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A La Carte

FROM 12:30

CONTACT

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BUBBLES & OYSTERS

GRAHAM BECK BRUT NV or 999
GRAHAM BECK ROSE NV or
GRAHAM BECK NECTAR NV

Including a Bakers dozen of naked West Coast oysters

Available Friday, Saturday, Sunday while stocks last

NIBBLES

MIXED TOASTED NUTS V 65
ROASTED LAMB TAILS 65
MIXED GARLIC OLIVES V 65
ZUCCHINI FRIES V 65
THAI STYLE CRAB CAKES 95

COLD STARTERS

GRILLED NECTARINE SALAD V 115
Nectarines, bocconcini, arugula, pine nuts, balsamic vinegar glaze

CAPRESE SALAD V 115
Buffalo style mozzarella, tomatoes, basil, balsamic reduction

SALMON ROSES 4 pcs 125
Norwegian salmon / sushi rice / avocado / Kewpie mayonnaise / salmon ikura

SALMON SASHIMI 5 pcs 155
Yuzu ponzu / sesame oil / gari / wasabi / spring onion

PARMA HAM 145
Rocket, figs, grilled asparagus, balsamic glaze

OSTRICH 135
Coffee marinated ostrich, Gorgonzola, pear, caramelized pecan nuts, rocket

HOT STARTERS

TEMPURA PRAWNS 145
Tempura prawn kebab, ginger papaya salsa, guacamole

CHICKEN LIVERS 95
Peri Peri cream sauce, toasted brioche

SNAILS 115
Shiitake mushrooms, white wine, parsley, tomato, garlic bruschetta

CALAMARI 135
in a creamy sauce with corn, edamame beans, rustico rice, limes



PASTA

	STARTER	MAIN
GNOCCHI Spinach, sun-dried tomatoes, Napolitana	V 105	150
PENNE Chicken, pesto, mushrooms, cream	120	165
SQUID INK PASTA Salmon, peas, vodka, cream, chives	185	245

MAIN COURSE FISH

SALMON STEAK Truffle mash, fine beans, charred onions, caper sauce		325
GRILLED KABELJOU Chorizo, chickpeas, roast garlic, stir-fry vegetables, chive sauce		295
7 GRILLED KING PRAWNS Chips & rice, lemon butter or peri-peri		365

MAIN COURSE GRILLS

SIRLOIN ON THE BONE 400g Chips, salad, chimichurri sauce		255
MPOTSENGS MIXED GRILL Braai wors, rump steak, chicken drum & thigh, pap, beetroot, chakalaka		265
PICANHA 300g Chips, salad, chimichurri sauce		255

WAGYU

Free Range from Cradle Wagyu
(subject to availability)

Served with Parmesan & truffle chips, sautéed red peppers & courgettes, Bordelais sauce

RIBEYE	R 1 960 / kg
FILLET	R 1 680 / kg
SIRLOIN	R 1 316 / kg

MAIN COURSE PANS

ROAST DUCK BREAST Pak choi, gratin potatoes, Madagascar pepper sauce		265
BRAISED SHORT RIB in a gravy, pap, spinach		235
DUTCH FILLET 250g Dutch style beef fillet, truffle mash, heirloom baby carrots, Cognac cream sauce		315
PORK BELLY Truffle mash, grilled asparagus, port sauce		245
CHICKEN MARSALA New potatoes, fine beans, mushrooms, Marsala wine sauce		205
BUTTER CHICKEN Basmati rice, chapati, sambals		185

MAIN COURSE VEG

CHARRED DUKKAH VEGETABLES Flame grilled, broccoli, cauliflower, edamame beans, mushrooms, peppadew Bearnaise	V 155
VEGETABLE THAI GREEN CURRY Basmati rice, cashew nuts, chapati, sambals, coconut flakes, lime wedges	V 155

EXTRAS

Truffle mash	60
Parmesan & truffle chips	45
Basmati rice	45
Fine beans	45
Sautéed vegetables	45
Stir-fried vegetables	45

CHILDREN'S MEALS

CHICKEN STRIPS Chicken strips, coleslaw, chips	85
SPAGHETTI Bolognese, tomato sauce	75
SLIDER Beef, chips, dipping sauce	75
ICE CREAM Vanilla, hot chocolate sauce, sprinkles	65
½ WAFFLE Ice cream, chocolate sauce, smarties, sprinkles, jelly tots	85

GOURMET BURGERS

Served with old style onion rings, truffle & parmesan potato chips

BIG DADDY DOUBLE CHEESE Double beef, double cheddar, bacon, Cajun mayonnaise, lettuce, caramelized onions, bbq sauce	185
NINETEEN BEEF BURGER 180g homemade beef burger, cheddar, caramelized onions, tomato, lettuce, roasted garlic mayonnaise	135
OiSHi CHICKEN BURGER Grilled chicken breast, teriyaki sauce, wasabi mayonnaise, tomato, lettuce, rocket	125

Melissas & Dessert Palette

CAKE OF THE DAY 105

Baked cheesecake, carrot cake, chocolate sponge, red velvet

PANNA COTTA 95

Elderflower panna cotta, strawberry foam, white chocolate snow, Greek yoghurt cremeaux, compressed strawberries

TRIO OF DESSERTS 95

Passionfruit and honeycomb parfait, Almond, caramel, and chocolate Italian kisses, Chocolate and Turkish delight ice cream sandwich

TIRAMISU 95

Coffee cremeaux, mascarpone mousse, aero, coffee sponge

WAFFLES HALF 85 FULL 115

OREOS

or

MIXED BERRIES

or

PEPPERMINT CRISP

IRISH COFFEE 75

S.A. COFFEE (BAINS) 65

KAHLUA DOM PEDRO 75

AMARULA DOM PEDRO 75

JAGERMEISTER 50ml (DOUBLE) 70





MANAGING DIRECTOR

Michael Holenstein

RESTAURANT MANAGER

Marc Letzler

SOUS CHEF

Mpotseng Modise

CHEF PÂTISSIER

Melissa Abrahams



@nineteending

PLEASE NOTE: CASHLESS FACILITY, WE ONLY ACCEPT MAJOR DEBIT AND CREDIT CARDS

12% service fee will be added for tables of 8 or more

Please be aware that our food may contain, or come into contact with, common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. Choosing to eat meat, eggs, seafood or shellfish raw or underdone can be detrimental to your health. Please ask the duty manager should you have any questions.