

P R E T O R I A

est. 2011

Stephnie's

YOUR CULINARY THEATRE



breakfast  
& lunch

# breakfast

only served  
until 11:30

## **Sunrise breakfast (including a free filter coffee) 50**

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

PLEASE NOTE: ONLY SCRAMBLED EGGS

## **On the run 48**

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

PLEASE NOTE: ONLY SCRAMBLED EGGS

## **The breakfast wrap 87**

2 scrambled eggs, mushroom, bacon, sundried tomato, basil pesto topped with Cheddar cheese served in a wrap. PLEASE NOTE: ONLY SCRAMBLED EGGS

SUBSTITUTE GLUTEN-FREE WRAP R9

## **Pap and kaiings 75**

Slow pan-fried pork belly served with Maize Meal & Romesco sauce.

## **Stephnie's melkkos 68**

Proudly South African milk-based porridge with cinnamon.

## **The Maestro breakfast and cappuccino 96**

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

## **Snoek & Salmon fish cakes 105**

A trio of snoek & salmon fish cakes served with broccoli and mixed green salad and a tartar sauce.

## **Scotch eggs 96**

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

## **Roosterkoek eggs benedict 92**

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

ADD SALMON R45

## **Pap and chicken livers 75**

Slow pan-fried spicy chicken livers served with Maize Meal & Romesco sauce.

## **Boere ontbyt 115**

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

## **Poached egg & cherry bacon 84**

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

## **Edith Piaf's breakfast 110**

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

## **Jennifer Aniston's breakfast 96**

Fresh fruit salad with Greek style yogurt and honey.

### **Rose Greek yogurt panna cotta and chia seed 97**

Greek yogurt panna cotta infused with Rose and chia seeds served with homemade granola, greek yogurt, fresh fruit and drizzled with honey.

### **Bacon and Pecan Waffles 90**

Belgian waffle topped with orange cream-cheese, bacon, caramelized pecan nuts, strawberry, blueberry with cinnamon and red chili syrup.

### **Poached egg, Feta and avo on rye 82**

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

### **Our famous omelettes**

(PLEASE ALLOW 20 MIN )

SERVED WITH FRENCH CROSTINI

**R95** Chorizo sausage, spring onion, tomato and Mozzarella cheese

**R95** Bacon, Feta, olives, sun-dried tomato and rocket

**R95** Cocktail tomatoes, basil pesto, fried onions & Mozzarella (Vegetarian)

### **Egg, fig & Camembert on roosterkoek 99**

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

### **Boerekoffie 60**

A duo of rusks and a mega filter coffee. Served with condensed milk.  
ADD RUSK R9

### **Scone 60**

Homemade scone/freshly baked French croissant. Served with butter, cheese and jam.  
ADD CREAM R9

### **EXTRAS**

CHICKEN LIVERS R25

KAIINGS R15

MUSHROOMS R15

AVO R30

SALMON R45

RUMP FRITES R25

BACON R20

CHERRY BACON R18

BOEREWORS R15

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# lunch

served from 12:00

### **Soup of the day served with roosterkoek 85**

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

### **Homemade quiche of the day 86**

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

### **Stephnie's bobotie 115**

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 115**

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

### **Lamb Curry Roosterkoek 110**

Roosterkoek topped with a oregano and thyme-based lamb curry. Finished with a yogurt & coriander topping.

### **Roasted chicken schnitzel, avo\* and fried halloumi 89**

Chicken schnitzel breast, topped with roasted cocktail tomatoes, halloumi and 3 strips of avo served on fresh basil. Served with a Romesco sauce and fries. \*AVO IF IN SEASON

SUBSTITUTE SWEET POTATO FRIES R8

### **The lunch poke bowl 105**

Salmon cubes, red cabbage, halloumi, cucumber, broccoli, chickpeas, snap peas served with roasted cashew nuts.

### **Lamb sosaties 87**

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 / side salad 89**

Olive and herb marinated sirloin, served with fries.

ADD EGG R6

SUBSTITUTE SWEET POTATO FRIES R8

### **Stephnie's steak sandwich 102**

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

### **Smorgasbord for two (South-African favorites with a twist) 295**

A duo of Bobotie spring rolls, deep fried halloumi, lamb sosaties, Chicken strips and Pork ribs.

Served with red onion marmalade and freshly baked roosterkoek.

# burgers

All burgers served with a side salad/potato fries.

SUBSTITUTE SWEET POTATO FRIES R8

### **Boereburger with a mushroom sauce 105**

Homemade beef burger with fried egg topped with Cheddar cheese, mixed greens, tomato and pineapple. Finished with a mushroom cream sauce.

