

menu GARDEN ROOM

Inspired by our wild Cape gardens, the Garden Room serves comfort food that is simple and honest. Honouring Cape heritage cooking, the menu is an ode to 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

R180

Roasted vegetables |
Havarti Gouda |
garden greens (V)

Oven-Roasted Tomato & Red Pepper Soup

R190

Toasted Havarti Gouda
on baked bread (V)

Three-Cheese Sandwich

R195

Toasted farm-baked
sourdough | crisps (V)

Spicy Chicken Mayonnaise Sandwich

R195

Toasted farm-baked white
bread | tomato | bacon | crisps

Chicken Mayonnaise Sandwich

R175

Toasted farm-baked white
bread | crisps

Spier Garden Green Salad

R175

Tenderstem broccoli | avocado |
cucumber | fresh herbs |
toasted seeds |
Rozendal vinaigrette (V)

Smoked Salmon Trout Bowl

R345

Avocado | sprouts | radish |
sauerkraut | cucumber |
crème fraiche

Tomato & Mozzarella Salad

R225

Citrus | avocado | basil |
green sauce | za'atar (V)

Caesar Salad

R215

Cos lettuce |
creamy anchovy dressing |
pancetta | egg | parmesan

Add anchovy

R70

Charcuterie Board

R395

Selection of cured meats |
local cheese | preserves |
house pickles | crackers

Hot Smoked Salmon Flatbread

R255

Crème fraiche |
pickled red onion |
crispy capers

Parma Ham Flatbread R235

Labneh | parmesan |
caramelised onion | gremolata

Grilled Beef Burger R245

Milk bun | Spier ketchup |
lettuce | red onion | pickle |
Havarti Gouda | chipotle aioli

Add bacon R45

Homemade Pappardelle R265

Pesto | courgette |
marinated tomatoes |
crispy capers | garlic |
parmesan | basil (V)

Add anchovy R70

Grilled Abalobi Hand-Caught Fish R345

Crème fraiche tartar |
charred lime

Grilled Chicken & Sundried Tomato Sosatie R295

Green harissa

Steak of the Day SQ

200 g | 300 g

Served with a choice of garden
leaf salad or hand-cut triple-
cooked chips.

Your Choice of Side

Mushroom pâté, roasted R115
mushrooms, parmesan and
truffle oil (V)

Roasted carrots, carrot R105
puree, chimichurri and
pine nuts (V)

Roasted butternut, R105
chevin, hazelnuts, sage
butter and parmesan (V)

Hasselback potato, R110
parmesan and truffle oil (V)

Handcut triple-cooked R105
chips, parmesan and
truffle aioli (V)

Roasted harvest R110
vegetables, coriander
yoghurt, toasted seeds
and chevin (V)

DESSERT

Lemon Tart

R160

Crème fraîche (V)

Milkwood Yoghurt Panna Cotta

R160

Seasonal fruit |
lime-snap cookie

Chocolate Fondant

R160

White chocolate ice cream |
dulcey crémeux (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 (V)

Kahlua Mascarpone

R160

Espresso syrup | boudoir
biscuit crumbs

Selection of Local Cheeses

R235

Preserves | crackers (V)

menu
DRINKS

HOT BEVERAGES

Hot Beverages

Red flat white (rooibos)	R52
Hot chocolate	R55
Spiced chai latte	R55
Matcha latte	R55
Mesquite	R55

Loose Leaf Tea

Farmer Angus rooibos	R45
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Green Tea

Sencha fukuju	R48
Moringa matcha	R45

Black Tea

English breakfast	R45
Earl Grey blue flower	R45
Vanilla cocoa rose	R45

Herbal Infusion

Chamomile flower	R45
Strawberry vanilla honeybush	R45

Coffee

Flat white	R50
Latte	R52
Americano	R36
Macchiato	R38
Espresso	R36
Cortado	R46

MILKSHAKES & SOFT DRINKS

Milkshakes

Strawberry	R95
Oreo chocolate	R95
Vanilla	R95
Salted caramel	R95
Dulce biscoff	R95

Water

Sparkling 300ml	R32
Still 300ml	R32
Sparkling 750ml	R63
Still 750ml	R63

Soft Drinks

Coke	R42
Coke light	R42
Coke zero	R42
Sprite	R42
Sprite zero	R42
Appletiser	R57
Grapetiser	R57
Rubro peach iced tea	R47
Rubro lemon iced tea	R47
Rubro berry iced tea	R47
Tomato cocktail	R73
Lemonade	R37
Indian tonic	R37
Ginger ale	R37
Soda water	R37
Dry lemon	R37

COCKTAILS

Piña colada

R150

Rum | Pineapple |
Coconut cream

Frozen strawberry daiquiri

R150

Rum | Strawberries | Lime

Frozen Margarita

R160

Tequila | Lime |
Signature salt rim

Peach bellini

R150

Peach |
Spier Cap Classique Brut

Aperol Spritz

R140

Aperol |
Spier Cap Classique Brut |
Orange

Mojito

R120

Rum | Lime | Mint

BEERS

On Tap

CBC Lager Lite 300ml	R60
CBC Lager Lite 500ml	R85
CBC Pale Ale 300ml	R65
CBC Pale Ale 500ml	R95

South African
Favourites

Castle Light	R50
Windhoek Lager	R60

Imported

Heineken	R60
Heineken 0.0%	R60
Corona	R65

Ciders

Savanna Light	R65
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SPIRITS

*Served in 25ml standard measures
unless stated otherwise.*

Vodka

Tito's	R40
Absolut	R50
Albatross Cape Grape	R55
Belvedere	R75
Grey Goose	R75

Gin

Mahala Botanical Triple Distilled (non-alcoholic)	R45
Bombay Sapphire	R45
Bloedlemoen	R50
Musgrave Pink	R50
Unit 43 Original	R50
Wilderer Gin	R60
Hendricks	R60
Six Dogs Blue Gin	R65
Inverroche Amber	R65
Tanqueray No. 10	R70

Whisky / Whiskey

Bain's Cape Mountain	R40
Tullamore Dew	R50
Bushmills Black Bush	R55
Johnnie Walker	R60
Black Label	
Chivas Regal 12 Year	R65
Maker's Mark	R65
Woodford Reserve	R65
Jameson Select Reserve	R70
Bulleit	R70
Glenmorangie 12 Year	R85
Glenfiddich 12 Year	R85

SPIRITS

*Served in 25ml standard measures
unless stated otherwise.*

Grappa

Wilderer	R80
Dalla Cia	R105

Brandy

Kwv 10 Year	R50
Van Ryn 15 Year	R105

Tequila

El Jimador Blanco	R50
El Jimador Reposado	R50

Agave Spirits

Leonista Karoo	R65
Agave Reposado	

Rum

Don Papa	R70
Bumbu	R75

Liqueurs

Amarula	R40
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