
SPENCER'S RESTAURANT

OUR STORY

OWNERS OF BASS LAKE LODGE

Leon and Meléne founded the business in 1995, with the main focus being conferencing. However, in recent times the second generation has become more involved. The focus has been extended to leisure guests, fine dining and other memorable experiences. Leon and Melene are still actively involved in the business today. Their priority is to make guests feel welcome and at home.

RESTAURANT OWNER AND HEAD CHEF

Spencer Sykes, and his wife Lichelle, opened their restaurant on the farm in 2021. They both have exceptional training and experience in the culinary arts.

Spencer started his career as chef on the small island of Guernsey, in the UK, where he trained under a Michelin Star chef. 6 Years later, he returned to South Africa with invaluable skills, and entered the industry as executive chef.

Lichelle met Spencer where she worked as a pastry chef in Chef Spencer's kitchen. Today Lichelle is known for her decadent freshly baked cakes served at the restaurant.

"FAMILY IS NOT AN IMPORTANT THING. IT'S EVERYTHING."
– MICHAEL J. FOX

SPENCER'S RESTAURANT
EST 2021

OUR
BREAKFAST MENU

OPERATING HOURS

Breakfast 08:00 - 10:00
Lunch 12:00 - 15:00
Dinner 18:00 - 21:00

BREAKFAST

MINI 59
1 egg, grilled tomato, bacon & toast

BREAKFAST BAGEL 135
Sesame bagel, 2 eggs, roasted tomato, mushrooms, bacon, hollandaise sauce & rocket

SALMON BAGEL 145
Sesame bagel, avocado, cream cheese, smoked salmon, scrambled eggs & rocket

FARM HOUSE 125
2 eggs, 2 rashers of bacon, grilled tomato, boerewors, mushrooms & toast

GRANOLA BOWL 89
Granola, greek yoghurt, seasonal berries, nuts & honey

CARB CLEVER

KETO 129
Eggs fried or poached, sliced avocado, smoked salmon, hollandaise sauce & rocket

HALLOUMI 129
Halloumi with fried or poached eggs, wilted spinach, pan fried mushrooms & cherry tomatoes



BEST SELLERS

EGGS BENEDICT 135
English muffin, poached eggs, bacon, wilted spinach & homemade hollandaise sauce

FRENCH TOAST 89
With bacon, banana & maple syrup

FULL ENGLISH 125
2 eggs, 2 rashers of bacon, pork sausage, grilled tomato, baked beans & toast

OMELETTES

HAM & CHEESE 89
Ham, pan fried cherry tomatoes, spring onion, cheddar cheese & toast

SPINACH 85
Mushroom, feta & toast



DRINKS



TEA POT 25
FILTER COFFEE 30
CUPPUCINNO 35
SINGLE ESPRESSO 18
DOUBLE ESPRESSO 22
AMERICANO 22
CAFÉ LATÈ 35
HOT CHOCOLATE 45
JUICE 35
MILKSHAKES 59
Strawberry, chocolate, vanilla, bubblegum, peanutbutter, coffee

www.basslakelodge.co.za
spencer@basslakelodge.co.za

SPENCER'S RESTAURANT
EST 2021

OUR
LUNCH MENU

OPERATING HOURS

Breakfast 08:00 - 10:00
Lunch 12:00 - 15:00
Dinner 18:00 - 21:00

BURGERS

CHEESE BURGER 135
200g beef patty, cheese & burger garnish

CHEEKY CHEESE 145
Beef, caramalized onions, brie & rocket

BACON & MUSHROOM 145
Beef, bacon, mushroom, cheese & burger garnish

PULLED PORK 125
Rainbow slaw & pickles



TOASTEDS

CHEESE & TOMATO 55

HAM, CHEESE & TOMATO 59

BACON, MOZZERELLA & AVO 75

CHICKEN MAYO 79
Grilled chicken, wholegrain mustard mayonnaise, spring onion & mozzarella

THREE CHEESE 65
Cheddar, mozzarella & brie

DIY SALAD



GREEK SALAD BASE 65

- Teriyaki beef 65
- Lemon & thyme 55 grilled chicken
- Smoked salmon 65
- Prawn 65
- Avocado 49
- Halloumi 59

CHEF'S CHOICE

CAJUN RUMP 185
150g, sun-dried tomatoes, rocket, balsamic reduction & parmesan shavings

SPICY TRINCHADO 225
250g beef fillet, spicy creamy peri peri sauce & ciabatta

HAKE & CHIPS 155
Battered hake, chips, minty mushy peas & tartar sauce

CHICKEN CURRY 165
Coconut chicken curry, basmati rice, poppadum & sambals

WRAPS

CHICKEN 95
Grilled chicken, halloumi, tzatziki, avo, coriander & garnish

THAI CHICKEN 105
Thai chicken & peanut, coriander & slaw

PULLED PORK 89
BBQ smoked pulled pork, slaw & gerkins

SIDES

Chips 45
Sweet potato chips 45
Onion rings 35
Greek salad 55
Rainbow slaw 30

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MENU
SPENCER'S

STARTERS

PRAWNS 135
Chilled garlic mayo prawns, avocado salsa, sweet pepper & lime dressing

ESCARGOT 110
Snails with garlic butter or creamy blue cheese, bacon & black pepper

MUSSELS 125
Creamy white wine, sherry & thyme mussel pot

BEEF TATAKI 115
Asian style beef carpaccio, chilli, coriander, ginger, spring onion, wasabi & soya sauce

SOUP 75
Please ask your service ambassador for our soup flavour of the day

HALLOUMI 119
Grilled halloumi with sundried tomato coulis

MAINS

CALAMARI 225
Salt & pepper calamari, yellow rice & creole lemon butter sauce

SEAFOOD PLATTER 325
Hake grilled or fried, calamari, 3 prawns, mussels in a creamy white wine & garlic sauce with yellow rice and lemon butter sauce

PORKBELLY 239
Roasted, with apple & sage mash, beans & mustard seed satay sauce

LAMB SHANK 265
Slow cooked, with creamy mash & buttered green beans

SPRING CHICKEN 189
Chipotle peri peri OR lemon & thyme with a greek salad & chips

STEAKS

REEF & BEEF
Grilled rump steak topped with pan fried prawns & creamy garlic butter sauce
235

ESCARGOT
Grilled Rump topped with creamy garlic snails
235

BONE MARROW
Fillet with roasted marrow bones & bordalaise sauce
325

FUNGI
Roasted mushrooms & red onions, mushroom & green pepper corn sauce
235

Steaks served with chips & veg of the day

HERBIVORES

GNOCCHI 185
Pumpkin gnocchi, sage butter, wild mushrooms & parmesan cream

DESERTS

Cremé brulee 85
Chocolate fondant 85

Dom Pedro SQ