### **Chicken burger with a bacon-Parmesan sauce 105**

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 110**

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

### **The naked burger 90**

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

# wraps

Served with fries or side salad  
SUBSTITUTE **GLUTEN-FREE WRAP R9**

## **Spinach & Feta 88**

Creamy spinach sauteed mushrooms topped with Feta cheese.

## **Roasted vegetables & balsamic chicken wrap 90**

Roasted vegetables and chicken strips drizzled with balsamic glaze and topped with three cheeses.

## **Rump Wrapper 98**

200g Succulent rump, mint, cucumber, carrots, coriander, red cabbage, red onion with rocket leaves. Drizzled with basil ailoli and lemon zest in a tortilla wrap.

# toasted sarmies

Served with potato fries.

SUBSTITUTE **SWEET POTATO FRIES R8**

White, brown, rye or health bread.

Wrap – Add R7 | Tramezzini – Add R10

Standard portion: 2 slices | Mega: 4 slices

**Ham & Cheese R57 | R99 (mega)**

**Cheese & tomato R57 | R99 (mega)**

**Ham, cheese & tomato R60 | R105 (mega)**

**Cheese, tomato & bacon R60 | R105 (mega)**

**Chicken mayo R60 | R105 (mega)**

# pancakes

## **Cinnamon sugar 48**

A duo of soft sugar with cinnamon powder & chocolate sauce.

## **Chicken lemon & herb pancake 80**

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

## **Savoury mince & Camembert pancake 80**

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

# fish

Served with salad/  
saffron rice/chips.

SUBSTITUTE

**SWEET POTATO FRIES R8**

## **Fish & french fries 92**

Battered or grilled hake with lemon butter or tartare sauce.

## **Hake & Calamari 170**

Battered or grilled hake and calamari served with tartare or lemon butter sauce.

## **Calamari and saffron rice 99**

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

## **Snoek & Salmon fish cakes 135**

A trio of snoek & salmon fish cakes served with broccoli and mixed green salad and a tartare sauce.

# pasta

SUBSTITUTE GLUTEN-FREE PASTA ADD R15

## **Beetroot linguini 135**

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

## **Karoo lamb lasagne 150 (not available in gluten-free)**

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

## **Italian spaghetti bolognese 130**

Traditional 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 135**

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

## **Squid ink pasta, chorizo and calamari 185 (if squid ink is available)**

Homemade squid ink pasta with tomato, basil, baby calamari tubes, squid heads, mussels, prawn meat and chorizo. Served in garlic and chilli concasse.

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# salads

## **Crackled pork belly & pear salad 115**

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 120**

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 120**

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, feta & strawberry salad 120**

South African biltong, fresh lettuce, avo (if in season), cucumber, rocket, pumpkin seeds, Feta, strawberries and almonds. Drizzled with a strawberry vinaigrette.

## **Butternut, avocado & rocket salad 115**

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

# dessert

## **The famous orange and chocolate crème brûlée 80**

Egg custard infused with a hint of orange zest and a splash of Belgian chocolate surprise. Finished with spunned sugar and berries.

## **Stephnie's malva pudding 80**

Served with vanilla crème anglaise and vanilla ice cream.

## **A duo of sorbets 80**

A duo of sorbets served with fresh berry compote and berries.

## **An Italian kiss with whiskey and mango coulis 80**

An Italian kiss on a bed of Belgian chocolate brownies served with a whiskey and mango coulis.

## **Belgian waffle 86** *(Please allow 20 minutes)*

A Traditional Belgian waffle served with a rich chocolate sauce, scoops of vanilla ice-cream with chocolate brownies and candied pecan nuts.

## **Oreo waffle 90** *(Please allow 20 minutes)*

A Traditional Belgian waffle served with scoops of Vanilla ice-cream, decadent caramel sauce, caramel popcorn and Oreo biscuits topped with a wafer.

## **Milk tart 80**

Traditional milk tart served with vanilla ice cream.

## **Stephnie's creamy Milky Bar chocolate sago 80**

Sago baked in egg custard and Milky Bar chocolate with cinnamon sugar. Infused with cinnamon and cardamon. Topped with a vanilla baked meringue. Served with vanilla gelato.

## **Decadent peppermint crisp tart 80**

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

## **Amaretto Gelato 80**

Homemade gelato served with Amaretto liqueur, crushed shortbread and chocolate shavings.

## **A slice of cake 69**

Please ask your waitron for our cake selection.

## **Whole cakes 580 – 900** **(48h order in advance)**

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

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