

CITY LODGE MENU

Delicious meals delivered
straight to your door.

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www.stephnies.com

Stephnies
YOUR CULINARY THEATRE

breakfast served until 11:00

The breakfast wrap 92

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

PLEASE NOTE: ONLY SCRAMBLED EGGS

SUBSTITUTE GLUTEN-FREE WRAP R12

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.

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.

Scone 60

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

ADD CREAM R9

light meals served until 17:00

Homemade quiche of the day 89

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 & red peppercorn. Topped with butter puff pastry. Served with seasonal vegetables.

Lamb sosaties 92

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.

Fish & french fries 98

Battered or grilled hake with lemon butter or tartare sauce. Served with salad/saffron rice/chips.

SUBSTITUTE SWEET POTATO FRIES R8

Chicken lemon & herb pancake 83

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

burgers served until 17:00

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. Served with a side salad or potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

Chicken burger & bacon-Parmesan sauce 112

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

Served with a side salad or potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

Greek lamb burger & Feta, mint & tzatziki 116

Lean lamb mince, red onion marmalade, rocket, Feta, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus. Served with a side salad or potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

The oxtail burger 135

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

SUBSTITUTE SWEET POTATO FRIES R10

wraps served until 17:00

Spinach & Feta 94

Creamy spinach sautéed mushrooms topped with Feta cheese. Served with a side salad potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

SUBSTITUTE GLUTEN-FREE WRAP R12

Roasted vegetables & balsamic chicken wrap 95

Roasted vegetables and chicken strips drizzled with balsamic glaze and topped with three cheeses. Served with a side salad potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

SUBSTITUTE GLUTEN-FREE WRAP R12

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. Served with a side salad potato fries.

SUBSTITUTE SWEET POTATO FRIES R10

SUBSTITUTE GLUTEN-FREE WRAP R12

pasta

Beetroot linguini 140

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

SUBSTITUTE GLUTEN-FREE PASTA ADD R15

Karoo lamb lasagne 160

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 fresh Parmesan.

SUBSTITUTE GLUTEN-FREE PASTA ADD R15

Pistachio pesto pasta 135

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

SUBSTITUTE GLUTEN-FREE PASTA ADD R15

Squid ink pasta, chorizo and calamari 215

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

SUBSTITUTE GLUTEN-FREE PASTA ADD R15

(if squid ink is available)

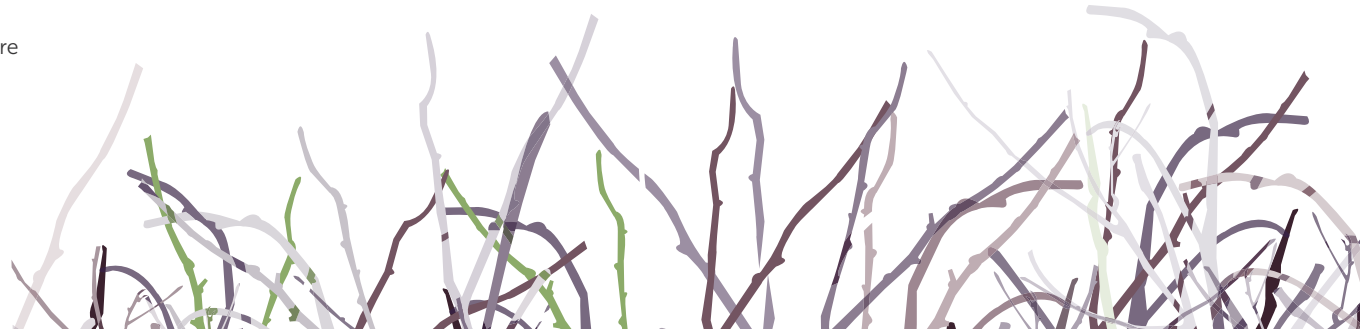
vegan & vegetarian

Melange of pineapple & cashew nuts 148 (vegan)

Mushrooms, red cabbage, aubergine, onions, sun-dried tomato, pineapple and cashew nuts. Tossed with saffron basmati rice. Served with spicy tropical date chutney.

Butter bean and coconut curry 142 (vegan)

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



starters

Suid-Afrikaanse pampoenkoekies 95

Traditional South-African pumpkin fritters layered with Goat's cheese, mango sauce & cinnamon palm sugar.

Fig & Camembert 110

Fried and baked Camembert cheese served on a skewer with caramelized walnuts, pistachio's and fragrant tropical fruit compote topped with tortilla crisps. Finished with preserved figs.

Baby calamari 115

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

Soup of the day 87

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

fish

Kingklip 234

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

Fresh salmon fillet 265

Fresh A-grade Norwegian 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.

Hake & Calamari 175

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

poultry

Date & fig chicken 194

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. Served with rice and seasonal vegetables.

Grilled chicken & truffle butter 188

A duo of chicken breasts layered with aubergine, mushrooms, fried onions and olives. Finished with truffle butter.

Barbecued chicken fillet 184

A duo of flame grilled barbecued chicken fillets with seasonal vegetables, baby potatoes & crispy onion rings.

meat

Stephnie's famous grilled fillet with bone marrow 235

250g mature beef fillet topped with red wine jus. Served with baby potatoes, seasonal vegetables & bone marrow.

Oxtail & mushroom 235

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

Mature rump and black pepper sauce 234

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

Aged rib-eye with truffle butter 266

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

Aged T-bone with Parmesan and pepper 220

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**

The Vercelli stuffed fillet 240

250g beef fillet stuffed with Feta, sundried tomato and olives. Served with seasonal vegetables and basil mashed potato with balsamic jus.

Lamb chops 250

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

Barbecue pork ribs 400g/600g

Barbecue pork ribs served with seasonal vegetables, battered onion rings and fries.

400g - R228

600g - R300

Ostrich in a fruit coconut curry 228

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

Our Wednesday special

R175 for a 500g t-bone served with seasonal veggies and fries. Including a free local beer/glass of housewine/ draught or a softdrink.

**Only available for sit-down
@ Shop. 7, Stephnie's**

desserts

Stephnie's malva pudding 80

Served with vanilla crème anglaise and vanilla ice cream.

Milk tart 80

Traditional milk tart served with vanilla ice cream.

Decadent peppermint crisp tart 80

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

A slice of cake 70

Carrot, Chocolate, Red Velvet, Baked cheesecake, Chocolate-Red velvet Ganache, Lemon meringue, Apple Pie.

View our in-house menus here

