

ALL-DAY MENU

SMALL PLATES

- Spiced chickpea kromeskies** | couscous sambal, aubergine blatjang, raita (V) R45
Farm garden organic rainbow beetroot | olive crumble, rocket, goats cheese mousse (V) R45

SALADS

- Charred marinated artichoke** | green peas, air-dried feta, tomato salsa, baby marrow, beans, sunflower seeds (V) R75
Farm garden vegetable poke bowl | cumin labneh, butterbean humus, vegetables R75

STARTERS & SOUPS

- Hearty farm garden vegetables & lentil soup (V)** R60
Farmer Angus Beef bone broth | celery, burnt leeks, carrot cubes, shredded beef, garlic, rosemary bruschetta R70
Seared ostrich carpaccio | pickled shimeji, pear red cabbage puree, butternut, pecorino, radish R85
Brassicac | potato shards, cauliflower rice, creamed gorgonzola, caramelized walnuts (V) R75

SANDWICHES *Served on your choice of homemade white, seed loaf, rye or gluten free bread.*

- Mushroom ragout open sandwich** | aubergine, braaied onion chutney, rocket, cucumber (VG) R80
Smoked trout & brie open sandwich | avocado, caper salsa, horseradish aioli, onion R160
Club sandwich | classic toasted layered sandwich, fried egg, streaky bacon, tomato, lettuce, chicken fillet, aioli, caramelised onions, cheddar. Served with fries R155

BURGERS

- Farmer Angus beef & bacon burger** | Caramelised onion, dill pickles, mature cheddar. Served with fries R135
Chicken Burger | Lemon aioli, red onion, camembert, pickles. Served with fries R120
Coriander Falafel burger | Tomato & onion salsa, date puree, aubergine sambal. Served with sweet potato wedges (V) R110

¹⁶⁹²
Spier

COMFORT

Pan-roasted Springbok Loin saffron cauliflower, coffee rub, onion petals, pickled mustard seed	R195
Farmer Angus Braised Beef Oxtail Potjie buttered mash, braised red cabbage, baby carrots, turnips	R165
Sustainable Line Fish braised fennel & chutney, Farmer Angus chorizo, corn chowder	R160

PLANT BASED

Potato Gnocchi broccoli, wilted spinach, courgette, garden peas, gorgonzola, toasted almonds, pesto	R125
Hoisin Baked Aubergine broccoli, cauliflower rice, fried tofu, red cabbage cassalette	R115

FIRE FOOD

All seasoned with café de Paris butter and served with fire blushed tomatoes and onion rings.

Additional sides and sauces served separately:

Farmer Angus Beef Prime steak cut of the day 220g	R195
Farmer Angus Pork Cut of the day 220g	R165
Chicken Supreme 200g	R140

SIDES

R35

Starch

Savoury basmati rice | parmesan fries | sweet potato wedges | buttered mash

Vegetables

Onion rings | farm garden vegetables | red cabbage cassalette | cauliflower with bacon & smoked cheese | cumin roasted baby carrots with labneh | seasonal salad with house dressing feta & olives

SAUCES

R20

Chimichurri | café de Paris velouté | green peppercorn | Spier 21 Gables Pinotage jus | mushroom

SWEETS

Baked Orange Cheesecake | Chocolate soil, segments, and frozen milk chocolate mousse R65

Warm Pear Crumble | Vanilla Ice cream with seasonal berry compote R60

Sweet Plate | Petit carrot cake, cinnamon milk tart, decadent chocolate brownies, baked petit cheesecakes and fruit kebabs with crème Chantilly R85

Winelands Cheese Platter | A selection of local farm cheeses with preserves, crackers & spiced nuts R120

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