

# menu VELD

Good food, good company and our time-crafted wines are brought to life at Veld. Rooted in the rhythms of the earth, our menu follows the seasons, with ingredients grown in our gardens, raised on our pastures, and sourced from local farmers who share our love for nutrient-rich produce. Dishes are generous, nourishing and full of integrity - respectful of South African flavours and the ingredients that make them shine.

*Dinner is served from 18h00 to 21h30*

## OUR FOOD

**We believe food should be life-affirming and celebratory, nourishing both body and spirit. We embrace seasonal ingredients and timeless cooking methods and focus on quality and simplicity to create food in perfect harmony with our farm's ecosystem – the soil, plants, animals, and people. That which we cannot produce ourselves is sourced from trusted local suppliers who share our commitment to regenerative farming.**

### **Farmer Angus**

Based at Spier Wine Farm, Farmer Angus regeneratively farms his vines, pigs, and cattle for the Farmer Angus brand. None of his farming practices use antibiotics, hormones, or pesticides. He also embraces biodynamic farming, a holistic approach that treats the farm as a self-sustaining ecosystem, focusing on nurturing the soil and leaving it in a better state for future generations.

### **Spier Food Garden**

An old horse paddock at Spier has been transformed into a thriving food garden, from which we get most of our vegetables, lettuce, and herbs. Megan and her team care for the garden and work the land using eco-friendly and regenerative techniques.

### **Vadas Bakery**

Our breads and pastries are freshly baked at Vadas Bakery on the farm. The bakery produces slow-fermented sourdough and seasonal fruit pies, using unbleached organic flour from Lowerland. They also bake their famous Pasteis de Nata daily.

### **Abalobi**

Our fish comes from Abalobi, a sustainable fishing company that partners with local fishermen to promote eco-friendly practices. They source fish from non-endangered ocean species, ensuring responsible and ethical fishing methods that support both marine conservation and the local community.

## STARTERS

### **Roasted beetroot salad** R195

Feta | spekboom |  
maple Rozendal dressing |  
crushed hazelnuts (V)

*Spier Farmer Angus Rosé*

### **Marinated tomatoes** R185

Chevin | za'atar |  
toasted baguette | balsamic |  
baby leaves (V)

*Spier Yellowwood Rosé*

### **“Mushrooms on toast”** R195

Mushroom pâté |  
pickled shimeji |  
roasted king oyster |  
Parmesan | truffle aioli |  
soft poached egg | brioche (V)

*Spier Farmer Angus Chenin Blanc*

### **Farmer Angus charcuterie** R195

Toasted baguette |  
piccalilli | olives

*Farmer Angus Rosé  
or Creative Block 3*

### **Smoked snoek fish cake** R175

Pickled West Coast mussels |  
fennel | bokkom tartare sauce

*Spier Creative Block 2  
or Seaward Chenin Blanc*

### **Bobotie samosa** R185

Crème fraîche raita |  
sambal | almonds |  
atchar oil | curry leaves

*Spier 21 Gables Chenin Blanc*

*Wine recommendations listed above are not included in the price.*

## MAIN COURSE

### Grilled Abalobi fish

R295

Baby potatoes |  
marinated tomatoes | basil

*Spier Yellowwood White*

### Springbok loin

R395

Rainbow carrots |  
carrot purée | citrus jus

*Spier 21 Gables Pinotage*

### Roasted chicken supreme

R295

Green sauce | asparagus |  
masala dukkha

*Spier 21 Gables Sauvignon Blanc*

### Kashmiri masala cauliflower steak

R255

Hummus | toasted almonds |  
coriander yoghurt |  
curry leaves

*Spier 21 Gables Chenin Blanc*

### Steak cut of the day

SQ

Hand-cut chips |  
garden greens |  
Spier house emulsion

*Spier 21 Gables Cabernet Sauvignon*

### Grilled Karoo lamb cutlets

R365

Braised fennel |  
confit tomatoes |  
salsa verde

*Spier Creative Block 5*

### Roasted squash arancini

R270

Labneh | sage |  
pumpkin seeds |  
Parmesan | sage butter

*Spier Seaward Chardonnay*

*Wine recommendations listed above are not included in the price.*

SIDES

<b>Triple-cooked hand-cut chips</b>	R85	<b>Roasted butternut</b>	R95
		Labneh   sage butter   pumpkin seeds	
<b>Hasselback potato</b>	R85	<b>Spier Food Garden salad</b>	R85
Parmesan   cream		Leaves   Rozendal vinaigrette	
<b>Garlic &amp; thyme braised baby potatoes</b>	R85	<b>Sauce selection</b>	R50
		Red wine jus	
<b>Roasted beetroot</b>	R95	Mushroom ragout	
Beetroot purée   feta		Green peppercorn sauce	
<b>Green beans</b>	R95	Lemon butter	
Toasted seed pesto   almonds			
<b>Rainbow carrots</b>	R95		
Carrot purée   pine nut gremolata			

## DESSERT

### **Rooibos ice cream**

R160

Shortbread

### **Cape Malay koe'sisters**

R160

Karamonk custard |  
tameletjie

### **Dark chocolate fondant**

R160

Dulcey crèmeux | white  
chocolate ice cream

### **“Kalahari broffie”**

R160

Brandy tart |  
coffee crèmeux |  
espresso ice cream |  
brandy snap crumble

### **Selection of local cheese**

R195

Preserves | crackers

KIDS

Mains

Cheese toastie   chips	R145
Chicken mayo toastie   chips	R155
Crumbed chicken strips   hand-cut chips	R145
Beef Bolognese   pasta	R135
Farmer Angus frankfurter   bun   hand-cut chips	R135
Cheeseburger   chips	R145

Dessert

Fruit salad   ice cream	R95
Chocolate brownie   vanilla ice cream	R95
Nutella pancakes   ice cream	R115
Ice cream   chocolate sauce	R95

Sides

Side salad	R65
Side vegetables	R65
Plain pasta	R65

## TASTE TERMINOLOGY

### **Charcuterie**

Selection of cured meats

### **Umfino**

Traditional Eastern Cape dish made with wild spinach and maize

### **Bokkom**

West Coast delicacy of salted dried fish

### **Za'atar**

Middle Eastern herb and spice blend

### **Aioli**

Garlic mayonnaise

### **Raita**

Yoghurt-based condiment served with spicy dishes

### **Sambal**

Salsa or sauce that adds flavour

### **Atchar**

Spicy pickle served with curries

### **Dukkha**

Egyptian spice blend of seeds, nuts, and spices

### **Salsa Verde**

Green sauce used in Mexican cuisine

### **Gremolata**

Italian sauce made from parsley, garlic, and lemon zest

### **Karamonk**

Cardamom spice

### **Tameletjie**

Homemade toffee or brittle from Afrikaner and Malay cultures

### **Crèmeux**

Custard-based dessert

### **Broffie**

A blend of brandy and coffee, a nod to Afrikaans culture and “Boere Troos”

### **Amarula**

Creamy liqueur made from the Marula fruit

**SPIER**  
HOTEL