



a la carte

PLEASE NOTE: WE ARE A CASHLESS ESTABLISHMENT



starters

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Crackling Bone Marrow | 115

Bone marrows served with roosterkoek, tortilla crisps, red onion marmalade and hummus.

WINE RECOMMENDATION: SPIER SAUVIGNON BLANC

Pork Belly and Caramelized Pears | 128

Roasted pork belly served on a miso caramel cream topped with poached pears and cashew nuts.

WINE RECOMMENDATION: AFRIKAANS VOL 3

Venison Carpaccio | 160

Venison carpaccio served with balsamic glaze, fresh rocket, pine nuts and Parmesan. Served with toasted ciabatta.

WINE RECOMMENDATION: STELLENBOSCH RESERVE - OU GEBOU

Selection of Mushrooms, Spinach & Halloumi | 145

A mélange of butter-fried wild mushrooms in coconut cream and white truffle oil, topped with sautéed spinach, Halloumi cheese, red onion marmalade and preserved figs.

WINE RECOMMENDATION: STORY TELLER BY LA VIERGE (HERMANUS)

Escargots Roquefort | 130

Snails poached in a creamy garlic sauce with Roquefort cheese and spring onions. Served with toasted ciabatta.

WINE RECOMMENDATION: KLEINE ZALZE VINEYARD SELECTION CHENIN BLANC

Fig & Camembert | 135

Fried Camembert cheese skewers served with caramelized walnuts, pistachios and fragrant tropical fruit compote topped with tortilla crisps. Finished with preserved figs.

WINE RECOMMENDATION: BABYLONSTOREN CHENIN BLANC

Smoked Salmon and Beetroot Dauphinoise | 138

Smoked salmon, beetroot and cream cheese dauphinoise.

Served with crispy capers and finished with beetroot ice cream.

WINE RECOMMENDATION: DURBANVILLE HILLS SPARKLING ROSÉ

Suid-Afrikaanse Pampoenkoekies | 118

Traditional South African pumpkin fritter stack layered with Goat's cheese, mango sauce and cinnamon palm sugar.

WINE RECOMMENDATION: PROTEA DRY ROSÉ BY ANTHONIJ RUPERT

Baby Calamari | 138

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

WINE RECOMMENDATION: DURBANVILLE HILLS SAUVIGNON BLANC

Mussel Pot | 148

Half-shelled mussels smothered in a creamy herbed lemon and garlic sauce served with toasted ciabatta.

WINE RECOMMENDATION: DURBANVILLE HILLS SAUVIGNON BLANC

vegetarian

Mélange of Pineapple and Cashew Nuts | 165

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

WINE RECOMMENDATION: VONDELING ROSÉ

Butter Beans and Coconut Curry | 165

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

WINE RECOMMENDATION: GABRIELSKLOOF SYRAH

Our famous Vegetable Crespelle | 150

Spinach, Feta and butternut wrapped in pancake served on a romesco sauce topped with olive tapenade and Parmesan.

WINE RECOMMENDATION: PONGRACZ NOBLE NECTAR

Baby Marrow Ribbons | 168

Baby marrow ribbons, spinach, with creamy coconut cream, roasted cashew nuts and basil pesto. Finished with olives and Parmesan.

ADD CHICKEN R25

WINE RECOMMENDATION: STOEPSIT BOPLAAS

salads

Seared Salmon & Litchi Salad | 158

Seared salmon, lettuce, caperberries, cocktail tomatoes, cucumber, litchis, micro leaves drizzled with a lemon vinaigrette.

WINE RECOMMENDATION: TOKARA CHARDONNAY

Crackled Pork Belly & Pear Salad | 155

Oven baked pork belly, slivers of pear, pecan nuts, rocket, Gorgonzola, sun-dried tomato and red onion. Served with a balsamic reduction.

WINE RECOMMENDATION: HERMANUSPIETERSFONTEIN BLOOS PINOT NOIR

NEW

Roasted Beet, Butternut, and Walnut Salad | 148

Roasted butternut and beetroot served on a bed of salad greens with feta, red onions, lightly toasted walnuts, and pumpkin seeds. Topped with fresh Avo and a green herb yogurt dressing.

WINE RECOMMENDATION: ALLESVERLOREN TINTA ROSÉ

Grilled Chicken Caesar Salad | 145

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 R15

WINE RECOMMENDATION: HAUTE CABRIERE

Biltong, Feta & Strawberry Salad | 148

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

WINE RECOMMENDATION: DURBANVILLE HILLS SAUVIGNON BLANC

Olive Marinated Chicken and Halloumi Salad | 157

Olive-marinated sweet chilli chicken strips with fried Halloumi, peppadews, cashew nuts, preserved green figs and mixed garden greens. Finished with a fig and cherry sauce.

