



Lunch menu

Autumn | 12h00-15h00

starters and light meals

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|---|------|
| 3 saldanha bay oysters with a red wine vinegar dressing and lemon | R 60 |
| dalewood huguenot & poached pear salad with toasted walnuts | R 60 |
| joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured coppa, home cured ham, pork pie, brawn and pickles | R 95 |
| smoked franschhoek trout, pickled beetroot, sweet dill dressing and butter lettuce | R115 |
| home cured ham and white cheddar quiche with green leafy salad | R 60 |

mains

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|---|--------------|
| traditional croque monsieur: sliced farm bread grilled with ladismith cheddar & dalewood huguenot cheese, home cured ham and dijon mustard - add triple cooked chips | R 65 R 85 |
| milk & sage braised pork neck steak with mashed potato, carrot and baby onion | R115 |
| 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 niçoise ratatouille, garlic roast baby potatoes and a bouillabaisse reduction | 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

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| 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

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| artisan cheese board: 5 local cheeses, dalewood boland, dalewood lanquedoc, cremalat gorgonzola, klein river gruyère, garlic & herb cottage cheese, homemade fig preserve | R 95 |
| crème caramel | R 50 |
| baked granadilla cheesecake with berry coulis | R 50 |
| dark chocolate mousse, crème anglaise and almond tuile | R 50 |
| traditional flan with berry compote | R 40 |
| <u>homemade ice creams & sorbet:</u> | |
| 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

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|---|------|
| dark chocolate / vanilla / coffee / fresh red berry | |
| large glass | R 45 |
| small glass | R 30 |

hot drinks

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|---|------|
| single espresso | R 17 |
| double espresso | R 19 |
| cappuccino | R 25 |
| café au lait | R 30 |
| coffee / americano | R 18 |
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| 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 |

cold drinks

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|---|--------------|------|
| spring water | 500ml bottle | R 18 |
| | 1L bottle | R 28 |
| iced tea: cranberry-cherry / lemon-apple | | R 22 |
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| coke / coke zero / tab / fanta / creme soda | | R 22 |
| appletizer / grapetizer | | R 25 |
| rock shandy: | | |
| lemonade + soda with bitters | | R 32 |
| | | |
| ansie's homemade ginger beer | | R 17 |
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| sir juice: orange juice / apple juice | | R 20 |
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| sir juice: pink lemonade | | R 20 |
| | | |
| koelenhof sparkling grape juice 750ml | | R 58 |

