

CATHARINA'S

AT STEENBERG

STARTERS

Soup of the day - 75

Roast cream of tomato, herb crème fraiche

Garden Salad – 90

Avocado, spring onion, roast baby onion, cucumber,
blue rock cheese, toasted pumpkin seed,
lemon dressing, mixed baby leaves

Oysters – 28

Saldanha Bay, freshly shucked to order

Calamari – 115

Pickled calamari, basil pesto, olive crumbed bocconcini,
compressed watermelon, shaved asparagus and tips,
pickled ginger and sunflower seed dressing, baby leaves

Prawn and Smoked salmon – 125

Prawn and Smoked salmon ravioli, dill cream sauce,
coriander, micro greens

Venison – 130

Venison Gratinata, king oyster mushroom,
artichoke hearts, capers, parmesan cheese,
basil pesto, pickled aubergine, spiced avocado puree

Arancini – 115

Lamb arancini, spiced cous cous, caesar dressing,
toasted sunflower seed salad

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MAINS

Carrot, Cardamom & Coriander - 140

Grilled carrot, orange and cardamom risotto,
parsley, walnut and feta

Seabass – 180

Pan fried Seabass, smoked paprika potato puree,
roast garlic creamed leek, tempura courgette spaghetti,
thyme and sesame dressing

Tuna – 195

Grilled yellow fin Tuna, whole grain mustard spätzle,
braised Chinese cabbage, white onion and caper puree,
toasted pumpkin seed, mussel and sundried tomato vinaigrette

Pork Belly – 195

Slow cooked belly, grilled baby potato,
butternut purée, cauliflower rice with ash, broccolini,
baby carrots, blue cheese jus

African Game - 215

Grilled Impala loin, tomato and feta tortellini,
dehydrated mushroom, sweetpotato and rooibos puree,
pickled baby beetroot, broccolini, nutmeg jus

Lamb Rack - 215

Cashew nut and chilli crusted rack of lamb,
rosemary infused asparagus spears, parsnip
and roasted garlic puree, caramelised onion new potatoes,
slow roasted vine tomatoes, thyme jus

Fillet Steak– 215

Chargrilled Fillet of Beef, roast pepper croquette,
mushroom, spinach and fine bean ragout,
red pepper gel, blue cheese cream, thyme jus

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DESSERTS

Apple - 70

Green apple parfait, tart tatin, sous vide apple,
gingerbread and butterscotch

Chocolate - 95

Chocolate fondant, vanilla bavarois,
dehydrated mousse, white chocolate sorbet

Lemon - 75

Frozen lemon curd, lemon thyme crème fraîche sherbet,
earl grey meringue, blueberry gel

Coffee - 85

Coffee jivara mousse, peanut butter ice cream,
kahlua panna cotta, caramel popcorn

Brûlée - 55

Caramelized rooibos, butter biscuit crumbs, frozen melktart

Cheese - 105

Chef's cheese selection, walnut fig salami, candied celery,
mustard crackers, roast pear puree

Sorbets - 55

Selection of 3 seasonal flavours

Subject to Seasonal Availability
12% Gratuity will be added onto tables of 8 or more.

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5 COURSE TASTING MENU

Salmon

Franschhoek salmon trout, orange and cardamom risotto,
parsley, walnut and feta

Silverthorn The Green Man MCC 2014

Smoked Crocodile

Sous vide crocodile tail, crocodile carpaccio,
cucumber and tabasco jelly, buffalo yoghurt and miso labneh,
black garlic and caramelized onion purée,
sesame courgette, sunflower seeds and shoots

David Finlayson Chenin Blanc 2015

African Game

Grilled Impala loin, tomato and feta tortellini,
dehydrated mushroom, sweetpotato and rooibos puree,
pickled baby beetroot, broccolini, nutmeg jus

Steenberg Catharina 2015

Langbaken Karoo Sunset

Baba ganoush, pineapple and grape chutney,
gooseberry gel, sourdough melba toast,

Allesveloren Port 2011

Coffee

Coffee jivara mousse, peanut butter ice cream,
kahlua panna cotta, caramel popcorn

Blaauwklippen Noble Late Harvest Zinfandel 2012

850 with wine pairing // 600 without wine pairing