

Stoep

At Stoep, we embrace a commitment to excellence by curating an enticing menu that highlights the finest local, sustainable, and seasonal ingredients. Our culinary ethos revolves around delicious and honest food, all accompanied by an exquisite selection of wines showcasing the vibrancy of Drakenstein's vineyards.

Collaborating closely with nearby farmers and artisans, our chefs craft an exceptional dining experience using hand-harvested produce, grass-fed beef, pasture-raised eggs, and responsibly sourced fish. We take pride in celebrating the bounty of the countryside that graces our kitchen with its freshness.

For those eager to bring a taste of Stoep home, our Farm Grocer invites you to explore, and purchase select items from our menu, including meats, pasta, pickles, sauces, and more. Drop by and discover the delightful offerings waiting to enhance your culinary adventures.

Bites

- Marinated olives 55
- Spiced lavash, cream cheese dip 50
- Three cheese & sesame biscuits 55

Starters

- Confit duck bobotie wontons, butternut & orange chutney 125
- Lentil frikadelle, yellow coconut curry sauce, sambal 95
- Beetroot hummus, lemon labneh, beetroot chips & lavash 90
- Smoked tuna pate, cucumber & fennel salad, pumpkin seeds 155

Chargrilled free-range skaapstertjies, barbeque aioli 115

Salads

Chicken Caesar salad, crispy bacon, poached egg & herb croutons 145

Sweetcorn, avocado & pickled pepper salad, wild rocket, slow-roasted tomato vinaigrette 135

Caper & dill marinated trout, baby gem, chickpeas, pineapple salsa 165

Home-made Pasta

Choice of linguini, tagliatelle, or fusilli

Gluten-free option additional 30

Lamb meatballs, walnut & mint pesto 185

Saldanha bay mussels, roasted tomato sauce, chorizo 190

Exotic mushrooms, red onion, baby spinach, basil, labneh 165

Free-range smoked chicken, bacon, mushroom & pea Alfredo 175

Mains

Pan-fried line fish, ginger beer braised carrots, sweet potato & pea puree, salsa verde 225

Brinjal and masala schnitzel, butternut & barley ragout, chilli tomato relish, aioli 165

Curried pork neck steak, fried potato, green bean & cherry tomato, spiced cashews, raita 225

200g Beef fillet, fondant potato, green vegetables, shiraz butter 295

300g Beef sirloin or rump, hasselback potato, fried spinach, hollandaise 265

Home-made chicken pot pie, mixed salad 185

Stoep burger, pickled cucumber, homemade monkeygland sauce, aioli

Choose from:

grass fed beef 185/ fried buttermilk chicken 175/ vegan lentil and mushroom 160

Add cheddar 20 / Add streaky bacon 45

Sides

Hand-cut fries, aioli 45
Roasted seasonal vegetables 45
Stoep garden salad with feta 50

Desserts

Creme brulee 90
Doughnut, salted caramel, chocolate ice cream 85
Yoghurt panna cotta, poached peach, pistachio crumble 75
Ice cream, home-made mactella sauce 55
Cake of the day 75
Farm cheeses, preserves & lavash 95
Belgian chocolate fondant 95
Kahlua or Amarula Don Pedro 55
Irish coffee 65

10% gratuity added for tables of 8 and more

Need a cake for a celebration?

Our Stoep cakes are available to order at The Farm Grocer

@thefarmgrocer

@stoep_at_laborie

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