



Lunch menu

Spring 2017 | 12h00-15h00

starters

- 3 saldanha bay oysters, red wine vinegar dressing and lemon R 48
- free range chicken liver & brandy paté with dressed leaves and sourdough toast R 65
- mezze plate: roast mediterranean vegetables, white bean & coriander hummus, aubergine paté, marinated olives, confit rosa tomatoes and boiled farm egg R 75
- joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured coppa, ham, pork pie, brawn and pickles R 95
- smoked franschhoek trout & baby beetroot salad with a sweet dill dressing R 115
- bobotie quiche with green leafy salad R 65

mains

- traditional croque monsieur:
grilled ladismith cheddar and dalewood huguenot cheese, homecured ham and dijon mustard on farm bread R 65
- add triple cooked hand cut chips R 85
- warm pickled pork tongue, homemade grain mustard, baby potato salad, pickled garden vegetables, dijon sauce R 90
- milk & herb braised pork neck steak, carrot, cauliflower & broccoli puree, glazed baby onion and homemade grain mustard R 110
- pan fried fillet of cape linefish, steamed garden vegetables, mushroom cream sauce R 120
- joostenberg english style pork sausages, apple sauce and mashed potato R 90
- joosten-burger, ground beef rump, balsamic onion relish, pickled cucumber & red onion, aioli and triple cooked hand cut chips R 110
- joostenberg free range dry-aged beef steak, red wine & cracked black pepper sauce, spicy paprika fried potato wedges and salad leaves R 170
- free range chicken breast korma curry, cumin fried courgettes, radish & coriander R 110

sides

- 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

artisan cheese plate: 5 local cheeses, dalewood boland, dalewood lanquedoc, cremelat gorgonzola, pepe charlot goats cheese, garlic & herb cottage cheese, homemade fig preserve	R 95
guava and orange crème brulée	R 50
baked granadilla cheesecake, berry coulis	R 50
fresh strawberry and vanilla cream tart with homemade pistachio ice cream	R 60
dark chocolate mousse with orange sauce and almond tuile biscuit	R 60
selection of homemade ice creams – dark chocolate / coffee / pistachio / berry sorbet	
1 scoop - R 20 2 scoop - R 35 3 scoop - R 40	
extra whipped cream / dark chocolate sauce or red berry sauce	R10

shakes made from our homemade ice creams

dark chocolate / coffee / fresh red berry	
large glass	R 40
small glass	R 30

hot drinks

single espresso	R 17
double espresso	R 19
cappuccino	R 25
café au lait	R 30
coffee with cream	R 30
coffee / americano	R 18
red cappuccino	R 27
red latté	R 31
hot chocolate / milo	R 26
tea:	
ceylon / earl grey / rooibos / peppermint	R 20
iced coffee:	
single espresso topped with cold milk & ice	R 30

cold drinks

iced tea: cranberry-cherry / lemon-apple	
large glass	R 20
1L carafe	R 48
old fashioned lemonade:	
large glass	R 15
1L carafe	R 45
koelenhof sparkling grape juice	
750ml	R 45
cordials: lime / passion fruit / cola	
with lemonade or soda	R 23
soft drinks 330ml: coke /coke zero / tab / fanta / creme soda	R 22
appetizer / grapetizer	R25
spring water:	
500ml	R 18
1L	R 28
rock shandy:	
lemonade + soda with bitters	R 32
ansie's homemade ginger beer	R 15
freshly squeezed fruit juice:	
small glass	R 15
large glass	R 22
1L carafe	R 55

