



LUNCH

Served 12h00-15h00

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 Franschoek trout on a bed of warm new potatoes with a lemon & chive cream sauce	R125
Potato & leek soup	✓ R 55
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
Cape linefish with julienne vegetables, steamed baby potatoes and a creamy Joostenberg Chenin Blanc reduction	R165
Beef vindaloo curry with raita, basmati rice and a homemade roti	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 cooked pork shoulder in tomato, garlic & herbs with heerenbone	R150
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 glazed vegetables	R190
<u>Sides</u>	
Triple-cooked hand cut chips	
Salad with tomato, cucumber & dressed leaves	R 30 R 25