



LUNCH

Served 12h00-15h00


3 West Coast oysters with red wine vinegar dressing and lemon	R 65
Cape mezze plate: Paardeberg artichokes, confit tomato, grilled baby marrow, baba ganoush, olives, tatziki and hummus and a lemon dressing ✓	R 75
Confit pork cheek salad with picalilli vegetables and horseradish	R 65
Joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured ham, pork pie, coppa ham, brawn and pickles	R 95
Smoked Franschhoek trout, spinach and mushroom quiche with salad	R 70
Chilled watermelon and coppa ham with mint, basil and toasted pinenuts	R 75
Toasted sourdough with pesto, Zandam fior di latte, tomato and baby spinach ✓	R 85
Traditional croque monsieur: sliced farm bread grilled with home cured ham, Ladismith cheddar, Dalewood huguenot cheese and Dijon mustard	R 65
Pan fried fillet of Cape linefish with heerenbone, lemon & tarragon salad, slow roast tomatoes and herb dressing	R165
Joostenberg English style pork sausages, apple sauce and mashed potato	R 95
Open free range egg omelette with creamy button mushroom sauce, baby spinach, Klein River gruyère ✓	R 85
Slow braised Lowerland rietskaap with grilled aubergine, cous-cous salad and salsa verde	R180
Joosten-Burger: Organic, pasture reared, free range beef, served on a homemade seeded bun with pickled cucumber, aioli and hand cut chips	R110
Pan fried, pasture reared Greenfields rump steak, garlic & rosemary roast potatoes and red wine & black pepper sauce with a side salad	R190
<u>Sides</u>	
Triple cooked hand cut chips	R 30
Salad with tomato, cucumber & dressed leaves	R 25



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Cheese & Desserts

Raspberry crème brûlée	R 55
Dark chocolate mousse cake with orange crème anglaise	R 60
Baked cheesecake with berry sauce	R 50
Granadilla mousse cake	R 50
Apricot and almond tart with whipped cream	R 55
Crème caramel	R 50
Pastry plate: 2 canalé, 2 financier, 2 shortbread marble biscuits	R 50
Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Berry sorbet	
1 scoop	R 20
2 scoop	R 35
3 scoop	R 50
Artisan cheese board:	
5 local cheeses, Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese and tomato jam 	R 95

Hot drinks

espresso	R 17 / R 20
cappuccino	R 25
café au lait	R 30
americano	R 18
red cappuccino	R 27
red latté	R 31
hot chocolate / milo	R 26
tea:	
ceylon/earl grey/rooibos/peppermint	R 20

Cold drinks

spring water 500ml bottle	R 18
1L bottle	R 28
iced tea: lemon-apple / cranberry cherry	R 22
coke / coke zero / tab / fanta / creme soda	R 22
appletizer / grapetizer / ginger beer	R 25
rock shandy:	
lemonade + soda with bitters	R 32
freshly squeezed orange juice	R 27
Harrismith cloudy apple juice	R 20
pink lemonade	R 20
Koelenhof sparkling grape juice 750ml	R 58
iced coffee:	
espresso topped with cold milk & ice	R 30