY R170

Ostrich smothered in a curry and coconut cream-based sauce with stewed fruit. Served with basmati rice and seasonal vegetables. Finished with home-made roosterkoek.

OXTAIL AND MUSHROOM R186

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

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.

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.

BRAISED LAMB NECK SERVED ON MASH R189

Lamb neck braised in red wine and fresh herbs. Served on herbed potato mash. Finished with red wine and stock jus.

Banting option: Replace mash with crushed sweet potato.

LAMB CHOPS R198

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

FISH

FRESH SALMON FILLET R240

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.

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.

PASTA

BEETROOT LINGUINI R110

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

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.

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.



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Stephnie's Restaurant



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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.

GRILLED CHICKEN CAESAR SALAD R105

Grilled lemon and herb 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 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.

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 R98

Roasted butternut, avocado (in season), sun-dried tomato, rocket, mixed greens, pumpkin seeds, feta, almonds, olives and red onion. Finished with a balsamic fig reduction.

DESSERTS

STEPHIE'S MALVA PUDDING R70

Served with vanilla crème anglaise and vanilla ice cream.

THE FAMOUS ORANGE AND CHOCOLATE CRÈME BRÛLÉE R70

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

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.