

Stoep

Winter Menu

Stoep takes great pride in using the best local, sustainable and seasonal ingredients to present our guests with small sharing plates and generous mains which are complemented by a fantastic wine list representing some of the most exciting wines of the Drakenstein region.

Working with local farmers and artisans, Chef Melissa and our team strive to deliver an exceptional dining experience using hand-harvested produce, grass-fed beef, pasture-reared eggs, and sustainable fish. Our chef celebrates the fresh produce sourced from the surrounding countryside.

Smaaklike ete

Nibbles

- Tempura green vegetables, soya dip 50
- Honey & thyme halloumi, toast 55
- Shredded duck spring rolls, dipping sauce 58
- Portobello mushroom arancini 50
- Smoked snoek samoosas, coriander chilli chutney 45

Small Plates

- Free-range skaapstertjies, home-made basting, chargrilled 85
- Lamb koftas, romesco sauce 89
- Honey, soy, chilli & garlic chicken wings 80
- Baby marrow & halloumi fritters, lemon labneh (v) 75
- Roasted pumpkin, pecan praline, goat's cheese (v) 70
- Charred Italian pepper, 3 cheese filling, garlic crust (v) 80
- Crispy spiced calamari, chickpea & feta salad, local chorizo relish 115
- Grilled trout fillet, avocado on a sushi rice cake 98
- Saldanha mussels, creamy garlic, white wine sauce, ciabatta 95

Flatbreads

Gluten-free option – additional R20

- Smoked beef, rocket, balsamic onions, Emmental, garlic butter 85
- Crisp bacon, garlic, cream cheese yoghurt 85
- Local goat's cheese, salad, sweet piquanté peppers, balsamic reduction, garlic butter 89

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Salads

- Cured free-range duck, avocado, cos, cucumber, beans, coriander & mint vinaigrette 105
Free-range crunch chicken, spaghetti vegetables, peanut & sesame dressing 90

Freshly Made Pasta

Your Choice - Linguini, Spaghettoni, Fusilli, Tagliatelle, Pasta Shells
Gluten-free option – additional R20

- Wood roasted beef ragu, wine tomato sauce 115
Calamari, prawn, tomato, green chilli, garlic, olives, rocket 140
Exotic mushrooms, baby spinach, herb labneh (v) 120
Free-range smoked chicken, bacon, mushroom & pea Alfredo 130

Mains

- 250g grass-fed sirloin, crisp layered potato, shiraz salt 190
Venison pie, shortcrust topping, buttery mash potatoes 145
Kalahari lamb rump, spiced buttered mielie, roasted baby potato, mint & raspberry jus 180
Stoep Wagyu burger, spekboom & red onion pickle, BBQ aioli, fries 147
Catch of the day, broccolini & cashews, basmati rice, curried coconut sauce 175
Chickpea & vegetable bobotie, roti, sambals 135

Sides

- Hand-cut fries, aioli 35
Crispy layered potato 35
Roasted seasonal vegetables 35
Side salad with feta 30
Red wine jus 40
Creamy exotic mushroom sauce 45

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Desserts

Chocolate Malva pudding, custard ice cream 65

Crêpes Suzette, vanilla bean ice cream 65

Baked condensed milk crustless cheesecake, vanilla bean ice cream 70

Home-made ice cream, per scoop 20

Buttermilk scone, Stoep jam, cream 35

Canelé 35

(French pastry with a caramelised crust & tender centre)

10% gratuity added for tables of 8 and over

****If you are interested in purchasing any of our meats, pastas, pickles, etc. from our menu, please pop in at our Farm Grocer in the Avenue and see what is in stock.***