

Stoep

Stoep takes great pride in using the best local, sustainable, and seasonal ingredients to present our guests with small sharing plates and generous mains, 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 her team strive to deliver an exceptional dining experience using hand-harvested produce, grass-fed beef, pasture-raised eggs, and sustainable fish. Our chef celebrates the fresh produce sourced from the surrounding countryside.

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

Nibbles

- Shredded duck spring rolls, dipping sauce 78
- Cheesy polenta chips, romesco dip 75
- Truffle hummus, shimeji mushrooms, gremolata 75
- Butternut & goat's cheese arancini, sage sour cream 70
- Baked bocconcini, spiced Napolitano, tortilla chips 78

Small Plates

- Chargrilled free range skaapstertjies, home-made basting 95
- Honey, soy, chilli & garlic chicken wings 90
- Soup of the day 75
- Pearl onion & thyme tarte tatin, lemon labneh 80
- Grilled trout fillet, avocado on a sushi rice cake 120
- Creamed smoor snoek, home-made apricot jam, roosterkoek 85

Salads

- Chicken Caesar, crisp bacon & roasted garlic croutons 135
- Caramelised halloumi, almonds, carrot, orange, citrus dressing 120
- Crispy spiced calamari, chickpea & feta salad, local chorizo relish 135

Home-made Pasta

Choice of linguini, spaghettoni, fusilli, tagliatelle, or pasta shells
Gluten-free option additional R25

- Meaty bolognese, pecorino 145
 - Pan-fried prawns & calamari, creamy tomato, green chilli, garlic, olives, rocket 185
 - Free range smoked chicken, bacon, mushroom & pea Alfredo 175
 - Creamy exotic mushrooms, truffle oil, pecorino & garlic 155
 - Green vegetable sauce (broccoli, baby marrow, spinach & peas) 135
- Extra salmon 45
Extra chicken 35

Mains

- Stoep burger, spekboom & red onion pickle, BBQ aioli, fries 160
- Pork Belly, pickled cabbage kimchi, apple and sweet mustard sauce 205
- Catch of the day, green curry vegetables, cashew fragrant rice & sambals 215
- Potato gnocchi, baby spinach, sun-dried tomato, basil pesto, sour cream 150

- 300g Beef rump 210
 - 300g Sirloin 210
 - 200g Beef Fillet 255
- (served with hand-cut fries & aioli)*

Sides

- Hand-cut fries, aioli 45
- Roasted seasonal vegetables 50
- Crispy fried onions 40

Sauces

- Brandy & green peppercorn 40
- Creamy exotic mushroom 40
- Cheesy beer sauce 40

10% gratuity added for tables of 8 and more

Desserts

Vanilla bean crème brûlée	70
Cherry pie, vanilla Ice cream	75
Belgian chocolate fondant	75
Baked condensed milk crustless cheesecake, vanilla bean ice cream	80
Cheese platter for one	125
(Selection of 3 cheese, crackers, and home-made preserve)	

Coffee sweets

Cake of the day	70
Buttermilk scone, Stoep jam, cream	45
Canalé	35
<i>(French pastry with a caramelized crust & tender centre)</i>	

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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