WINE RECOMMENDATION: ALLESVERLOREN TINTA ROSÉ

fish

Salmon with Lemon Crushed Potato | 310

Salmon with lemon crushed potato topped with a granadilla and vodka sauce. Served with seasonal vegetables.

WINE RECOMMENDATION: HERMANUSPIETERSFONTEIN KAALVOETMEISIE

Stephnie's Seafood Platter | 335

Half portion of Kingklip, calamari and prawn platter with Saffron basmati rice or fries. Served with a creamy lemon butter sauce.

WINE RECOMMENDATION: BABYLONSTOREN CHENIN BLANC

Local Kingklip | 280

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

WINE RECOMMENDATION: TOKARA CHARDONNAY

Queen Prawns | SQ

Ten Queen Prawns on Basmati Saffron rice. Served with a creamy lemon butter sauce.

WINE RECOMMENDATION: WATERSIDE UNOAKED CHARDONNAY



A Toast to 15 Years

For 15 years, it has been our privilege to serve you. Every meal, every visit, and every shared moment has shaped this journey. Thank you for being part of it.

STEPHNIE STANDER (OWNER & FOUNDER)

pasta

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Beetroot Linguine | 148

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

WINE RECOMMENDATION: ALLESVERLOREN TINTA ROSE

The Fettuccine Alfredo | 145

Homemade Fettuccine in a creamy Parmesan-butter sauce served with fresh Italian herbs, mushrooms and Parma ham. Topped with Parmesan.

WINE RECOMMENDATION: SPRINGFIELD WILD YEAST CHARDONNAY

Karoo Lamb Lasagne | 168 (no gluten-free option)

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

WINE RECOMMENDATION: SPRINGFIELD LIFE FROM STONE
SAUVIGNON BLANC

Italian Spaghetti Bolognese | 147

Traditional ground beef with tomato sauce and a combination of a few secret spices and herbs on a bed of fresh spaghetti. Topped with Parmesan.

WINE RECOMMENDATION: VONDELING ROSÉ

Seafood Squid Ink Pasta, Chorizo Calamari | 240

(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.

WINE RECOMMENDATION: STORY TELLER BY LA VIERGE

beef

SAUCES | 49

- Bacon & mushroom sauce
- Biltong & blue cheese sauce
- Pepper & parmesan
- Three cheese sauce
- Mushroom sauce

Stephnie's famous Grilled Fillet | 290 with Bone Marrow

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

WINE RECOMMENDATION: HERMANUSPIETERSFONTEIN POSMEESTER

250g Prawn Fillet | 310

250g fillet topped with a duo of queen prawns with a garlic mash and Portuguese beer sauce.

WINE RECOMMENDATION: TOKARA DIRECTORS RESERVE RED 2021

Tuscany's Trio Fillet | 299

250g Medallions of fillet topped with a creamy bacon and butter mushroom sauce. Served with roasted baby potatoes and seasonal vegetables.

WINE RECOMMENDATION: TOKARA CABERNET SAUVIGNON

The Vercelli Stuffed Fillet | 299

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

WINE RECOMMENDATION: BEYERSKLOOF PINOTAGE

Oxtail & Mushroom | 285

400g Slow-cooked oxtail in red wine and fresh herbs. Served with samp or basmati rice and seasonal vegetables.

WINE RECOMMENDATION: THELEMA SHIRAZ

Aged T-bone with Parmesan and Pepper | 310

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.)

WINE RECOMMENDATION: BEYERSKLOOF PINOTAGE

Mature Rump | 288

300g of grilled beef rump, served with roasted baby potato and seasonal vegetables. Served with your choice of sauce.

WINE RECOMMENDATION: BEYERSKLOOF SYNERGY

300g Sirloin | 285

300g sirloin, served with baby potato and seasonal vegetables. Served with your choice of sauce.

WINE RECOMMENDATION: SPRINGFIELD ESTATE WORK OF TIME (ROBERTSON)

Aged Rib-eye with Truffle Butter | 340

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.

WINE RECOMMENDATION: RUPERT AND ROTHSCHILD CLASSIQUE

On Fire Chateaubriand | 645 | A unique experience at your table

600g aged fillet of beef, flambéed with cognac. Served (rare to medium rare only) and flambéed at the table with seasonal vegetables, butter-fried mushrooms, roasted petite tomato, baby potato and traditional pumpkin fritters. Finished with a sauce of your choice.

WINE RECOMMENDATION: STELLENBOSCH RESERVE MERLOT

poultry

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Date & Fig Chicken | 248

A duo of roasted chicken breast layered with red onion marmalade, tropical fruit, preserved figs and date chutney and spicy romesco sauce. Finished with Mozzarella and almonds. Served with rice and seasonal vegetables.

