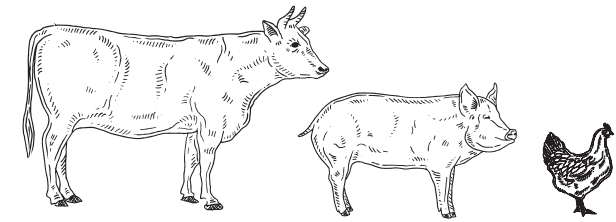


# LUNCH MENU

12:30 - 14:30



## LIGHT SNACKS

**FARMER ANGUS BILTONG** R125

**SPICED NUTS** R90

A Mixture of Cashews, Almonds, Macadamias and Pecan Nuts, Roasted and Tossed in Our Home-made Spice Mix

## SALADS

**GREEN GODDESS SALAD** R95

Butter Lettuce, Grilled Broccoli, Peas, Avocado, Quinoa, Green Goddess Dressing and Crumbled Goat's Cheese

**CHICKEN CAESAR SALAD** R135

Farmer Angus Egg, Bacon and Bikkoms

**TROUT AND FENNEL SALAD** R125

Smoked Trout, Charred Fennel, Pickled Cucumbers, Yoghurt and Lemon Dressing

## MAIN COURSE

**WEST COAST MUSSELS** R180

Saffron and Cap Classique Steamed Mussels, Baguette

**FARMER ANGUS BURGER** R165

Vadas Brioche Bun, Burger Sauce, Cheese and Fries

**FREE-RANGE BUTTERMILK-FRIED CHICKEN BURGER** R150

Pineapple, Coleslaw, Chilli Aioli and Fries

**THE GREEN BURGER** R140

Lentil and Sweet Potato Burger with Burger Sauce, Pickled Vegetables and Fries

**FARMER ANGUS RIBEYE STEAK** R270

Pasture-reared Beef, Hand-cut Chips, Green Salad, Brandy and Black Pepper Sauce

**FARMER ANGUS CHARCUTERIE** R155

**FLAT BREAD**

Farmer Angus Prosciutto, Black Forest Ham, Parmesan, Rocket, Tomato Sauce

## SWEETS

**VALRHONA** R95

Dark Chocolate Mousse with Cointreau  
Macerated Berries

**SPICED MALVA PUDDING** R90

Salted Butterscotch

**CHEESE SELECTION** R165

A Selection of Local Cheeses with Preserves and Home-made Rosemary Crackers

## OUR FOOD PHILOSOPHY

Our farm-inspired menu changes with the seasons. Our greens and fresh vegetables are grown without artificial fertilisers, pesticides or chemicals and freshly picked from the Spier Food Garden.

Our meat comes from pasture-reared animals, raised by Farmer Angus right here on the farm without the use of antibiotics or hormones. The cattle are grass-fed and pigs enjoy organic food waste from our kitchens. Farmer Angus also supplies us with eggs, laid by hens that roam freely in our outdoor fields.

<sup>1692</sup>  
*Spier*