

Stephnie's®
YOUR CULINARY THEATRE

breakfast
& lunch

PLEASE NOTE: WE ARE A CASHLESS ESTABLISHMENT

breakfast

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Pap and Kaiings | 85

Slow pan-fried pork belly served with maize meal & Romesco sauce.

Stephnie's Melkkos | 85

Proudly South African milk-based porridge with cinnamon.

On the run | 67

Scrambled eggs with 3 strips of bacon. Served on a roosterkoek.

NOTE: ONLY SCRAMBLED EGGS AVAILABLE

Sunrise Breakfast | 79

(Including a free filter coffee)

Scrambled eggs, rump frites (medium), bacon strips. Served with white / brown toast.

ONLY SCRAMBLED EGGS.

CIABATTA/RYE/HEALTH | 6.50

Pap and Chicken Livers | 85

Slow pan-fried spicy chicken livers served with maize meal.

Roosterkoek Eggs Benedict | 114

South African roosterkoek, potato Rösti, Parma ham, rocket, poached eggs and paprika hollandaise.

ADD SALMON 80

Avo with Crumbled Feta on Rye | 105

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

ADD SALMON 80

Salmon Royale | 145

English muffin with avocado, smoked salmon, poached eggs and hollandaise sauce. Garnished with spring onion.

The Special Maestro Breakfast and Cappuccino | 138

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

Poached Eggs and Cherry Bacon Sausage | 102

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

NEW

Overnight Rolled Oats with Berries and Chia Seeds | 128

Overnight rolled oats soaked in almond milk, Greek yogurt, chia seeds, vanilla extract. Topped with berries and honey.

Scotch Eggs | 112

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

Boere Ontbyt | 149

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

Edith Piaf's Breakfast | 139

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

(CIABATTA ONLY)

Rose Greek Yogurt Panna Cotta and Chia Seeds | 139

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

NEW

The Peanut Butter Smoothie Bowl | 142

Banana, peanut butter, Greek yogurt, almond milk, and protein powder blended and served in a bowl. Topped with berries, chia seeds, banana, granola and drizzled with shredded coconut and honey.

Boerekoffie | 80

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

ADD RUSK 12

Scone | 78

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

ADD CREAM 9

Bacon and Pecan Waffles | 120

Belgian waffle topped with orange cream cheese, bacon, caramelized pecan nuts, seasonal berries with cinnamon and red chilli syrup.

Our famous Omelettes (Please allow 20 min)

SERVED WITH TOASTED CIABATTA

120 | Chorizo sausage, spring onion, tomato and Mozzarella cheese.

120 | Bacon, Mozzarella, olives, sun-dried tomato & rocket.

117 | Cocktail tomatoes, basil pesto, fried onions, mushrooms and Mozzarella (Vegetarian)

EXTRAS (Served exclusively with main dishes)

CHICKEN LIVERS 40
KALINGS 35
MUSHROOMS 40
AVO 40
SALMON 80
RUMP FRITES 55

BACON 38
CHERRY BACON 35
BOEREWORS 45
BOERE PATTY 250g 60
SWEET POTATO FRITES 25
FETA 48

lunch

Homemade Quiche of the day | 115

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

Stephnie's Bobotie | 140

A South African delicacy made with coarsely ground beef, dried apricots, a hint of curry and almond flakes. Served with saffron basmati rice and tomato jam.

Chicken and Mushroom Pot Pie | 140

Creamy spiced chicken with mushrooms. Topped with butter puff pastry. Served with seasonal vegetables.

Lamb Curry-filled Roosterkoek | 139

Roosterkoek topped with an oregano and thyme-based lamb curry. Finished with coriander and yoghurt.

Roasted Chicken Schnitzel, Avo* and Fried Halloumi | 140 (*Avo if in season)

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

SUBSTITUTE SWEET POTATO FRIES | 14

The Lunch Poke Bowl | 160

Salmon cubes, red cabbage, halloumi, cucumber, broccoli, edamame beans, chickpeas, served with roasted cashew nuts. Served with a teriyaki sauce.

