



Lunch menu

summer 2017 | 12h00-15h00

starters

- 3 saldanha bay oysters, red wine vinegar dressing and lemon R 58
- chilled red pepper, tomato & basil soup R 60
- free range chicken liver & brandy paté with dressed leaves and sourdough toast R 65
- salad of swartland watermelon, local feta cheese, toasted pine nuts & mint R 65
- 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
- home cured ham and ladismith mature cheddar 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
- head to tail: cured pork tongue & crisp pork tail, edwern heim carrot & cabbage salad, spiced aubergine and grain mustard dressing R 95
- slow cooked karoo lamb, cous cous, salsa verde, confit rosa tomato and a thyme jus R 140
- pan fried fillet of cape linefish, julienne vegetables, steamed baby potato and a joostenberg chenin blanc reduction 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 190

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
vanilla pod crème brûlée	R 50
baked cheesecake, berry coulis	R 50
tart of the day	R 55
dark chocolate mousse cake with an orange crème	R 55
<u>homemade ice creams & sorbet:</u>	
dark chocolate / coffee / pistachio / red berry sorbet	
1 scoop	R 20
2 scoop	R 35
3 scoop	R 40

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

spring water:	
500ml	R 18
1L	R 28
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
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

