
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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