

HOTEL RESTAURANT LUNCH MENU

12:30 – 14:30

TWO COURSE – R285 | THREE COURSE – R350

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.

STARTERS

WESTCOAST MUSSELS

Spier Cap Classique steamed mussels with toasted garlic baguette

BEST ENJOYED WITH SPIER FARMHOUSE ORGANIC ROSÉ

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

TROUT AND FENNEL SALAD

Smoked trout, charred fennel, pickled cucumbers, with a yoghurt and lemon dressing

MAIN COURSE

FARMER ANGUS BEEF TARTARE

Pickled beetroot and lavash crackers

BEST ENJOYED WITH SPIER 21 GABLES CHENIN BLANC

POTATO GNOCCHI

Handmade potato gnocchi, mushroom ragout, Dalewood Huguenot cheese sauce

BEST ENJOYED WITH SPIER SEAWARD CHARDONNAY

ROAST CHICKEN CAESAR SALAD

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

BEST ENJOYED WITH SPIER SEAWARD SAUVIGNON BLANC

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

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

