

HOTEL RESTAURANT DINNER MENU

18:00 – 21:30

TWO COURSES – R285 | THREE COURSES – R350

STARTERS

DUCK LIVER PARFAIT

Smooth duck liver parfait served with toasted Vadas brioche and peach chutney

BEST ENJOYED WITH SPIER FARMHOUSE ORGANIC ROSÉ

FARMER ANGUS BEEF TARTARE

Pickled beetroot and lavash crackers

BEST ENJOYED WITH SPIER 21 GABLES CHENIN BLANC

GREEN GODDESS SALAD

Butter lettuce, grilled broccoli, peas, avocado, quinoa, crumbled goat's cheese and a green goddess dressing

BEST ENJOYED WITH SPIER CREATIVE BLOCK 2

CLASSIC CAESAR SALAD

Baby gem lettuce, crispy bacon, farmer Angus eggs, bokkoms and Caesar dressing

BEST ENJOYED WITH SPIER SEAWARD SAUVIGNON BLANC

POTATO GNOCCHI

Handmade potato gnocchi, mushroom ragout, Dalewood Huguenot cheese sauce

BEST ENJOYED WITH SPIER SEAWARD CHARDONNAY

SIDE DISHES

Rustic fries	R35
Asparagus in caper butter sauce	R55
Megan's baby carrots in honey butter	R45
Crispy Pomme Anna	R55
Garden salad	R40

MAIN COURSE

FARMER ANGUS RIBEYE STEAK

Pasture-reared beef served with hand-cut chips and chimichurri sauce

BEST ENJOYED WITH SPIER 21 GABLES CABERNET SAUVIGNON

ABALOBI LINE FISH

Pan-fried line fish, butter poached potatoes, asparagus, Spier Food Garden baby vegetables, with a herb and caper butter sauce

BEST ENJOYED WITH SPIER FARMHOUSE ORGANIC CHENIN BLANC

WESTCOAST MUSSELS

Spier Cap Classique steamed mussels with toasted garlic baguette

BEST ENJOYED WITH SPIER FARMHOUSE ORGANIC ROSÉ

GRILLED VENISON

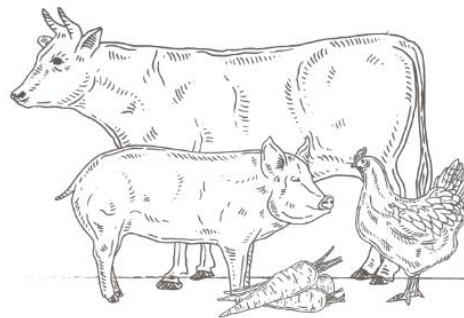
Local venison, crispy kale, golden Pomme Anna and a green peppercorn sauce

BEST ENJOYED WITH SPIER 21 GABLES PINOTAGE

LINGUINE

Light lemon and fennel sauce with parmesan

BEST ENJOYED WITH SPIER FARMHOUSE ORGANIC ROSÉ



DESSERT

VALRHONA CHOCOLATE MOUSSE

Dark chocolate mousse with summer berries macerated in Cointreau

PAVLOVA

Spier Food Garden passion fruit, passion fruit curd meringues, and vanilla crème fraiche

RICE PUDDING

Spiced poached peaches and toasted almonds

CHEESE SELECTION

A selection of local cheeses with preserves and home-made rosemary crackers

OUR FOOD PHILOSOPHY

Our farm-inspired menu changes with the seasons. Our greens and fresh vegetables are grown without artificial fertilisers, pesticides or chemicals. They're freshly picked from the Spier Food Garden.

Our meat comes from pasture-reared animals, raised by Farmer Angus without the use of antibiotics or hormones. The cattle are grass-fed and pigs enjoy organic food waste from our kitchens. He also supplies us with eggs, laid by hens that roam freely in our outdoor fields.