



Lunch menu

Summer | 12h00-15h00

starters and light meals

3 saldanha bay oysters with a red wine vinegar dressing and lemon	R 60
sweet melon, home cured coppa, rosa tomatoes and a balsamic dressing	R 60
watermelon and feta salad, toasted pine nuts and dressed leaves	R 60
joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured coppa, home cured ham, pork pie, brawn and pickles	R 95
smoked franchhoek trout, avocado, sweet dill dressing and butter lettuce	R115
home cured ham and white cheddar quiche with green leafy salad	R 60

mains

traditional croque monsieur: grilled ladismith cheddar and dalewood huguenot cheese, home cured ham and dijon mustard on farm bread	R 65
- add triple cooked chips	R 85
cold roast black pepper crusted pork loin with a red cabbage & apple salad, pickled vegetables and a wholegrain mustard dressing	R120
nose to tail: pan fried head galette, crispy pork tail with coleslaw, picallili vegetables and dijon mustard jus	R 95
pan fried cape line fish with coriander & lime crushed new potatoes, gherkin mayonnaise, radish and rocket	R140
joostenberg english style pork sausages, apple sauce and mashed potato	R 95
homemade tagliatelle, tomato, black olive, basil and home cured coppa	R 85
joosten-burger, ground beef rump, balsamic onion relish, pickled cucumber & red onion, aioli and triple cooked chips	R110
dry aged rump steak, pan fried and served with a garden salad, triple cooked chips and a red wine & black pepper sauce	R190

sides

side order of triple cooked 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 board: 5 local cheeses, dalewood boland, dalewood lanquedoc, cremalat gorgonzola, klein river gruyère, garlic & herb cottage cheese, homemade fig preserve R 95

guava crème brûlée R 50

baked granadilla cheesecake with berry coulis R 50

klapmuts strawberry & vanilla cream tart with pistachio ice cream R 50

dark chocolate mousse, crème anglaise and almond tuile R 50

summer berry parfait, berry coulis and shortbread biscuit R 50

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 45
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
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iced coffee:

espresso topped with cold milk & ice	R 30
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cold drinks

spring water 500ml bottle	R 18
1L bottle	R 28

iced tea: cranberry-cherry / lemon-apple R 22

coke / coke zero / tab / fanta / creme soda R 22

appetizer / grapetizer R 25

rock shandy:
lemonade + soda with bitters R 32

ansie's homemade ginger beer R 17

sir juice: orange juice / apple juice R 20

sir juice: pink lemonade R 20

koelenhof sparkling grape juice 750ml R 58

