

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 & farm butter | serves two R95

Freshly baked focaccia & warm gravy | serves one R145

Chickpea and Herb Falafel

Coriander | chilli and lime yoghurt | cucumber kimchi ⑤ R195
Spier Creative Block 2

Butternut Arancini

Labneh | butternut purée | parmesan | pumpkin seeds | sage butter ⑤ R215
Spier Prestige Cuvée

Baked Chevin

Baby beetroot | Rozendal dressing | kumquats | pine nuts | toasted focaccia ⑤ R195
Farmer Angus Shiraz Blanc de Noir

Farmer Angus Charcuterie

Piccalilli | olives | crackers R255

Farmer Angus Organic Shiraz blanc de noir | Creative Block 3

Roasted Bone Marrow

Salsa verde | crispy sage and chicken skin R280
Spier Creative Block 2 | Seaward Chenin Blanc

Beef Tartare

Tallow-fried potato pave | chimichurri | aioli | melba toast R265
Spier 21 Gables Chenin Blanc

Wine recommendations listed above are not included in the price.

MAIN COURSE

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

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

Steak of the Day SQ
200 g | 300 g
Served with a choice of garden
leaf salad or hand-cut triple-
cooked chips.
Spier 21 Gables Cabernet Sauvignon

Mushroom Tagliatelle R340
Mushroom velouté |
parmesan | herbs ⑤
Add Parma ham R70
Spier Seaward Chardonnay

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

**Kashmiri Masala
Cauliflower Steak** R275
Hummus | toasted almonds |
coriander yoghurt |
curry leaves ⑤
Spier 21 Gables Chenin Blanc

**Grilled Karoo
Lamb Cutlets** R455
Confit tomatoes |
salsa verde
Spier Creative Block 5

Saffron Risotto R285
Blushed peppers | parmesan |
microgreens ⑤
Farmer Angus Chenin Blanc

Wine recommendations listed above are not included in the price.

MAIN COURSE

**Slow Braised
Beef Brisket** R395
Buttered mashed potato | green
beans | toasted almonds | red
wine jus
Spier Creative Block 5

**Slow Cooked Pork
Hot Pot** R365
Pickled apple | crackling |
savoury rice pilaf
Spier 21 Gables Chenin Blanc

Aubergine Schnitzel R265
Biryani labneh | tomato &
coriander sambal | aubergine
chutney ⑤
Spier 21 Gables Chenin Blanc

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SIDES

Spier Food Garden Salad Leaves Rozendal vinaigrette ⑤	R85	Rainbow Carrots Carrot purée chimichurri pine nuts ⑤	R105
Triple-Cooked Hand-Cut Chips ⑤	R85	Roasted Butternut Labneh toasted hazelnuts sage butter pumpkin seeds ⑤	R105
Triple-Cooked Hand-Cut Chips Parmesan and truffle aioli ⑤	R105	Roasted Mushrooms Mushroom pate parmesan ⑤	R115
Hasselback Potato Parmesan cream truffle oil ⑤	R110	Sauce Selection Red wine jus Mushroom ragout Green peppercorn sauce Bernaise Lemon butter	R55
Roasted Beetroot Beetroot purée feta ⑤	R105		
Greens Toasted seed pesto almonds ⑤	R105		

DESSERT

Lemon Tart Crème fraîche ⑤	R160	Cape Malay Koesisters Karamonk custard tameletjie ⑤	R160
Milkwood Yoghurt Panna Cotta Seasonal fruit lime-snap cookie	R160	Selection of Local Cheeses Preserves crackers ⑤	R265
Chocolate Fondant White chocolate ice cream ⑤	R160	Liqueurs Amarula Kahlúa Frangelico Jägermeister Amaretto Disarrono	R40 R40 R45 R45 R50
Apple Crumble Vanilla pod ice cream ⑤	R160		
Rooibos Ice Cream Honeycomb ⑤	R160	Port-style fortified wine Boplaas Cape Vintage Reserve De Krans Cape Tawny Allesverloren Fine Old Vintage	R35 R35 R40
Amarula Crème Brûlée Shortbread ⑤	R160		
Kahlua Mascarpone Espresso syrup boudoir biscuit crumbs	R160		

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

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 fukujyu	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	R45
honeybush	

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	R38
Indian tonic	R38
Ginger ale	R38
Soda water	R38
Dry lemon	R38

COCKTAILS

Pepperbloom	R155	Lavender Lemon Cooler	R135
Gin passion fruit peppercorn syrup foamee		Vodka limoncello lavender	
Honeyed Horison	R170	Strandloper	R150
Gin honey syrup bitters		Tequila lemon herb syrup Himalayan salt rim	
Rooibos Mint Mule	R120	Pine & Petal	R160
Vodka mint rooibos syrup		Gin pineapple raspberries elderflower syrup	
Basil & Blanc	R160	Winelands cosmo	R130
Gin basil cucumber chenin blanc		Vodka cranberry merlot	

BEERS

On Tap		Imported	
CBC Lager Lite 300ml	R60	Heineken	R60
CBC Lager Lite 500ml	R85	Heineken 0.0%	R60
CBC Pale Ale 300ml	R65	Corona	R60
CBC Pale Ale 500ml	R95		
South African Favourites		Ciders	
Castle Light	R50	Savanna Light	R65
Windhoek Lager	R60		

SPIRITS

Served in 25ml standard measures unless stated otherwise.

South African vodka

Albatross Cape Grape R55

International Vodka

Tito's R40

Absolut R50

Belvedere R75

Grey Goose R75

South African Gin

Mahala Botanical Triple Distilled (non-alcoholic) R45

Bloedlemoen R50

Inverroche Amber R65

Musgrave Pink R50

Wilderer Gin R60

Six Dogs Blue Gin R65

Unit 43 original R45

International Gin

Bombay Sapphire R45

Hendricks R60

Tanqueray no.10 R70

South African Whisky

Bains Cape Mountain R45

Scottish Whisky

Lowlands

Auchentoshan 3 woods R125

Highlands

Glenmorangie 12-year R85

Talisker 10-year R120

The Macallan Fine oak 12-year R155

Dalwhinnie 15-year R185

Islay

Laphroaig 10-year R115

Ardbeg 10-year R115

Lagavulin 16-year R200

Campbeltown

Caol Ila 12-year R125

Speyside

Glenfiddich 12-year R85

The Glenlivet 15-year R155

Benriach 21-year R75

SPIRITS

Scottish Blended

Johnnie Walker Black Label R60

Chivas Regal 12-year R70

Monkey Shoulder R65

Chivas Regal 25-year R160

Johnnie Walker Blue Label R380

Irish Whiskey

Tullamore Dew R50

Bushmills Black Bush R55

Jameson Select Reserve R70

Jameson 18-year R235

American Whiskey

Jack Daniels R50

Tennessee Whiskey

Markers Mark R65

Woodford Reserve R65

Bulleit R70

Grappa

Wilderer R80

Dalla Cia R105

Brandy

KWV 10-year R50

Van Ryn 15-year R105

Van Ryn 20-year R175

KWV 20-year R200

Cognac

Hennessey VSOP R120

Remy Martin VSOP R135

Courvoisier XO R355

Tequila

El Jimador Blanco R50

El Jimador Reposado R50

Don Julio Reposado R135

Agave Spirits

Leonista Karoo Agave R65

Reposado

Rum

Don Papa R70

Bumbu R75

SPIER
HOTEL