

# Stoep

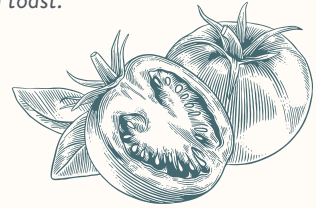
BREAKFAST  
SERVED UNTIL 11AM

## STOEP BREKKIE 155

*Two eggs, apricot-glazed gammon, beef sausage, roasted tomatoes, spinach, onions and mushrooms served with toast.*

## BOEREWORS CHAKALAKA 120

*Poached egg, chakalaka smoor, boerewors and feta served with toast.*



## HADDOCK SKILLET 135 ✓

*Gratinated smoked haddock with caramelised onions and spinach served with toast.*

## EGGS BENEDICT

*Two poached eggs, toasted roosterkoek, baby spinach and hollandaise sauce  
With apricot-glazed gammon 140  
With smoked salmon trout 160*

## SMASHED AVO 125 ✓

*Toasted sourdough, avocado, poached egg, lemon labneh, pickled red onion and pumpkin seeds.*

## GRANOLA POT 100 ✓

*Berry compote, farm yoghurt, seasonal fruit and granola.*

## POFFERTJES

*(Mini dutch pancakes)  
Bacon, banana and maple syrup 105  
Chantilly cream, fresh berry coulis 95*



## KIDDIES BREKKIE 69

*Scrambled egg, bacon and toast.*

## EXTRA

*Egg 15  
Smoked salmon trout (50g) 65*

**\*All our chicken and eggs are pasture-raised and free-range, sourced with care for wholesome, honest flavour.**

# Stoep

## STARTERS

### CONFIT DUCK BOBOTIE WONTONS 135

*Served with butternut chutney.*

### SPRINGBOK CARPACCIO 155

*Parmesan, wild rocket, olive oil and balsamic vinegar.*

### SKAAPSTERTJIES 130

*Chargrilled, basted with our famous monkey gland sauce.*

### PATAGONIAN CALAMARI 135

*Pan grilled or deep fried, served with tartare sauce.*

### WEST COAST MUSSELS 135

*White wine poached, served with creamy garlic sauce and bread.*

### LENTIL FRIKADELLE 90

*Served with tzatziki and butternut chutney.*

## SALADS

### CAESAR SALAD 145

*Chicken Caesar salad, crispy bacon, poached egg, herb croutons served with Caesar dressing.*

### CHEF'S SALAD 130

*Fresh greens, red onion, cherry tomatoes, pickled red, green and yellow peppers, avocado, roasted butternut, popped pumpkin seeds, and feta or vegan cheese, served with our house dressing.*

### STOEP'S GREEK SALAD 115

*Cherry tomato, cucumber, red onion, green pepper, olives and feta.*

## BURGERS

*Served with our famous monkey gland sauce, aioli, fresh salad greens, tomato, red onion, cucumber pickle and chips.*

### PASTURE RAISED 200G BEEF 185

### GRILLED CHICKEN 165

### VEGETARIAN 165

*Char-grilled aubergine, fresh basil, either fried halloumi or vegan cheese and pineapple chutney.*

#### EXTRAS

Sliced cheddar 30  
Bacon 35  
Avocado 30  
Crushed garlic 20  
Chopped chilli 20

## STEAKS

*Served with your choice of side.*

SIRLOIN 200g 210  
300g 265

RUMP 200g 210  
300g 265

FILLET 200g 315

#### SAUCES 48

Mushroom Chimichurri  
Green peppercorn Bearnaise  
Red wine jus

#### SIDES

Chips 45  
Mash 45  
Roasted vegetable 55  
Side greek salad 60

# Stoep

## SEAFOOD

### PATAGONIAN CALAMARI 260

*Pan grilled or deep fried, served with tartare sauce and side of your choice.*

### HAKE 185

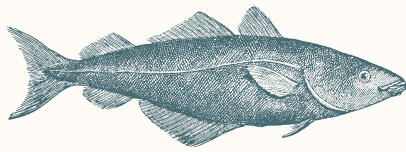
*Pan grilled or deep fried, served with tartare sauce and chips.*

### PAN SEARED LINE FISH 245

*Carrot purée with a side of your choice.*

### WEST COAST MUSSELS 215

*White wine poached with creamy garlic sauce served with bread and chips.*



## CHEF'S CHOICE

### SHEPHERD'S PIE 240

*Slow-braised lamb, baked with a golden Parmesan mashed potato topping, served with your choice of side.*

## PASTA

### SEAFOOD 235

*Creamy garlic sauce with fresh fennel and green onion.*

### SPAGHETTI BOLOGNESE 185

### EXOTIC MUSHROOM 195 ✓

*Shimeji, oyster, shiitake, baby spinach, basil, red onion and labneh.*

### ALFREDO 215

*Free range smoked chicken, crispy bacon, mushroom and pea.*

*Homemade Linguine, Spaghetti or Tagliatelle*

*\*gluten free additional 35*

### LAMB ROGANJOSH 265

*Served with pineapple salsa, cucumber raita and basmati rice.*

### MELANZANE AL FORNO 165 ✓

*Layered grilled aubergine with Napolitana sauce, topped with mozzarella and baked with Parmesan crumbs.*

