









in October

Upcoming events

In the final instalment of Bistro Sixteen82's wildly popular "Taking Tapas To..." series, Chef Brad and his team will be transporting taste buds to The Orient this

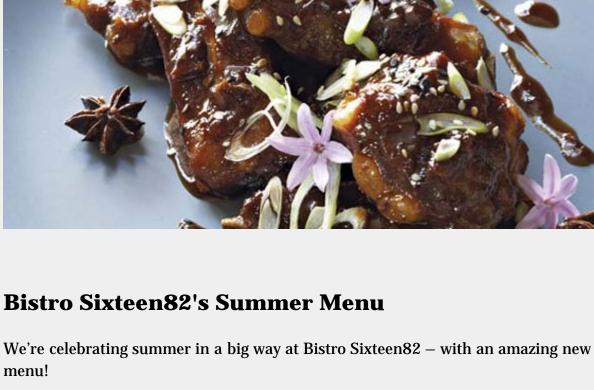
"Asian cooking lends itself particularly well to the tapas-dining style," says Brad Ball. "With so many exciting aromas and flavours – people generally want to try a bit (or a lot) of everything!"

The menu will include ten quintessential Asian dishes, such as Sticky Chinese Ribs and Teriyaki Chicken.

chilli, and savour the last precious moments of "Taking Tapas To..." No need to despair, however, as from November, diners can look forward to the return of the ever-wonderful classic tapas menu.

Come to Bistro Sixteen82 for the thrilling scent of star anise, ginger, honey, soy and

For more about "Taking Tapas To", please call us on 021 713 2211, or mail us on reception@steenbrg.co.za.



This Summer Menu is focussed on fresh flavours, variety, textural thrills and, of course, a good deal of indulgence. For instance, have a look at that breakfast

enjoying the excellent food on offer.

toothers are in for a treat.

selection! Our famous "Brad's Bacon" makes a return, and according to Chef Brad Ball, this is

the "baconiest bacon on the planet". Packed full of flavour, and cooked to perfect

There's nothing better than grabbing a seat at our Bistro on a beautiful day, and

For lunch, you can nibble on our excellent deli produce, or take your pick of exciting Salads, Mains, Tartines and Sides.

puffed wild rice, adding an amazing textural dimension to the creaminess of the risotto – that little bit of crisp crunch takes this dish to a whole new level. This dish pairs very well with Steenberg's Nebbiolo.

Orange Cheesecake and selection of local cheese and preserves means that sweet-

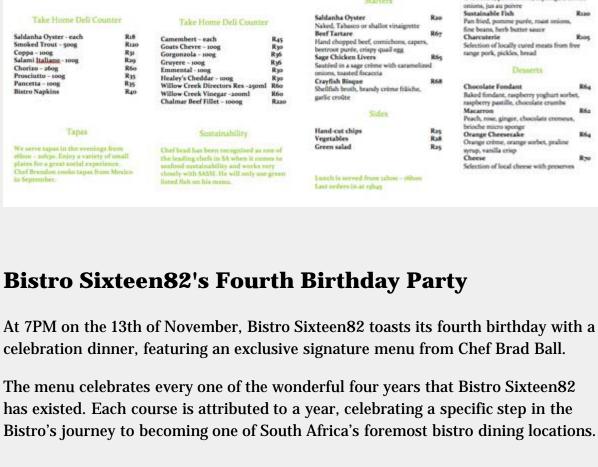
Life is uncertain. Eat dessert first. A Chocolate Fondant, Macarron selection,

With so much choice, and with everything being so scrumptious, you've got a

summer full of good dining at Bistro Sixteen82 waiting for you!

sixteen 2 sixteens Breakfast Breakfast Saldan Freshly shucks or shallot vinaigrette Shrooms on Rösti mushrooms, char Brad's bacon, rösti, poached eggs, hollandaise sauce, roast tomato

Boof Fillet



Seats are limited, so if you would like to raise a glass and take a trip down memory lane with Bistro Sixteen82, book early. This is not your average 4th birthday party!

For inquiries and bookings, call Alex on: 021 713 2211

mingle with other diners at a table.

THE SIGNATURE BIRTHDAY CELEBRATION DINNER

THIRTEENTH NOVEMBER 2013

Namibian Crab Risotto, Squid, Crème Fraîche, Micro Basil

Beef Tataki, Fresh Green Ginger, Lime, Chilli, Coriander

Sticky Pork Belly, Salted Caramel, Maron, Tom Yum Salad

2011

FOURTH COURSE

2010 FIFTH COURSE - DESSERT

"What's it called Dave Jones?"

2009 - 2012

event.

