

STARTERS

POTATO & LEEK SOUP <i>crème fraiche & chives (V)</i>	65
STONEFRUIT & QUINOA SALAD <i>linseed, pumpkin seed, grilled vegetables, baby spinach, sherry vinaigrette (VG)</i>	75
FARM PICKED BABY BEETROOT <i>olive crumble, wild rocket, beetroot meringue shards, feta, balsamic (V)</i>	75
WEST COAST BLACK MUSSELS <i>steamed in Spier Chardonnay, garlic cream, crusty herb bread</i>	135
CREAMY PERI-PERI CHICKEN LIVERS <i>gremolata, freshly baked baguette</i>	80
OSTRICH CARPACCIO <i>parmesan, onion pickle, apple chutney, herb salad, radishes</i>	95

MAIN COURSES

SUSTAINABLY SOURCED LINEFISH TAGLIATELLE <i>charred corn, mussels, peas, fennel, bouillabaisse, capers</i>	175
FARMER ANGUS BEEF & BACON BURGER ON A VADAS BUN <i>hashbrown, caramelised onions, gouda, pickles, onion rings and rustic fries</i>	145
CHICKEN SCHNITZEL <i>potato salad, mushroom sauce, peanut slaw</i>	145
FARMER ANGUS BRAISED BEEF OXTAIL <i>buttered mash, pearl onions, baby carrots, turnip pickle</i>	175
FREE-RANGE CAPE MALAY CHICKEN CURRY <i>basmati rice pilaf, traditional sambals, poppadom</i>	175
POTATO GNOCCHI <i>ovendried tomatoes, broccoli, wilted spinach, courgettes, pesto, pecorino (V)</i>	145
HOISIN BAKED AUBERGINE <i>broccoli, tofu, cauliflower puree, bulghur wheat, artichokes, basil dressing (VG)</i>	125
BUTTERNUT RISOTTO <i>wild rocket, toasted pumpkin seeds, vegan cheese, herb dressing (VG)</i>	125

FIRE FOOD

All seasoned with braai rub and served with potato bake, fire blushed tomatoes, onion rings & salsa verde

Additional sides and sauces served separately.

ACORN FED PORK BELLY 250g	195
WHOLE ROASTED FREE-RANGE BABY CHICKEN 370g	210
VENISON 220g	215
SUSTAINABLY CAUGHT LINEFISH 200g	175
FARMER ANGUS BEEF SIRLOIN 250g	215
FARMER ANGUS RIB EYE ON THE BONE 350G	330

SIDES

STARCH – 39

*Skinny fries | Savoury basmati rice | garlic & herb baby potatoes
Sweet potato fries | Rustic Chips*

VEGETABLES – 39

*Onion rings | Charred corn on the cob | Green beans with caramelised onion
Spier Garden side salad*

SIDES – 47

*Parmesan & truffle fries | Cumin roasted carrots with labneh | Spier Garden Vegetables
Buttered mash with pecorino*

SAUCES – 25

Chimichurri | Green peppercorn | Spier 21 Gables Pinotage jus | Mushroom | Peri-peri