

P R E T O R I A

est. 2011

Stephnie's

YOUR CULINARY THEATRE

a la carte

www.stephnies.co.za

starters

Soup of the day R79

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

Kaneel en lemoen pampoenkoekies R84

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

Recommended Wine Protea Dry Rosé by Anthonij Rupert

Smoked salmon and beetroot dauphinoise R115

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

Recommended Wine Tokara Cabernet Sauvignon

Crackling bone marrow R86

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

Recommended Wine Spier Sauvignon Blanc

Fig & Camembert R99

Fried and baked Camembert cheese served with walnuts and fragrant tropical fruit compote. Finished with preserved figs.

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Bouquet

Selection of mushrooms, spinach & Halloumi R98

A mélange of butter-fried wild mushrooms in coconut sauce with wilted spinach. Topped with fried Halloumi cheese drizzled with truffle aioli, and red onion marmelade with preserved figs.

Recommended Wine La Vierge Original Sin Sauvignon Blanc

Baby calamari R99

Grilled calamari tubes & fried tentacles, pink salt, romesco sauce and toasted ciabatta. Finished with fresh lemon.

Recommended Wine Durbanville Hills Sauvignon Blanc

fish

Sole thermidor SQ (if in season)

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

Recommended Wine Beyerskloof Chenin Blanc/Pinotage Blend Bouquet

Local kingklip R205

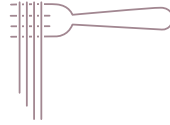
South African Kingklip fillet pan-fried in butter and fresh herbs, served with herb mash and seasonal vegetables. Finished with a garlic lemon butter sauce.

Recommended Wine Tokara Chardonnay

Fresh salmon fillet R250

Fresh A-grade Scottish salmon with baby potatoes and seasonal vegetables. Finished with lemon butter & fresh lemon. This prime cut of salmon is best served medium to medium rare.

Recommended Wine Rupert & Rothschild Classique



pasta

Gluten-free available: Add R12

Beetroot linguini R115

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

Recommended Wine Allesverloren Tinta Rose

Karoo lamb lasagne R130

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

Italian spaghetti bolognese R115

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

Pistachio pesto pasta R108

Homemade egg pasta with basil pesto, pistachio nuts, cocktail tomatoes and rocket. Finished with aged Parmesan and black pepper.

Recommended Wine Stoepsit Boplaas Sauvignon Blanc

vegan & vegetarian

V & Ve Melange of pineapple and cashew nuts R120

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

Ve Oven baked butternut and Halloumi R120

Freshly baked butternut stuffed with Mozzarella, cherry tomatoes, toasted almonds, fresh thyme and fried Halloumi.

Recommended Wine Hermanuspietersfontein Bloos

V & Ve Butter bean and coconut curry R110

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

Recommended Wine Jakkalsvlei Coffee Pinotage

V **Baby marrow ribbons R130**

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*

Recommended Wine Stoepsit Boplaas

salads

Crackled pork belly & pear salad R99

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

Grilled chicken ceaser salad R110

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

Olive marinated chicken and Halloumi salad R112

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

Biltong, camembert & strawberry salad R108

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

Recommended Wine Allesverloren Tinta Rose

Butternut, avocado & rocket salad R108

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.

Recommended Wine Spier Sauvignon Blanc

poultry

Date & fig chicken R165

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

Grilled chicken & truffle butter R168

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

Chicken with thyme and lemon R158

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

Recommended Wine Hartenberg Sauvignon Blanc

Barbecued chicken fillet R158

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

meat

Stephnie'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

Chateaubriand 600g R585

Suitable for 2, served rare to medium rare only, flambéed at the table.

Aged fillet of beef, flambéed in cognac beurre noisette. Served with seasonal vegetables, butter-fried mushrooms, roasted petite tomato and baby potato. Served with mushroom or pepper & Parmesan sauce.

Recommended Wine Stellenbosch Reserve

Oxtail & mushroom R195

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

Recommended Wine Thelema Shiraz

Aged t-bone with Parmesan and pepper R199

500g of aged T-bone chargrilled 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

Tuscany's trio fillet R220

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 Vercelli stuffed fillet R215

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

Recommended Wine Beyerskloof Pinotage

Crispy pork belly & cider jus R195

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 Afrikaans Vol 3

300g olive & herb marinated sirloin R205

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

Moroccan lamb and herb curry R205

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

Mature rump and black pepper sauce R198

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

Recommended Wine Cape of Good Hope Riebeeksrivier

Braised Karoo lamb shank R220

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

Braised lamb neck served on mash R198

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.

Recommended Wine The Kanonkop Kadette Dry Pinotage Rosé

Ostrich in a fruit coconut curry R185

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

Recommended Wine Kleine Zalze Family Reserve Sauvignon Blanc

Aged rib-eye with truffle butter R240

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

Recommended Wine Rupert and Rothschild Classique

Lamb chops R215

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

Recommended Wine Rupert and Rothschild Classique

Ve Vegetarian

V Vegan

dessert

The famous orange and chocolate crème brûlée R70

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

Stephnie's malva pudding R70

Served with vanilla crème anglaise and vanilla ice cream.

Belgian waffle (Please allow 20 minutes) R78

Homemade waffle. Served with a choice of vanilla, chocolate or strawberry ice-cream.

Caramel, banana & pecan nut waffle R86 (Please allow 20 minutes)

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

Milk tart R70

Traditional milk tart with vanilla ice cream.

Stephnie's creamy sago R70

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

Decadent peppermint crisp tart R70

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

Italian kisses R72

A selection of italian kisses on a bed of our special decadent chocolate brownie crumbs. Served with berries and vanilla gelato.

Amaretto Gelato R70

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

A slice of cake R56

Please ask your waitron for speciality cakes.

Whole cakes R400 - R480

Whole cakes are available. Please enquire with your waiter. Carrot, Chocolate, Red Velvet, Baked cheesecake, Chocolate-Redvelvet Ganache; Lemon meringue; Apple Pie.

