

The Kraal

AT JOOSTENBERG WINE ESTATE

Summer Lunch Menu, 5 & 6 December

Slow fermented sourdough and thyme & onion twist breads
with herb butter, wild rosemary infused olive oil and hummus

Cold poached Franschhoek trout and courgette
with sour cream and herb dressing
Green garden salad

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Slow cooked Williston lamb
Slow cooked tomatoes with basil pesto
Roast cauliflower with toasted pumpkin seeds and kale chips
Curried red onions
Roast sweet potato wedges

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Peach Melba our way – poached peaches, raspberry coulis
and nectarine ice cream with toasted almonds and almond tuile biscuit

Bûchu marshmallows - Date balls – Apricot crumble shortbread

Booking essential R385 per person // R180 per child 5-12years