2012 THIRD COURSE

FIRST COURSE FIRST COURSE Asparagus Gratin, Truffled Gruyère Mousseline, Tomato Jam Asparagus Gratin, Truffled Gruyère Mousseline, Tomato Jam SECOND COURSE SECOND COURSE

THE SIGNATURE BIRTHDAY CELEBRATION DINNER

THIRTEENTH NOVEMBER 2013

Namibian Crab Risotto, Squid, Crème Fraîche, Micro Basil 2012

THIRD COURSE

2011

FOURTH COURSE

Sticky Pork Belly, Salted Caramel, Maron, Tom Yum Salad

FIFTH COURSE - DESSERT

"What's it called Dave Jones?"

2009 - 2012

This is Steenberg's youngest sparkler – and

it has an attitude to match! Literally

Beef Tataki, Fresh Green Ginger, Lime, Chilli, Coriander

Eating great food in great company is like drinking barrel aged Eating great food in great company is like drinking barrel aged tequila from Charlize Theron's belly button... - Chef Brad Ball tequila from Charlize Theron's belly button... - Chef Brad Ball Vanessa Marx Pops In for a Pop Up On the 30th of October, famed Head Chef of Cape Town's popular Dear Me restaurant, Vanessa Marx, pops in to treat guests to a surprise 5-course dinner and

utter deliciousness. Her bright personality and brilliant sense of humour show on her plates, and ensure that this "On Invitation Pop Up" will be a not-to-be-missed

With only 18 seats around the chef's table, Vanessa Marx's Pop Up is already sold-

out. We can't wait to hear what she chooses to serve for her menu!

Steenberg Sparkling Sauvignon Blanc

preview to the striking flavours within, and makes this a wonderful visual addition to your wine rack.



we're extremely proud of it.

our Cellar door for R95.00.

in the Steenberg Hotel's crown. In our constant effort to keep our interiors as magnificent as our surrounds, this update is one of many recent evolutions in the The Manor House, our Provincial Heritage Suite, dates back to the origins of Steenberg, and has been a silent witness to the many years of progress at the estate. With it's luxurious interiors, expansive lawn and magnificent patio with breath-

How would you describe the Catharina's Summer Menu as a whole?

What is your favourite wine to pair with at the moment? **Garth:** Definitely the Steenberg Nebbiolo. The earthy notes of the Nebbiolo, as well as its excellent acidity, open up many opportunities for pairing. This wine goes well

with mushrooms, truffle oil and earthy dishes. Which dish do you think "stands out" on the menu?

Garth: It's hard to pick just one! For starters, the Burrata with Tomato Poppers are a hit, and the Marron Risotto is also delicious. Risotto seems to be becoming a signature for me.

No matter what the weather, there's always good eating to be done at Catharina's. The new Summer Menu is a perfect reason to come and enjoy the glorious weather and views from our gorgeous dining room.

in LINKEDIN

Bistro Sixteen82 serves up a tantalising taste of Asia October, with a ten-item menu inspired by the bold tastes and aromas of Asia.

crispness, this pork-belly bacon is really quite something. Just one of the delicious mains is The Mushroom Risotto. Featuring Porcini mushroom puree, Shimeji mushrooms and Truffle Oil, this feast is topped off with

Eggs Royale Smoked rainb Mince on Toast Fresh avo, red onion, bacon crumbs on Splash Farm fast is served from phot-sityo

The bash will include a 5-course dinner and a glass of Brut Chardonnay, at a cost of R325.00 per person. Tables will seat 10, so guests can either book an entire table for 10, or be seated to

intimate chef's-table experience. Vanessa's signature cuisine combines health-conscious, allergen-free cooking with

bubbling with exuberance and fun, this tropical, Prosecco-style, 100% Sauvignon Blanc bubbly is the perfect companion to any spring-time soiree! The bold orange and white label is a perfect

Steenberg's reputation as one of South Africa's foremost Sauvignon Blanc and

bubbly producers means that this wine is a marriage of two of our specialities, and

Only 6, 000 bottles have been produced for this year's vintage, so make sure you grab one (or many!) soon. The Steenberg Sparkling Sauvignon will be available from

For inquiries, orders and purchases, call Chantelle on: 021 713 2211.



Chef Garth Almazan of Catharina's shares his Summer Menu inspiration The Summer Menu at Catharina's has all makings of an unforgettable summer feast: an abundance of fresh, seasonal produce, and a focus on simple, vibrant flavours. Truly an inspired combination of dishes, Chef Garth shared some of his thoughts on what went into creating this season's menu: **Garth:** Some of my dishes speak of wholesome comfort food, with a contemporary twist. Steenberg's dictum has always been about honouring a "Contemporary Heritage", meaning that we embrace the past but keep things current with a fresh and innovative attitude. That's exactly what the new menu does – there are a few old classics, but they've been jazzed-up a bit.