



3 COURSE LUNCH MENU

R280 per person

Starters

Grilled chicken, feta and avocado salad

Rocket, radish and cucumber

Or

5 pea and goat cheese salad

Croutes, broad bean and mint pesto

Or

Cauliflower and gruyere soup

Olive oil and herbs

Mains

Grilled pasture reared steak

Lyonnais potatoes and brandied pepper sauce

Or

Sustainable line fish

Grilled asparagus salad with farm egg and avocado

Or

Homemade gnocchi, mushroom

Chard and toasted almonds

Dessert

70% cocoa brownie, vanilla ice cream

Or

Vanilla panna cotta fresh berries

(please note the menu is subject to change based on vegetables available in our Food Garden)



Eight is a farm-to-table eating experience. We believe the natural flavour of food should speak for itself, so we serve dishes that are seasonal, uncomplicated and creative. They also pair perfectly with our award-winning wines.

Much of the produce we use is grown at Spier; the rest is sourced from trusted nearby farmers. Our beef comes from grass-fed cattle reared by Farmer Angus on Spier's pastures. Our eggs have been laid by happy hens that scratch around freely in our fields. Both the chickens and cattle are raised without the use of antibiotics or hormones. We get greens and fresh veggies from our food garden. They're grown without the use of chemical fertilisers or pesticides.

Want to take the Eight experience home? Meat, eggs and biltong fresh from the farm are for sale next door at Eight to Go.