

# The Kraal

AT JOOSTENBERG WINE ESTATE

Sunday 8 September 2019

Slow fermented sourdough with parsley butter,  
Olyfboom olive oil infused with wild rosemary and  
heerenboon hummus seasoned with onion weed  
Spring vegetable salad with baby Kraal garden leaves,  
Zandam fior di latte mozzarella and mint crème fraiche dressing



Whole poached Franschhoek trout with  
Joostenberg Chenin Blanc and wild sorrel sauce  
Steamed baby potatoes  
Wilted baby spinach and leek tart  
Glazed baby turnips and carrots



Granadilla and guava panna cotta with pine nut tuile  
Buchu marshmallows - Chocolate & almond cluster

*Booking essential R360 per person // R180 per child 5-12yo*