



Lunch menu

Summer | 12h00-15h00

starters and light meals

- 3 saldanha bay oysters with a red wine vinegar dressing and lemon R 60
- fletterskloof fig & creamed goat's cheese salad with toasted pine nuts and dressed leaves R 65
- joostenberg charcuterie: terrine, chicken liver paté, pork rillette, home cured coppa, home cured ham, pork pie, brawn and pickles R 95
- smoked franschhoek trout, pickled beetroot, sweet dill dressing, butter lettuce and fresh baguette R115
- home cured ham and white cheddar quiche with green leafy salad R 60

mains

- traditional croque monsieur:
sliced farm bread grilled with ladismith cheddar & dalewood huguenot cheese,
home cured ham and dijon mustard 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
- open free range egg omelette: creamy button mushroom sauce, dressed leaves,
klein river gruyère 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



