



Lunch menu

Spring | 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 cheese & pear salad with toasted walnuts | R 60 |
| Creamy cauliflower soup with home baked bread | R 55 |
| Joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured coppa, home cured ham, pork pie, brawn and pickles | R 95 |
| Smoked Franschoek trout, warm baby potatoes, lemon cream sauce and chives | R115 |
| Quiche lorraine with salad | R 60 |

Mains

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| Traditional croque monsieur: sliced farm bread grilled with home cured ham, Ladismith cheddar, Dalewood huguenot cheese and Dijon mustard - hand cut chips | R 65 R 85 |
| Nose to tail: poached pork tongue, confit cheek and crispy tail with mashed potato and a whole grain mustard & gherkin sauce | R110 |
| Springbok, paprika and mushroom ragout with homemade papardelle pasta | R120 |
| Pan fried fillet of Cape linefish with a niçoise ratatouille, baby potatoes and a creamy bouillabaisse sauce | R140 |
| Joostenberg english style pork sausages, apple sauce and mashed potato | R 95 |
| Open free range egg omelette with 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 hand cut chips | R110 |
| Dry aged rump steak, pan fried and served with a garden salad, hand cut chips and a red wine & black pepper sauce | R190 |

