

BISTRO Sixteen82

Breakfast: Monday – Sunday: 9am – 11am

Saldanha Oyster	R23
Freshly shucked served naked, tabasco or shallot vinaigrette	
Yoghurt Terrine	R69
Bulgarian yoghurt terrine, berry coulis, citrus segments, nut granola & honey	
Scram Wrap	R82/88
Parma ham / smoked trout wild rocket, truffle scrambled eggs, cherry tomato, balsamic syrup	
Shrooms on Rösti	R74
Assorted mushrooms, gorgonzola cream, chives, buttered English spinach	
Beef Ragout	R88
Wholewheat toast, poached eggs, buttered English spinach	
Smoked Trout & Crème Fraîche	R88
Wholewheat toast, avo pulp, roasted tomatoes, wild rocket, chargrilled red pepper coulis	
Eggs Benedict	R82
Bacon 1682, rösti, poached eggs, Hollandaise sauce, cherry tomato	
Eggs Royale	R94
Smoked rainbow trout, rösti, poached eggs, baby spinach, Hollandaise sauce	
Mushroom Benedict	R74
Assorted mushrooms, rösti, poached eggs, Hollandaise sauce, cherry tomato	
Toast and Preserves	R32
Choice of white or seed loaf and preserves	

Bistro Sixteen82 endeavors to use sustainable, free range and organic produce as far as is possible.

A note from Chef Kerry Kilpin

“

This is *me*:

I love to create food which is seasonal, flavourful and which bursts with freshness. My greatest inspirations are derived from significant occasions in my life. On my travels to Thailand I developed a love and passion for Asian food. From shopping at the local food markets to creating my first authentic Thai dish, I was in heaven. These Asian flavours are fused with my classical training built up from years spent working with Franck Dangereux. You will notice a common thread in what I do and who I am. *Love.*

I cook *with* love and my food *is* love.

I cook what I love to eat.

”

With love, Kerry

**Breakfast is served from 9h00-11h00
Lunch is served from 12h00 – 15h15
Last orders in by 15h00**

Tapas is served in the evenings from 17h00 – 20h20. Enjoy a variety of small plates for a great social experience.

A discretionary service charge of 12% will be added to tables of 8 or more.

The menu may change without notice, due to seasonal availability.

We are a non-smoking restaurant, this includes the use of electronic cigarettes.

BISTRO Sixteen & 2

Lunch

Monday – Sunday: 12pm – 3pm

Starters

Saldanha Oyster R23

Naked, tabasco or shallot vinaigrette
**Steenberg 1682 Chardonnay MCC Brut R69*

Beef Tataki R94

Seared beef, truffled corn, shimeji mushrooms, wild rocket, chilli
**Steenberg Nebbiolo 2014 R134*

Panko Crusted Cheese Fritter R76

Stone fruit salsa, plum compote, lemon verbena & ginger pearls
**Steenberg Sparkling Sauvignon Blanc 2014 R54*

“Caesar” Salad 1682 R88

Parma Ham, white anchovies, artichokes, marinated peppers, cos lettuce, soft quail egg, curry oil
**Steenberg Sauvignon Blanc 2016 R70*

Chicken Liver Parfait R72

Baby leaves, spiced apple chutney, blueberry gel, toasted brioche
**Steenberg Semillon 2016 R119*

Tempura Prawns R95

Red cabbage, coriander & peanut noodle salad, miso mayo, red chilli syrup
**Steenberg Semillon 2016 R119*

Baby Patagonian Calamari R92

Curry dusted calamari, avo pulp, babaganoush sauce, soy syrup
**Steenberg Sphynx 2016 R74*

Sides

Hand-cut chips R25

Vegetables R28

House Salad R45/70

Vegetarian menu available on request.
Vegans can be catered for, please enquire with your waitron.

