



Lunch menu

Summer | 12h00-15h00

starters and light meals

- 3 saldanha bay oysters, red wine vinegar dressing and lemon R 58
- 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 150
- nage of cape linefish: white wine, onion, garlic and peppercorn poached vegetables with steamed new potatoes R 140
- 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, pan fried and served with stir fried garden vegetables and a red pepper & tomato coulis R 190

IN ORDER TO SAVE WATER DURING OUR CURRENT WATER CRISIS, WE WILL BE REDUCING THE USE OF CROCKERY AND GLASSWARE. WE APPRECIATE AND THANK YOU FOR YOUR SUPPORT.



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 brulée	R 50
baked cheesecake, berry coulis	R 50
tart of the day with homemade vanilla pod ice cream	R 55
plum mousse with a berry compote and shortbread biscuit	R 40

homemade ice creams & sorbet:

dark chocolate / vanilla / 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 / vanilla / 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 / 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: espresso topped with cold milk & ice	R 30

cold drinks

aqua bella spring water	
500ml bottle	R 18
1L bottle	R 28
iced tea: cranberry-cherry / lemon-apple	
500ml bottle	R 22
old fashioned homemade lemonade	
500ml bottle	R 20
coke / coke zero / tab / fanta / creme soda	
330ml can	R 22
appetizer / grapetizer	
330ml can	R 25
rock shandy:	
lemonade + soda with bitters	R 32
ansie's homemade ginger beer	
500ml bottle	R 17
fresh fruit juice	
350ml bottle	R 20

