



Lunch menu

autumn 2017 | 12-15:00pm

starters

- 3 saldanha bay oysters, on ice, with a red wine vinegar dressing and lemon R 48
- warm confit pork cheeks salad, piccalilli vegetables, horseradish dressing R 70
- beetroot textures: candy beet, balsamic beet, spiced beet & yoghurt dip, homemade labneh R 65
- mezze plate: grilled courgette, white bean & coriander hummus, aubergine paté, deep fried olives & confit rosa tomato, boiled farm egg R 75
- joostenberg charcuterie: pork terrine, duck liver paté, pork rilette, home cured coppa, ham, pork pie, brawn & pickles R 90
- smoked franschoek trout, warm baby potatoes, lemon cream sauce, chives R 95
- bobotie quiche, salad leaves R 50

mains

- traditional croque monsieur:
grilled white cheddar, homecured ham, dijon mustard on white farm bread with triple cooked hand cut chips R 60
R 80
- head to tail: poached pork tongue, crispy deep fried tail, pickled garden vegetables, creamed white beans, dijon jus R95
- pan fried cape linefish, herb crust, red pepper coulis, warm sundried tomato, basil, courgette, lemon, black olive salad R 120
- joostenberg english style pork sausages, apple sauce, potato pureé R 90
- 250gr joosten-burger, ground beef rump, our fig & bacon jam, pickled cucumber & red onion, aioli, triple cooked hand cut chips R 98
- slow cooked pork belly, pickled garlic, glazed root vegetables, homemade mustard, potato pureé R 150
- joostenberg free range beef steak, red wine & cracked black pepper sauce, spicy paprika fried potato wedges, salad leaves R 160
- side order of triple cooked hand cut chips R 30
- mixed side salad - salad leaves, tomato & cucumber R 25
- mixed table salad - salad leaves, tomato & cucumber R 55



cheese & desserts

cheese plate: 5 local cheeses, dalewood boland, klein river gruyere, cremelat gorgonzola, pepe charlot goats cheese, garlic & herb cottage cheese, homemade fig preserve	R 90
crème caramel	R 50
guava crème brûlée	R 50
baked cheesecake, berry coulis	R 50
plum and almond tart, homemade vanilla ice cream	R 60
dark chocolate mousse cake, vanilla cream, pistachio ice cream, almond biscuit	R 60
selection of homemade ice creams – vanilla pod, dark chocolate, coffee, red berry, pistachio	
1 scoop - R 20 2 scoop - R 30 3 scoop - R 45	
extra whipped cream / dark chocolate or red berry sauce	R 10

homemade shakes

vanilla pod - dark chocolate - coffee - fresh red berry	
large glass	R 40
small glass	R 30

hot drinks

single espresso	R 15
double espresso	R 18
cappuccino	R 23
café au lait	R 28
coffee with cream	R 28
coffee	R 16
red cappuccino	R 25
red latté	R 29
tea:	
ceylon, earl grey, rooibos, peppermint	R 20
hot chocolate or milo	R 24
ice coffee:	
single espresso topped with cold milk & ice	R 25

cold drinks

iced tea: cranberry-cherry or lemon-apple	
large glass R 20 1L carafe	R 48
appetizer / grapetizer	R 25
old fashioned lemonade:	
large glass R 15 1L carafe	R 45
koelenhof sparkling grape juice	
red- 750ml	R 45
lime, passion fruit or cola cordial	
with lemonade or soda	R 23
soft drinks 330ml: coke, tab,	
coke zero, fanta or creme soda	R 22
mineral water: still or sparkling	
500ml R 18 1L	R 28
rock shandy:	
lemonade and soda with bitters	R 32
ansie's homemade ginger beer	R 15
fruit juice:	
small glass	R 15
large glass	R 22
carafe	R 55
soda float: soft drink with a scoop of	
homemade vanilla pod ice cream	R 40

