



LUNCH

Served 12h00-15h00

3 West Coast oysters with red wine vinegar dressing and lemon	R 65
Cape mezze plate: Stewed red peppers, spicy aubergine, confit tomato, grilled baby marrow, baba ganoush, olives, tzatziki, hummus, falafel and a lemon dressing	✓ R 75
Warm, 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, brawn and pickles	R 95
Quiche lorraine with salad	R 60
Smoked Franschhoek trout on a bed of warm new potatoes with a lemon & chive cream sauce	R125
Flenterskloof fig salad with goat's cheese, toasted walnuts and a balsamic dressing	✓ 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 julienne vegetables, steamed baby potatoes and a creamy Joostenberg Chenin Blanc reduction	R165
Klein Karoo lamb Rogan Josh with raita, basmati rice and a homemade roti	R175
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
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, potato gratin dauphinois 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