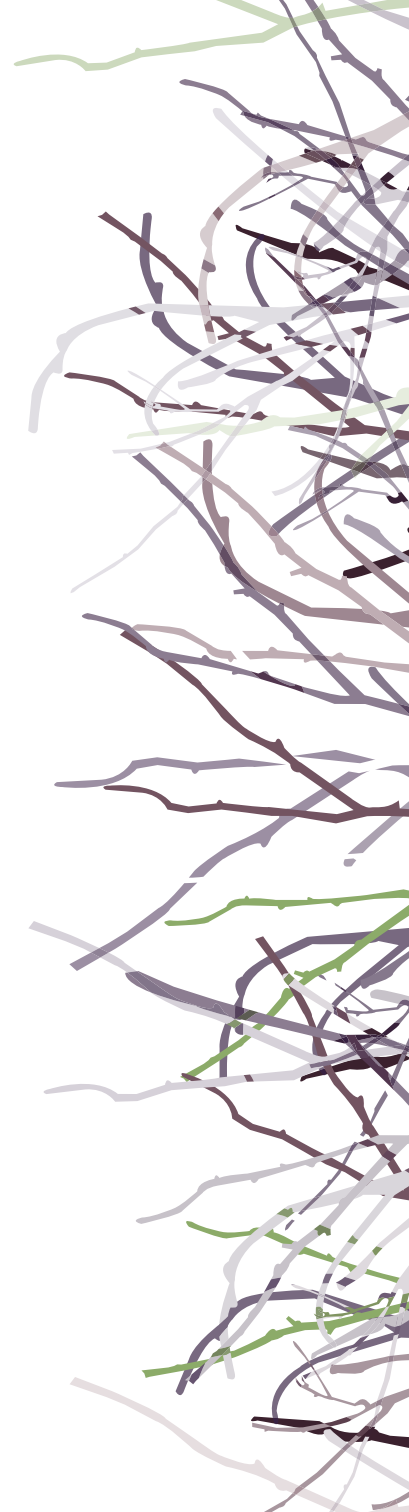


Stephnie's
YOUR CULINARY THEATRE

breakfast
& lunch



breakfast

only served
until 11:30

Sunrise breakfast (including a free filter coffee) 55

Scrambled eggs, rump frites, bacon strips and your choice of toast.
PLEASE NOTE: ONLY SCRAMBLED EGGS

On the run 52

2 eggs scrambled with 2 strips of bacon. Served on a roosterkoek.
PLEASE NOTE: ONLY SCRAMBLED EGGS

The breakfast wrap 92

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 R12

Pap and kaiings 79

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

Stephnie's melkkos 70

Proudly South African milk-based porridge with cinnamon.

The Maestro breakfast and cappuccino 98

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, 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 94

Traditional South African roosterkoek, crispy Parma ham, rocket, poached eggs and paprika hollandaise.
ADD SALMON R45

Pap and chicken livers 79

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

Boere ontbyt 120

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

Poached egg & cherry bacon 85

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

Edith Piaf's breakfast 115

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

Jennifer Aniston's breakfast 98

Fresh fruit salad with Greek style yogurt and honey.

Rose Greek yogurt panna cotta and chia seed 98

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 95

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 84

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

R98 Chorizo sausage, spring onion, tomato and Mozzarella cheese

R98 Bacon, Feta, olives, sun-dried tomato & rocket

R98 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 62

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 R20

MUSHROOMS R20

AVO R35

SALMON R45

RUMP FRITES R25

BACON R25

CHERRY BACON R20

BOEREWORS R20

lunch

served from 11:30

Soup of the day served with roosterkoek 87

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

Homemade quiche of the day 89

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

Stephnie's bobotie 120

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 120

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

Lamb Curry Roosterkoek 125

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

Roasted chicken schnitzel, avo* and fried halloumi 92

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 109

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

Lamb sosaties 94

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 98

Olive and herb marinated sirloin, served with fries or a side salad.

ADD EGG R6

SUBSTITUTE SWEET POTATO FRIES R8

Stephnie's steak sandwich 110

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

Smorgasbord (South-African favourites with a twist) 165

Two beef sliders, bobotie spring rolls, deep fried halloumi. Served with red onion marmalade & sweet & sour sauce.

ADD A GLASS OF HOUSE WINE R50

burgers

All burgers served with a side salad/potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

Boereburger with a mushroom sauce 114

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 112

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 116

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

The naked burger 98

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

The oxtail burger 135

Braised oxtail, caramelised onions and mixed greens. Topped with emmenthal cheese and a chive-aioli.

wraps

Served with fries or side salad
SUBSTITUTE **GLUTEN-FREE WRAP R12**

Spinach & Feta 94

Creamy spinach sautéed mushrooms topped with Feta cheese.

Roasted vegetables & balsamic chicken wrap 95

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

Rump Wrapper 106

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 R10**

White, brown, rye or health bread.

Wrap – Add R7 | Tramezzini – Add R10

Standard portion: 2 slices | Mega: 4 slices

Ham & Cheese R60 | R99 (mega)

Cheese & tomato R60 | R99 (mega)

Ham, cheese & tomato R60 | R105 (mega)

Cheese, tomato & bacon R60 | R105 (mega)

Chicken mayo R60 | R105 (mega)

pancakes

Cinnamon sugar 52

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

Chicken lemon & herb pancake 83

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

Savoury mince & Camembert pancake 85

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 98

Battered or grilled hake with lemon butter or tartare sauce.

Hake & Calamari 175

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

Calamari and saffron rice 105

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 140

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

Karoo lamb lasagne 160 (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 136

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.

Seafood squid ink pasta, chorizo and calamari 199 (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.

salads

Crackled pork belly & pear salad 125

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 125

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 128

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 125

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 125

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 & a splash of Belgian chocolate surprise. Finished with spun sugar & 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 92 *(Please allow 20 minutes)*

Traditional Belgian waffle served with a rich chocolate sauce, scoops of vanilla ice-cream with chocolate brownies & candied pecans.

Oreo waffle 95 *(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 Milky Bar 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 70

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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