

BISTRO sixteen82

Breakfast

Saldanha Oyster	R20
Freshly shucked served naked, Tabasco or shallot vinaigrette	
Shrooms on Rösti	R64
Portobello mushrooms, truffle oil, thyme, buttered Swiss chard, taleggio cheese	
Summer Berries	R56
Mixed fresh summer berries, orange, honey, granola	
Avo Toast	R50
Fresh avo, red onion, bacon crumbs on seed loaf	

Brad and his team endeavor to use sustainable, free range and organic produce as far as is possible

Breakfast

Eggs Benedict	R67
Brad's bacon, rösti, poached eggs, hollandaise sauce, roast tomato	
Eggs Royale	R75
Smoked rainbow trout, rösti, baby spinach, poached eggs, hollandaise	
Scram on Toast	R64/R75
Brad's bacon/smoked trout with roast tomatoes	
Lots-of-lox	R68
House cured salmon lox, capers, crème fraîche, toasted sourdough baguette	

We use only traceable free range eggs from Splash Farm
Breakfast is served from 9h00-11h15

Take Home Deli Counter

Saldanha Oyster - each	R18
Smoked Trout - 500g	R120
Coppa - 100g	R31
Salami Italiano -100g	R29
Chorizo - 260g	R60
Prosciutto - 100g	R35
Pancetta - 100g	R35
Bistro Napkins	R40
Willow Creek Truffle oil - 250ml	R90

Take Home Deli Counter

Camembert - each	R45
Goats Chevre - 100g	R30
Gorgonzola - 100g	R36
Gruyere - 100g	R36
Emmental - 100g	R30
Healey's Cheddar - 100g	R30
Willow Creek Olive Oils -250ml	R60
Willow Creek Vinegar -200ml	R60
Chalmar Beef Fillet - 1000g	R220

Tapas

We serve tapas in the evenings from 16h30 - 20h30. Enjoy a variety of small plates for a great social experience.

Sustainability

Chef Brad has been recognised as one of the leading chefs in SA when it comes to seafood sustainability and works very closely with SASSI. He will only use green listed fish on his menu.

BISTRO Sixteen 82

Starters

Saldanha Oyster	R20
Naked, Tabasco or shallot vinaigrette	
Beef Tartare	R67
Hand chopped beef, cornichons, capers, beetroot purée, crispy quail egg	
Trout Fish Cakes	R70
Panko crumbed, lime and cucumber, hoisin dressing	
Pork Terrine	R68
Pork shoulder terrine, pancetta, aspic pickled cauliflower	

Salads& Tartines

Caesar	R48/75
Baby gem lettuce, anchovy, parmesan croutons, smoked bacon, quail egg	
Thai Sprout Salad	R48/75
Baby leaves, noodles, coriander, mint, peppers, spring onions, chilli, lime, peanuts	

Smoked Trout	R90
Toasted sourdough, courgette ribbons, radish, sour cream vinaigrette	
Open Chicken Club	R80
Shredded chicken, black forest ham, avocado, red pepper aioli, plum tomatoes	

Sides

Hand-cut chips	R25
Vegetables	R28
Green salad	R25

Lunch is served from 12h00 – 16h00
 Last orders in at 15h45
 Menu may change without notice due to seasonal availability.
 A service charge of 12% will be added to tables of 8 or more

Mains

Sustainable Fish	R128
Pan fried, braised peas, spinach, baby potatoes, salsa verde	
Summer Pea Risotto	R65/98
Pea purée, peas, asparagus, pea shoots, Pangriatata	
Roast Pork Belly	R160
Mustard mash, tender stem broccoli, roast garlic, thyme jus	
Fresh Black Mussels	R65/120
Onion, garlic, Steenberg sauvignon blanc, cream, chives	
Peri - Peri Chicken	R135
500g spatchcock free range baby chicken, lemon, thyme, chips, cucumber salad	
Linguine con Chorizo	R100
Egg pasta, Napolitano sauce, chorizo, shrimp, basil	
Sirloin Burger	R105
Grilled beef, portobello mushroom, onion rings, taleggio cheese, hand cut chips	
Pepper Fillet	R168
Oven roast, crispy fries, asparagus, onion rings, pepper sauce	
Charcuterie	R120
Selection of locally cured meats from free range pork, pickles, bread	

Desserts

Mango Semifreddo	R64
Peanut meringue, lemon curd, basil, coconut jellies	
Rose Red & Green Fig	R64
Green fig ice cream, rose panna cotta, pistachio sponge, marshmallow	
Chocolate Streusel	R64
Salted caramel, vanilla crème, chocolate cremeux, hazelnut ice cream	
Cheese	R70
Selection of local cheese with preserves	