



# LUNCH

Served 12h00-15h00

Villiera Tradition Brut	gls	R 62
	btl	R245
Villiera Tradition Brut Rose	btl	R245
NIU Organic Chenin Blanc MCC 2019	btl	R465

## Starters and Light Meals

3 West Coast oysters with red wine vinegar dressing and lemon	R 65
Joostenberg charcuterie: Springbok & prune terrine, chicken liver paté, pork rillette, home-cured ham, pork pie, coppa, brawn and pickles	R 95
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
Smoked Franschhoek trout on a bed of warm new potatoes with a lemon & chive cream sauce	R125
Warm, confit pork cheek salad with picalilli vegetables and horseradish	R 65
Flenterskloof fig & goat's cheese salad with toasted walnuts and balsamic dressing	✓ R 75
Artisan cheese board; Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese & Flenterskloof fig jam	✓ R 95

## Mains

The Joostenberg Sunday Roast; Roast pork belly with glazed vegetables, leek mashed potato and wholegrain mustard sauce	R185
Pan-fried fillet of Silver fish with julienne vegetables, steamed baby potatoes and a creamy Joostenberg Chenin Blanc reduction	R170
Klein Karoo lamb Rogan Josh with raita, basmati rice and a homemade roti	R175
Open free-range egg omelette with pan fried mushrooms, dressed baby spinach and Klein River Gruberg	✓ 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, hand-cut chips, garden salad and a red wine and cracked black pepper sauce	R190