## DESSERT

### PEPPERMINT CRISP TART 75

### CROISSANT BREAD & BUTTER PUDDING 85

*Baked with chocolate chips, almonds, and custard.*

### CRÈME BRÛLÉE 95

### BAKED CHEESE CAKE 95

### MALVA PUDDING 95

*Served with cream or ice cream.*

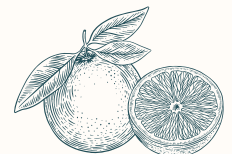
### TRIO OF HOME-MADE ICE CREAM 75

### TRIO OF HOME-MADE FRUIT SORBET 70

*Ask your server all about it!*

### ALMOND ORANGE CAKE 90

*Gluten free.*



# Stoep

## KIDDIES

SPAGHETTI BOLOGNESE 78

BACON MAC & CHEESE 68

BEEF BURGER WITH FRIES 85



CHICKEN BURGER WITH FRIES 78

TOASTED CHEESE  
WITH FRIES 60

TOASTED HAM & CHEESE  
WITH FRIES 65

KIDDIES FRIES 45

CALAMARI STRIPS AND FRIES 85

ICE CREAM & CHOC SAUCE 60

KIDDIES MILKSHAKE 50

*Choose from strawberry, vanilla,  
fudge, or chocolate.*



TASTY CHALLENGE 80

*Try our new Kids Milkshake Pairing and  
guess the sweet treat with each sip. Flavours  
include fudge, Turkish delight, and Rice Krispies.*

*Sip, guess, and have fun!*

# Stoep

## DRINKS

### COFFEE & TEA

*Oat and almond milk available at an additional R15*

Cappuccino 45

Flat White - single 40

Flat White - double 48

Cortado 40

Americano 40

Café Latte 42

Espresso single 25

Espresso double 38

Macchiato 42

Tea (Ceylon, Rooibos, Earl Grey, Green & Mint) 35

Chai Latte 45

Red Cappuccino 42

Hot Chocolate 48

Iced Coffee 50

Coffee Shake 60

Baby Chino 25



### WATER

Still 750 ml 35

Sparkling 750 ml 35

### SODAS

Appetizer 42

Grapetizer 42

Fitch & Leedes Soda Water 29

Fitch & Leedes Lemonade 29

Fitch & Leedes Indian Tonic 29

Fitch & Leedes Pink Tonic / Sugar free 29

Fitch & Leedes Blue Tonic / Sugar free 29

Fitch & Leedes Ginger Ale 29

Fitch & Leedes Bitter Lemon 29

Ginger Beer 29

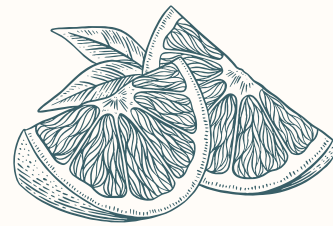
Fanta, Coke or Coke Zero 30

Red Bull 45

### PRESSED JUICE 45

*Freshly pressed fruit or veggie juice.*

*\*Ask your waiter about today's selection.*



### SMOOTHIE 70

*Summer berry, avocado and lime, or  
peanut butter and banana.*

### MILKSHAKE 60

*Choose from vanilla, fudge,  
strawberry or chocolate.*

### ICED TEA 40

*Bos peach or lemon.*

### IRISH COFFEE

*Single shot Jameson 70*

*Double shot Jameson 90*

### DOM PEDRO

*Single shot whisky, Kahlua or Amarula 70*

*Double shot whisky, Kahlua or Amarula 90*

### FOLLOW US ON INSTAGRAM



SCAN ME

# Stoep

## DRINKS

### BEER

Castle Lite 40  
Castle Lite draught 300ml 38  
Castle Lite draught 500ml 60  
Black Label 40  
Heineken 45  
Windhoek Lager 40

### PAARL BREWERY CRAFT BEER

Lager 500ml 59  
Lager 300 ml 45  
Pale Ale 500ml 65  
Pale Ale 300ml 50  
Session 500ml 65  
Session 300ml 50

### NON-ALCOHOLIC BEER

Heineken Zero 45

### CIDERS

Savanna Dry 48  
Savanna Light 48

### TEQUILA

Jose Cuervo Silver 32  
Jose Cuervo Gold 32

### GIN

Cape Fynbos 42  
Six Dogs Blue 45  
Wilderer Fynbos 42  
Tanqueray 34  
Gordons 30

### VODKA

Smirnoff 32  
SKYY 30

### RUM

Havana Club Anejo 30  
Bacardi 30  
Captain Morgan Dark Rum 32

### WHISKEY & BOURBON

#### SINGLE MALTS

Glenfiddich 12 year old 65  
Laphroaig 10 year old 82  
Macallan 12 year old Double Cask 85

#### BLENDS

Johnnie Walker Black 48  
Suntory Toki 48  
Jameson 40  
Monkey Shoulder 48  
Bells 32  
Paddy Irish Whiskey 32