NEW

Chicken Poke Bowl with Truffle-infused Black Rice | 140

Grilled chicken strips with truffle-infused black rice and exotic mushrooms, crisp garden greens, avocado, edamame beans, julienne cucumbers and carrots, and red cabbage slivers. Served with crispy zucchini fries and a vibrant yoghurt, sriracha and lime dressing.

Rump Sosatie | 138

Rump sosatie with red peppers and onions. Served with side salad or fries.

200g Sirloin | 140

200g sirloin served with fries or a side salad.

SUBSTITUTE SWEET POTATO FRIES | 14

ADD EGG | 12

Stephnie's Steak Sandwich | 140

200g marinated rump strips, peppers, onions, topped with three cheeses on a ciabatta. Served with fries or a side salad.

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)

burgers

SERVED WITH SIDE SALAD OR POTATO FRIES.

SUBSTITUTE FOR SWEET POTATO FRIES | 14

Boereburger with Mushroom Sauce | 147

250g homemade beef patty with fried egg topped with Cheddar cheese, mixed greens, tomato and pineapple. Finished with a creamy mushroom sauce.

Greek Lamb Burger with Feta, Mint & Tzatziki | 149

250g lean lamb mince patty, red onion marmalade, rocket, Feta, chilli jam, tzatziki and mixed lettuce. Finished with a mint jus.

The Naked Burger | 139 (vegan)

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

Chicken Burger with a Bacon-Parmesan Sauce | 145

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

Mozzarella & Jalapeño Burger | 149

250g beef patty with mixed greens, tomato, mozzarella cheese, bacon and Jalapeño slices served with an avo mayo sauce.

NEW

Wagyu Burger | 180

250g Wagyu beef patty topped with melted Emmentaler cheese, fresh tomato, rocket and red onion, finished with truffle-infused wild mushrooms.

wraps

SERVED WITH SIDE SALAD OR POTATO FRIES.
SUBSTITUTE FOR SWEET POTATO FRIES | 14

Roasted Vegetables & Balsamic Chicken Wrap | 130

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

Rump Wrap | 135

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

toasted sarmies

SERVED WITH SIDE SALAD OR POTATO FRIES.
SUBSTITUTE FOR SWEET POTATO FRIES | 14

Ham & Cheese | 84

Cheese & Tomato | 82

Ham, Cheese & Tomato | 87

Chicken Mayo | 86

Bacon, Egg and Cheese | 92

WHITE, BROWN, RYE OR HEALTH BREAD.
ADD TRAMEZZINI /WRAPS | 20

Chicken Mayo, Bacon &

Mozzarella | 106

Mince & Camembert | 102

Biltong, Basil Pesto & Mozzarella | 102

pancakes

Chicken Lemon & Herb Pancake | 95

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

Savoury Mince & Camembert Pancake | 98

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

Cinnamon Sugar | 65

A duo of pancakes filled with cinnamon sugar and chocolate sauce.

Nutella and Banana | 95

A duo of pancakes filled with Nutella, banana and caramelized nuts.

fish

SERVED WITH SALAD/SAFFRON RICE/FRIES.
SUBSTITUTE SWEET POTATO FRIES | 14

Fish & French Fries | 139

Battered or grilled hake with lemon-butter or tartare sauce.

Hake & Calamari | 215

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

Calamari and Saffron Rice | 210

Grilled calamari served with saffron basmati rice. Finished with homemade tartare sauce and fried capers.

Queen Prawns | SQ

6/9 Queen Prawns served with a lemon butter sauce.

pasta

SUBSTITUTE FOR GLUTEN FREE PASTA | 25

Beetroot Linguine | 148

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

Karoo Lamb Lasagne | 168

(not available gluten-free)

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

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. Finished with Parmesan.

The Fettuccine Alfredo | 145

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

Seafood Squid Ink Pasta, Chorizo and Calamari | 240

(not available in gluten-free)

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

salads

Seared Salmon & Litchi Salad | 158

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

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 avocado and a green herb yogurt dressing.

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 | 15

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.

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.

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.

platters

Platter for two | 610

ONLY AVAILABLE FROM 11:30

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

desserts

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

Peppermint crisp, 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 – 950

(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)



www.stephnies.com |



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