Mains

Risotto of the Day R82/ R122

Homemade risotto with pecorino cheese & Steenberg Sauvignon Blanc

Add Bacon R13/ R20

**Steenberg Black Swan 2016 R119*

Sustainable Fish R158

Kimchi, pak choi, shimeji & charred corn salsa, “umami” cream

**Steenberg Rattlesnake 2016 R74*

Sirloin Salad R158

Tender greens, sprouts, red pepper coulis, balsamic syrup & gorgonzola mousse

**Steenberg Echo Bordeaux Blend 2014 R74*

Braised Lamb Neck R188

Herb ricotta stuffed lamb neck, butternut textures, spinach, carrot salad, roasted cumin jus

**Steenberg Merlot 2014 R99*

Roasted Pork Belly R175

Roasted pork, celeriac mash, pecan nut & green bean salsa, maple jus

**Steenberg Semillon 2016 R119*

Beef Fillet or Sirloin R210/ R175

Grilled beef, potato rösti, asparagus, Bordelaise jus, thyme, pea & tomato salsa

**Steenberg Syrah 2014 R110*

Open Steak Sandwich R156

Chimichurri Hollandaise, tender greens, onion rings, sundried tomato pesto, hand cut chips

**Steenberg Syrah 2014 R110*

Anti Pasti Plate R122

Assorted locally cured meats, pork pâté, pickles, rocket & homemade bread

**Klein Steenberg Cabernet Sauvignon 2014 R54*

Kerry and JD’s wine recommendation by the glass.

BISTRO sixteen&2

*Desserts: Monday – Sunday for Lunch and Tapas
Menu may change without notice due to supplier and seasonal availability*

Salted Caramel Chocolate R68

Salted Caramel Chocolate Ganache, Peanut Pinwheels, Vanilla Crème,
Peanut Butter Ice Cream, Lace Biscuit

Yoghurt Panna Cotta R72

Rose Vanilla Ice Cream, Phyllo Cigar, Fresh Berries, Lemon Curd

Whipped Coconut R72

Compressed strawberries, basil, harvest sorbet, coconut meringues

Banana Cheesecake & Peanut Macaroon R65

Sesame Ice Cream, Crème Anglaise, Popcorn Praline, Honeycomb

Lemon Posset R55

Yoghurt & Granadilla Sorbet, Berry Coulis, White Chocolate Shortbread

Dark Chocolate Marquise R72

Raspberry Ice Cream, Chocolate Soil, Orange Foam, Chocolate Cigar

Bread & Butter Pudding R68

Date & Cinnamon Bread & Butter Pudding, “Hot Cross Bun” Ice Cream, Toffee Sauce

Cheese Platter R85

Selection of Local Cheese with Preserves

Homemade Fruit Sorbet or Ice Cream Scoop R23

Homemade Chocolate Truffle R12

A TREAT WITH CHEESE OR SOMETHING SWEET

	50ml	
De Krans Ruby Port	24	
De Krans Tawny Port	32	
Graham Beck Rhona Muscadel	32	
Buitenverwachting ‘1769’	43	
Paul Cluver Noble Late Harvest	62	
Dalla Cia Grappa (Cabernet Sauvignon - Merlot)	57	
Steenberg Sparkling Sauvignon Blanc 2014	54	215
Steenberg 1682 Chardonnay MCC Brut	69	275
Steenberg 1682 Pinot Noir MCC Brut 2014	89	355
Steenberg Lady R MCC Brut 2011 (Pinot Noir / Chardonnay)		595

Tapas Menu:

Monday – Sunday: 17:00 – 20:20

West Coast Oysters	23each
Anti Pasti Plate	94
House Salad	45
Bruschetta Duo	44
Cheese Fritter	52
Polenta Frites, Babaganoush Sauce	45
Arancini, Risotto Fritters, Thyme Mayo	46
“Patatas Bravas”	42
Rosti, Veg & Goats Feta	52
West Coast Mussels	75
Fish Pot Stickers	72
Baby Patagonian Calamari	75
Gambas, Lemongrass Tom Yum	94
White Anchovy, Peppers, & Artichoke	62
“Ponzu Napa Rolls”	66
Sticky Harissa Lamb Ribs	78
Chorizo & Artichoke	75
Pork Belly, Maple jus	68
Beef Ragout, Rosemary Polenta	82
Pork & Manchego Croquette	48
Beef Tataki, Chilli	94
Chicken Liver Parfait	72
Cheese Board	85
Dessert Menu Available	

Vegetarian menu available on request

Last food and beverage orders at 20:15

Menu may change without notice due to supplier and seasonal availability

12% gratuity will be added to table of 8 or more