



newsletter



Tapas Come Home

Chef Brad Ball of Bistro Sixteen82 has been taking diners to far-off places with his monthly Taking Tapas To... specials. Bistro visitors have and will continue to experience the flavours of the world, but in August, Bistro Sixteen82 brings tapas back home.

Through August, Brad and his team get a little nostalgic, and celebrate the unique tastes of South Africa by serving up small plates of traditional favourites. Bistro guests can look forward to classics like Bobotie, Bunny Chow and Koeksisters. Join Bistro Sixteen82 in August, and get a taste of home.

For bookings, please call: 021 713 2211
Or mail: reservations@bistro1682.co.za



August Movie Nights at Steenberg

When: 6th or 8th August, 18:30 for 19:00

Join us in the winery boardroom for cozy evenings in front of the silver screen, as we bring you the much-loved classics on our Movie Nights.

On August 6th, we'll be screening the 1951 film adaptation of A Streetcar Named Desire. Will we all yell out "STELLA!" when the famous scene occurs?

On the 20th of August, Mary Poppins makes an appearance on screen. A glass full of Steenberg wine does surely help the medicine go down!

For R130.00 per person, the ticket includes a menu of winter comfort food, including classic warmers like boeuf bourguignon and hearty soups. A delicious variety of snacks will also be cooked up by Bistro Sixteen82 to accompany the night's film: a bag of popcorn with aromatic garlic and rosemary seasoning, home-made wine gums with a delicious hint of elected Steenberg wines; and a satisfying chunk of chocolate honeycomb will end the night on a sweet note.

Join us at 18:30 for 19:00. A bottle of Steenberg wine can only enhance the experience, and will be available at cellar door prices on the night.

For guests who would like to make a night of it, the Steenberg boutique hotel is offering a great value Tuesday Movie Night offer, from R1950 for 2 people sharing, including luxury accommodation and full English breakfast, as a special mid-week treat.

Bookings are essential. Reserve your spot at one of our August Movie Nights by contacting Chantelle on 0217132211, or chantelle@steenbrg.co.za



Rudi Liebenberg Pops In

On the 28th of August, The Mount Nelson comes to Steenberg.

In the next installment of our "On Invitation" Pop Up Restaurant series, Executive Chef of the Mount Nelson Hotel and Sunday Times' Chef of the Year 2012, Rudi Liebenberg, pops in for a pop up.

As usual, the night's menu is strictly confidential. What's not a secret, however, is Rudi's reputation as one of South Africa's foremost Chefs. His dishes have stunned and scintillated diners from around the world. We know whatever he serves, we're in for a treat! Executive Chef of Bistro Sixteen82, Brad Ball, will be co-hosting the event with Rudi.

Each of the five courses will be paired with an exceptional Steenberg wine. Only 18 seats around the long Chef's Table are available, so early booking is essential.

To book a seat at the "On Invitation" Pop Up with Rudi Liebenberg, please contact Alex on 021 713 2211, or info@steenbrg.co.za.



Cabbages and Cannibals

On the 24th of July, Chef Garth Almazan of Catharina's served an unconventional feast to the bravest foodies in Cape Town. The Cabbages and Cannibals event invited guests to expand their culinary horizons and try out some alternative cuts, in line with the nose to tail cooking philosophy.

The five-course menu included offal items like tripe, trotters, livers, heart, oxtail and sweetbreads. Each course was paired with an organic wine.

Chef Garth's excellent plating skills and knowledge of cooking with these unconventional ingredients convinced more than a few diners to change their perception of offal cuts.

For more detail on the evening's menu, check out our [Cabbages and Cannibals blog post](#).



Catharina's gets a makeover

We've been lovingly updating Catharina's for some time now. Regular diners will know that the dining room has been transformed into a bright, vibrant space with plenty of natural light and eclectic touches.

The re-design of the interior has been a true collaboration. The entire team at Steenberg has pitched in to create a space that reflects the lively and welcoming nature of our estate. The relaxed dining area creates the perfect atmosphere for receiving the plentiful feasts from our kitchen, always made using the freshest, finest ingredients.

The combination of contemporary and vintage elements reflects Steenberg's bright future and rich history. The eclecticism of the space communicates Steenberg's warm atmosphere, and blends together both past and present – a celebration of "contemporary heritage".

Amongst the dozens of origami swans suspended from the ceiling, keen-eyed diners will notice the one black swan hanging from the roof, symbolising the Black Spurwing Goose in our logo, and along with it Catharina's enduring individualism, and Steenberg's indomitable spirit.

We can't wait to welcome you to our new home, we think it looks amazing. Pop in soon and let us know what you think!

For bookings, call: 021 713 2222



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