



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

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

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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