
HOTEL TERRACE LUNCH MENU

Enjoy food lovingly prepared by our chefs

SOUP AND SALADS

Roasted tomato and basil soup 55
Chilled Farmer Angus poached egg

Greek salad with toasted pita and humus 95
Summer tomatoes, sundried tomatoes, cucumber, marinated Kalamata olives, feta cheese

Hot smoked Franschoek trout salad 95
Herb salad, new potatoes, Spier egg, crème fraiche

Roasted Spier chicken Caesar salad 98
Cos lettuce, anchovy dressing, parmesan, avocado, croutons

SANDWICHES AND BURGERS

Toasted Mozzarella, tomato and basil ciabatta 78
Pesto mayo

Summer trout bagel 90
Cream cheese, rocket, avocado

Panko crusted Spier chicken burger 98
Pesto mayo, tomato, grilled Danbo cheese, lettuce, hand cut fries

Farmer Angus Burger 120
Lettuce, roasted onion, tomato, grilled camembert, pickle, hand cut fries

PASTA, FISH AND GRILLS

Linguini Verde 135
Garden greens, Kalamata olives, roasted artichoke

Crispy battered line fish and chips 135
Traditional tartar sauce, green herb salad

Farmer Angus 28 day matured steak 200
Hand cut fries and garden salad

Pasture reared beef ribs 190
Sticky BBQ sauce, Hand cut fries, herb salad

NB. A 10% service fee will be applicable for parties of 10 and over.

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DESSERT

<i>Warm apple ginger cake</i>	80
<i>Rum and raisin custard, candied granola, amazi ice cream</i>	
<i>Chocolate ganache tart</i>	85
<i>Olive oil ice cream, orange candy, beetroot</i>	
<i>Banana and chocolate bread and butter pudding</i>	75
<i>Nutella ice cream</i>	
<i>Roast Almond panna cotta</i>	70
<i>Semillon vanilla poached pear, brittle, financier</i>	
<i>Farmhouse cheese plate</i>	95
<i>Fruit preserve, crackers</i>	
<i>Seasonal fruit plate</i>	75
<i>Amazi ice cream</i>	
<i>Ice cream and sorbet</i>	68
<i>Of the day</i>	

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HOTEL RESTAURANT DINNER MENU

STARTERS

Traditional Stokbrood <i>Farmer Angus biltong butter, Buchu cream cheese, Kumquat marmalade</i>	68
Crispy goats and yoghurt cheese <i>Lemon pelargonium, salted pecan brittle, Citrus scented summer salad</i>	125
Toasted quinoa and farm egg salad <i>Avocado, broccoli, roasted sweet potato, toasted almond, Chives, garlic cider vinaigrette</i>	70
Summer Green salad <i>Rainbow carrots, edible flowers, toasted seeds, Raw apple cider vinaigrette</i>	65
Farmer Angus truly free range chicken livers <i>Curried summer peach cream, vetkoek</i>	70
Pan seared squid <i>Sauvignon Blanc poached pineapple carpaccio, fresh summer slaw</i>	105
Sesame Farmer Angus beef salad <i>Micro salad, avocado, cucumber</i>	150
Potted Farmer Angus smoky pork rillettes <i>Figs, toasted ciabatta crisps</i>	110

MAINS

Aubergine and Feta frikkadel <i>Pasata and fresh basil</i>	120
Bulgar wheat cakes <i>Smoked paprika and butternut, grilled halloumi, Spinach crème</i>	120
Wild Mushroom croissant Souttert <i>Buerre noisette, wild rocket, garlic olive, Sundried tomato, olives</i>	170
Linefish of the day <i>Sweetcorn, cabbage, fennel and wild garlic sautee, ‘ Cauliflower puree, citrus infused salsa verde</i>	200
Asian marinated crispy hake <i>Hand cut fries, ginger and garlic mayonnaise</i>	170

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Farmer Angus pork cut of the day <i>Buttered spinach, coriander and potato hash, Kumquat jus</i>	140
Farmer Angus beef cut of the day <i>Biltong dusted, warm baby potato and bacon salad, With apple cider vinaigrette, jus</i>	295
Venison pie <i>Farmer Angus bacon and prunes, deeg kors, Coriander carrots</i>	235
Spier Chicken supreme <i>Sticky apricot and coriander, dukkah sweet potato fries, Green beans</i>	185
Lamb neck <i>Deboned, truffle scented samp, red wine jus</i>	230
Prawn and calamari risotto <i>Pernod, basil and coriander, peashoots</i>	240
 <u>DESSERT</u>	
Spier Secret sparkling gelee <i>Summer fruits, honey comb, mints crème</i>	90
Rosewater cheesecake <i>Frozen rose petals, rooibos candied pecan dirt</i>	75
Lemon curd <i>Coconut crumble, lemon jelly, meringue, Granadilla leather</i>	85
Whole baked camembert <i>Dried fruit compote, olive oil ciabatta crisps, Frozen grapes</i>	90
Citrus pannacotta <i>Dried orange, cinnamon biscotti, orange candy</i>	80
Salted chocolate tart <i>Popcorn granola, raspberry sorbet</i>	85
Fresh fruit plate <i>Amazi Ice cream</i>	80
Farm Cheese plate <i>Assorted local cheeses, farm vegetable pickle , dried fruit, crackers</i>	95
Artisanal Ice cream and Sorbet <i>Of the day</i>	70

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