### BRANDY

Van Ryn's 12 Year Old 60  
KWV 10 Year Old 42  
KWV 5 Year Old 32  
Klipdrift 30

### COGNAC

Courvoisier VS 50  
Imoya VSOP 65

### GRAPPA

Antonella 55  
Wilderers Pinotage 65



### LIQUEUR

Frangelico 35  
Campari 35  
Amarula 32  
Kahlua 35  
Jägermeister 35

# Stoep

## COCKTAILS

### SIGNATURE COCKTAILS

#### STOEP G&T 105

*Roku Japanese Gin, elderflower, citrus slices, topped with Indian tonic.*

#### DARK & STORMY 100

*Markers Mark Bourbon, fresh lime, topped with ginger beer and Angostura bitters.*

#### BLOODY MARY 95

#### STOEP SPRITZ 110

*Roku Japanese gin, Aperol, fresh mint, topped with grapefruit tonic.*

#### OLD FASHIONED 100

*Maker's Mark bourbon, Angostura bitters, sugar syrup, and orange zest.*

#### STRAWBERRY DAQURI 85

#### COSMOPOLITAN 105

*Vodka, cranberry juice, triple sec, and lime juice, garnished with fresh lemon zest.*

#### MARGARITA 85

#### ESPRESSO MARTINI 115

*Kahlúa, freshly drawn espresso, garnished with coffee beans.*

### CLASSIC COCKTAILS

#### MIMOSA 80

#### MARTINI 90

#### MOJITO 95

#### MAITAI 95

#### LONG ISLAND 95

#### APEROL SPRITZ 110

### NON - ALCOHOLIC COCKTAILS

#### MOJITO 60

#### STRAWBERRY DAIQUIRI 60

#### ROCK SHANDY 70

#### STEELWORKS 75



# Stoep

## WINE

### LABORIE CAP CLASSIQUE

*Brut* 85 / 320\*\*\*\*  
*Brut Rosé* 85 / 320\*\*\*\*  
*Le Grande Nectar* 320  
*Le Grande Nectar Rosé* 320  
*Blanc de Blanc* 390

### NON-ALCOHOLIC

*Annabelle Cuvée Rose* 225

### SAUVIGNON BLANC

*Laborie* 55 / 165  
*Vondeling* 245  
*Bosman* 275\*\*\*\*  
*Plasir* 310\*\*\*\*

### CHARDONNAY

*Laborie* 55 / 165  
*Laborie Signature* 255  
*Boland (unwooded)* 250\*\*\*\*  
*Glen Carlou (wooded)* 435

### CHENIN BLANC

*Laborie* 55 / 165  
*Laborie Signature* 255  
*Rhebokskloof* 270  
*Windmeul* 195\*\*\*\*  
*Miles Mossop* 380\*\*\*\*

### VIOGNIER

*Ayama* 215  
*Noble Hill -New Vintage* 390\*\*\*\*

### ROSÉ

*Laborie* 55 / 165  
*Vondeling* 245  
*Landskroon Blanc de Noir* 190  
*Leeuwenkuil* 245

### WHITE BLEND

*Enzaamheid Vin Blanc (unwooded)* 315  
*Vrede en Lust White Mischief* 450  
*Oldenburg CL white blend* 395 \*\*\*\*

### UNUSUAL WHITE WINES

*Ayama Vermentino* 250  
*Niel Joubert Gruner Veltliner* 230  
*Vrede en Lust Riesling* 305  
*Perdeberg Grenache Blanc* 275

### MERLOT

*Laborie* 65 / 205  
*Ridgeback* 495  
*Bosman* 259\*\*\*\*  
*Landskroon* 275

### SHIRAZ

*Laborie* 60 / 205  
*Laborie Signature* 320  
*Neil Ellis Groenekloof Syrah* 435\*\*\*\*  
*Menagerie* 385  
*Enzaamheid* 498\*\*\*\*

### PINOTAGE

*Laborie* 65 / 205  
*Laborie Signature* 320  
*Windmeul Reserve* 430\*\*\*\*

### CABERNET SAUVIGNON

*Laborie* 65 / 205\*\*\*\*  
*Glen Carlou* 440  
*Niel Joubert* 305



# Stoep

## WINE

### UNUSUAL RED WINES

*Nomoya Grenache Noir* 315\*\*\*\*  
*Ayama Petite Sirah* 305  
*Eenzaamheid Cinsaut* 350\*\*\*\*\*  
*Perdeberg Malbec* 295  
*The Mentors Cabernet Franc* 695\*\*\*\*  
*Glen Carlou Pinot Noir* 360

### DESSERT WINES

*Landskroon Cape Vintage Port per glass* 65\*\*\*\*  
*Pino De Laborie per glass* 55

### RED BLENDS

*Laborie 65 / 205*  
*Joseph's Legacy* 375  
*Scali Sirkel* 240  
*Bacco Prelude* 575

### ★ PLATTER'S RATING

*Stars show the wine's rating in the Platter's Guide*

---