

P R E T O R I A

est. 2011

*Stephnie's*

YOUR CULINARY THEATRE

breakfast & lunch

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

# breakfast

## **Sunrise breakfast (including a free filter coffee) R52**

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

## **On the run R42**

2 egg scrambled with 2 strips of bacon. Served on a roosterkoek .

## **The breakfast wrap R79**

2 scrambled eggs, mushroom, bacon, sundried tomato, basil pesto topped with Cheddar cheese served in a wrap.

## **Pap en kaiings or chicken livers R66**

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

## **Stephnie's melkkos R66**

Proudly South African milk-based porridge with cinnamon.

## **The Maestro breakfast and cappuccino R89**

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

## **Scotch eggs R90**

A duo of boiled eggs wrapped with pork sausage, bacon and Parmesan bread crumbs. Finished with a hollandaise sauce.

## **Roosterkoek eggs benedict R89**

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.

## **Poached egg & cherry bacon R75**

Two poached eggs with cherry bacon sausage and sweet potato fritters. Served with toast.

## **Edith Piaf's breakfast R98**

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

## **Ve Vanilla greek yoghurt panna cotta and chia seed R88**

Vanilla Greek yogurt chia seed surprise served with homemade granola, fresh fruit and drizzled with honey.

## **V Almond quinoa porridge R80**

Quinoa porridge made with vanilla coconut milk, cinnamon, nut butter, served with seasonal fruit, banana, chia seeds & roasted almonds.

## **V Berry smoothie R59**

Frozen berries, banana, almond milk, coconut oil, chai seeds and ginger blended together.

## **Poached egg, Feta and avo on rye R78**

1 Poached egg, Feta and avocado smoked paprika, and fresh basil on rye bread. Drizzled with balsamic glaze. *Avo if in season.*

## **Our famous omelettes (Please allow 20 min )**

**R89** Chorizo sausage, spring onion, tomato and Mozzarella cheese

**R89** Bacon, Feta, olives, sun-dried tomato and rocket

**Ve R89** Cocktail tomatoes, basil pesto, fried onions & Mozzarella (Vegetarian)

## **Egg, fig & Camembert on roosterkoek R98**

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

## **Ve Jennifer Aniston's breakfast R85**

Fresh fruit salad with Greek style yogurt and honey.

## **Boerekoffie R66**

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

*Add: Rusk R9*

## **Scone R58**

Homemade scone/muffin or freshly baked French croissant. Served with butter, cheese and jam.

*Add: Cream R7*

# lunch

## **Soup of the day served with roostekoek R79**

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

## **Ve Our famous vegetable crespelle R80**

Spinach, Feta and butternut wrapped in pancake. Served with tomato and pepper sauce, topped with olive tapenade and Parmesan shavings.

## **Homemade quiche of the day R82**

*Please ask your waiter.*

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

## **Stephnie's bobotie R97**

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.

## **Calamari and saffron rice R86**

Crumbed or pan-fried calamari with saffron basmati rice. Finished with homemade tartare sauce and fried capers.

**Ve** Vegetarian

**V** Vegan

## Chicken and mushroom pot pie R99

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

## Roosterkoek & savoury mince R80

A tomato-based semi-glazed sauce with ground beef, mixed peppers and pimento served on a roosterkoek, topped with Parmesan.

## Roasted chicken schnitzel, avo and fried halloumi R86

Chicken schnitzel breast, topped with roasted cocktail tomatoes, Halloumi and 3 strips of avo served on fresh basil. Served with a Romesco sauce and with fries.

*Substitute: Sweet potato fries R5 (Avo if in season)*

## Lamb sosaties R82

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 R82

Olive and herb marinated sirloin, served with fries.

*Add: Egg R5,00*

*Substitute: Sweet potato fries R5*

## Stephnie's steak sandwich R92

200g marinated Rump strips, peppers, onions topped with three cheese served on a ciabatta. Served with fries or salad.

# burgers

All burgers can be ordered as a naked burger with a side salad/potato fries or add R5 for sweet potato fries.

## Boereburger with a mushroom sauce R98

Homemade 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 R95

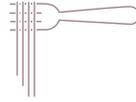
Grilled chicken fillet, crispy bacon, grilled pineapple, Cheddar cheese and mixed greens. Finished with a bacon-Parmesan sauce.

## Greek lamb burger with Feta, mint & tzatziki R107

Lean lamb mince, red onion marmalade, rocket, Feta, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus.

## **Ve** The naked burger R85

Plant based patty, lettuce, tomato, avocado, vegan Mozzarella & Cheddar cheese, red onion marmalade. Served with a mushroom sauce and sweet potato fries.



# 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.

## Karoo lamb lasagne R130

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

## 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.

## **Ve** 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*

# fish

## Fish & french fries R80

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

# toasted sandwiches

Served with potato fries / add R5 for sweet potato fries.  
Bread selection: White, brown, rye or health.  
Wrap: Add R5 | Tramezzini: Add R9

## Ham & Cheese R58

R37 for a half portion

## Cheese and tomato R58

R37 for a half portion

## Cheese, tomato and bacon R58

R37 for a half portion

## Chicken mayo R62

R38 for a half portion

## 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.

### **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*

### **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.

### **Biltong, Camembert & strawberry salad R108**

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

### **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.

## wraps

(Also available in gluten-free) *Add R9*

### **Spinach & Feta R79**

Creamy spinach sauteed mushrooms topped with Feta cheese. Served with fries.

### **Roasted vegetables & balsamic chicken wrap R80**

Roasted vegetables and chicken strips drizzled with balsamic glaze and three cheese. Served with fries.

## pancakes

### **Cinnamon sugar R45**

Soft sugar with cinnamon powder & chocolate sauce.

### **Chicken lemon & herb pancake R85**

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

### **Savoury mince & Camembert pancake R85**

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

## 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.