WINE RECOMMENDATION: KLEINE ZALZE VINEYARD SELECTION

Chicken with Thyme and Lemon | 240

Chicken fillets flame-grilled. Topped with a thyme, wild mushroom and lemon sauce on wilted spinach. Served with seasonal vegetables.

WINE RECOMMENDATION: AFRIKAANS CHENIN BLANC

Barbecued Chicken Fillet | 235

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

WINE RECOMMENDATION: RUPERT AND ROTHSCHILD CLASSIQUE

Deboned Grilled Half Chicken | 238 (Lemon & Herb or Peri-Peri)

A succulent deboned grilled half chicken served with Mediterranean potato.

WINE RECOMMENDATION: SPIER SAUVIGNON BLANC

lamb

Braised Karoo Lamb Shank | 330

600g Braised shank of lamb. Served with herbed mashed potato, seasonal vegetables and red wine jus.

Banting option: Replace mash with crushed sweet potato.

WINE RECOMMENDATION: DURBANVILLE HILLS RESERVE PINOTAGE

Lamb Chops | 315

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

WINE RECOMMENDATION: RUPERT AND ROTHSCHILD CLASSIQUE

Moroccan Lamb and Herb Curry | 310

400g 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.

WINE RECOMMENDATION: TOKARA CABERNET SAUVIGNON

pork

Crispy Pork Belly & Cider Jus | 295

300g Slow-roasted succulent pork belly with apple cider jus, braised red cabbage, sweet potato and topped with roasted caramel cashew nuts. Served with seasonal vegetables.

WINE RECOMMENDATION: AFRIKAANS CHENIN BLANC

Barbecue Pork Ribs

400g | 280 • 600g | 350

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

WINE RECOMMENDATION: TOKARA CHARDONNAY

ostrich

Ostrich Fillet served with a Port & Cranberry Sauce | 285

200g Ostrich fillet served medium with a Port and Cranberry sauce.

Served with baby potatoes and seasonal vegetables.

WINE RECOMMENDATION: BELLINGHAM HOMESTEAD

platters

Platter for Two | 610

WINE RECOMMENDATION: DE TOREN DELICATE

beef sliders • ribs • cherry bacon sausages • Parma ham
biltong • droëwors • toasted ciabatta • crackers • tortilla crisps
fried halloumi • Emmentaler cheese • Camembert cheese
hummus • red onion marmalade • sweet chilli sauce
a selection of fruit and nuts

high tea

Please book 48 hours in advance (minimum 6 pax)

The Elizabeth | 370 pp

This includes a glass of sparkling wine as a welcome drink and a cappuccino/filter coffee or a selection of tea to round off your High-Tea. (Bottomless tea or coffee) Excluding service fee.

Savory (5 choices)

Grilled rump kebabs served on a mint red wine jus.

Herb crusted roast beef with caramelized onions served on bruschetta with tangy mayo.

Mini chicken pot pies/mini feta & spinach quiche.

Mini croissant with salmon, cream cheese and basil leaves drizzled with a herb aioli.

Mini croissant with brie and honey.

Seasonal fruit & skewers.

Sweet (2 choices)

Mini lemon meringue tartlets /mini strawberry and cream scones.

Mini red velvet cupcakes/mini apple crumble/mini milk tarts.



View photos of high tea.

dessert

Hot Fudge Brownie Treats | 90

Gelato ice cream served with a warm brownie and drizzled with a decadent hot fudge sauce.

Orange and Chocolate Crème Brûlée | 90

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

Stephnie's Malva Pudding | 90

Served with vanilla crème anglaise and vanilla gelato.

A Trio of Sorbets | 90

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

Belgian Waffle | 120

(PLEASE ALLOW 20 MINUTES)

Traditional Belgian waffle served with a rich chocolate sauce, scoops of vanilla gelato with chocolate brownies and candied pecans.

Oreo Waffle with Caramel Popcorn | 128

(PLEASE ALLOW 20 MINUTES)

A traditional Belgian waffle served with scoops of Vanilla gelato, decadent caramel sauce, caramel popcorn and Oreo biscuits topped with a wafer.

Milk Tart | 90

South African traditional milk tart. Served with vanilla gelato.

Baked Crumbed Apple Tart | 90

Served with vanilla gelato or fresh cream.

Stephnie's Milky Bar Sago | 90

Sago baked in egg custard and Milky Bar chocolate with cinnamon sugar. Infused with cinnamon and cardamom.

Topped with a baked vanilla meringue.

Served with vanilla gelato.

Decadent Peppermint Crisp Tart | 95

Sugar peppermint, caramel condensed milk, Chantilly cream and coconut biscuits. Finished with Belgian chocolate shavings.

A Slice of Cake | 90

Please ask your waiter for our cake selection.

Whole Cakes | 680 – 920

(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.

(PLEASE NOTE: EXTRA CHARGED FOR FLOWERS AND CAKE TOPPERS)



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