



# LUNCH

Served 12h00-15h00

## Starters and Light Meals

- 3 West Coast oysters with red wine vinegar dressing and lemon R 65
- Confit pork cheek salad with picalilli vegetables and horseradish R 65
- Joostenberg charcuterie: Springbok & prune terrine, chicken liver paté, pork rilette, home cured ham, pork pie, coppa ham, brawn and pickles R 95
- Cape mezze plate: Paardeberg artichokes, confit tomato, grilled baby marrow, baba ganoush, olives, tatziki and hummus and a lemon dressing ✓ R 70
- Artisan cheese board; Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese and tomato jam ✓ R 95

## Mains

- The Joostenberg Sunday Roast;  
Roast belly of pork with caramelised apple & cauliflower, mashed potato and a grain mustard sauce R175
- Steamed hake with heerenbone, lemon & tarragon salad, slow roast tomatoes and herb dressing R170
- Slow braised Lowerland lamb with grilled aubergine, cous-cous salad and salsa verde R180
- Quiche filled with smoked Franschhoek trout, mushroom & spinach with salad R 70
- Open free range egg omelette with pan fried porcini, dressed baby spinach and Parmigiano Reggiano ✓ R 95
- Joosten-Burger: Organic, pasture reared, free range beef, served on a homemade seeded with pickled cucumber, aioli and hand cut chips R110