тепи GARDEN ROOM

Inspired by our wild Cape gardens, the Garden Room offers comfort food that is simple, honest and sophisticated. Honouring Cape heritage cooking, the menu celebrates seasonal produce harvested from our farm and sourced from trusted local growers who share our commitment to regenerative farming.

Lunch is served from 12h00 to 15h30

LUNCH

Quiche Roasted vegetables Havarti Gouda garden greens ⊙	R145	Grilled beef burger Milk bun Spier ketchup lettuce red onion pickle Havarti Gouda chipotle aioli	R235
Oven-roasted tomato & red pepper soup	R190	Add bacon	R25
Toasted Havarti Gouda on baked bread ⊗		Umfino gnocchi Smoked tomato sauce caponata caper berries Parmesan	R230
Smoked salmon trout bowl	R230	coriander gremolata 📎	
Avocado sprouts radish sauerkraut cucumber crème fraîche		Grilled fish	R295
		Confit potato and pickled mussel salad fennel cucumber sauce	
Tomato & mozzarella salad	R215		
Citrus avocado basil green sauce za'atar		Grilled chicken & sundried tomato sosatie	R255
Harvest salad Goat's yoghurt ricotta farm vegetables pesto	R195	Green harissa garden greens	
Foxenburg goat's cheese		Steak cut of the day	SQ
Charcuterie board Selection of Winelands cheeses preserves pickles	R365	Hand-cut chips garden greens Spier house emulsion	

DESSERT

KIDS MENU

Amarula crème brûlée	R160	Mains	
Sablé biscuit		Cheese toastie chips	R145
		Chicken mayo toastie	R155
Cape Malay koe'sisters	R160	chips	
Karamonk custard tameletjie		Crumbed chicken strips hand-cut chips	R145
Rooibos ice cream	R160	Beef Bolognese pasta	R135
Shortbread	KIOO	Farmer Angus frankfurter bun hand-cut chips	R135
Selection of ice cream or sorbet	R160	Cheeseburger chips	R145
Ask your waiter for		Sides	R65
the flavours		Side salad	1100
		Side vegetables	
Selection of Cape Winelands cheeses	R195	Plain pasta	
Preserves homemade			
crackers		Dessert	
		Fruit salad ice cream	R95
		Chocolate brownie vanilla ice cream	R95
		Nutella pancakes ice cream	R115
		Ice cream chocolate sauce	R95