

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 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. What we cannot produce ourselves we source from trusted local suppliers who share our commitment to regenerative farming.

Farmer Angus

Based at Spier Wine Farm, Farmer Angus farms his vines, pigs and cattle regeneratively so that means no antibiotics, hormones or pesticides are used. He embraces biodynamic farming, treating 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

The old horse paddock at Spier has been transformed into a thriving food garden, where we harvest most of our vegetables, lettuce and herbs. Head Gardener 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 on the farm at Vadas Bakery, which produces slow-fermented sourdough and seasonal fruit pies, using unbleached organic flour from Lowerland. They also bake their famous Pasteis de Natas every day.

Abalobi

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

STARTERS

Bread

Freshly baked focaccia R55
& farm butter | serves two

Freshly baked focaccia R65
& warm gravy | serves one

Harvest Greens

Labneh | green harissa | R195
cashew nut dukka (V)
Seaward Chardonnay

Beetroot Salad

Pickled and roasted beetroot | R185
kumquat and beetroot borani |
Belnori chevin | hazelnuts (V)
Spier Good Natured Rosé

Abalobi Fish Crudo

Lime | coriander | bonito | R265
ginger | mirin | fermented chili
Spier Farmer Angus
Organic Chenin Blanc

Farmer Angus

R255

Charcuterie

Piccililli | olives | crackers

Spier Farmer Angus
Organic Shiraz Blanc De Noir or
Creative Block 3

Roasted Bone Marrow

R245

Salsa verde | crispy sage |
chicken skin

Spier Creative Block 2 or
Seaward Chenin Blanc

Beef Tartare

R265

Tallow-fried potato pave |
chimichurri | aioli | melba toast

Spier 21 Gables Chenin Blanc

Wine recommendations listed above are not included in the price.

MAIN COURSE

Grilled Abalobi R345
Hand-Caught Fish
Marinated tomato & basil
Spier Creative Block 2

Slow-Roasted R395
Chicken Supreme
Green sauce | masala dukkha
Spier 21 Gables Sauvignon Blanc

Steak of the Day SQ
Your choice of sauce
Spier 21 Gables Cabernet Sauvignon

Mushroom Tagliatelle R285
Mushroom velouté |
parmesan | herbs (V)
Add Parma ham R45
Spier Seaward Chardonnay

Springbok Loin R395
Carrot purée | citrus jus
Spier 21 Gables Pinotage

Kashmiri Masala R275
Cauliflower Steak
Hummus | toasted almonds |
coriander yoghurt |
curry leaves (V)
Spier 21 Gables Chenin Blanc

Grilled Karoo R425
Lamb Cutlets
Confit tomatoes |
salsa verde
Spier Creative Block 5

Wine recommendations listed above are not included in the price.

SIDES

Spier Food Garden Salad Leaves Rozendal vinaigrette (V)	R85	Rainbow Carrots Carrot purée chimichurri pine nuts (V)	R105
Triple-Cooked Hand-Cut Chips (V)	R85	Roasted Butternut Labneh toasted hazelnuts sage butter pumpkin seeds (V)	R105
Triple-Cooked Hand-Cut Chips Parmesan and truffle aioli (V)	R105	Roasted Mushrooms Mushroom pate parmesan (V)	R105
Hasselback Potato Parmesan cream truffle oil (V)	R105	Sauce Selection Red wine jus Mushroom ragout Green peppercorn sauce Bernaise Lemon butter	R55
Roasted Beetroot Beetroot purée feta (V)	R105		
Greens Toasted seed pesto almonds (V)	R105		

DESSERT

Lemon Tart R160

Crème fraîche (v)

Milkwood Yoghurt R160

Panna Cotta

Seasonal fruit |
lime-snap cookie

Chocolate Fondant R160

White chocolate ice cream (v)

Apple Crumble R160

Vanilla pod ice cream (v)

Rooibos Ice Cream R160

Honeycomb (v)

Amarula Crème Brûlée R160

Shortbread (v)

Cape Malay Koesisters R160

Karamonk custard |
tameletjie (v)

Selection of R235

Local Cheeses

Preserves | crackers (v)

Liqueurs

Amarula R40

Kahlúa R40

Frangelico R45

Jägermeister R45

Amaretto Disarrono R50

Port-style fortified wine

Boplaas Cape Vintage
Reserve R35

De Krans Cape Tawny R35

Allesverloren Fine
Old Vintage R40

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 dessert

Broffie

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

Amarula

Creamy liqueur made from the Marula fruit