



LUNCH

Served 12h00-15h00

Starters and Light Meals

Joostenberg charcuterie: Springbok & prune terrine, chicken liver paté, pork rillette, home-cured ham, pork pie, coppa, brawn and pickles	R 95
Springbok & prune terrine with grain mustard chantilly, dressed leaves and sourdough toast	R 65
Potato & leek soup	✓ R 55
Artisan cheese board; Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese & Flenterskloof fig jam	✓ R 95
Warm, confit pork cheek salad with picalilli vegetables and horseradish	R 65

Mains

The Joostenberg Sunday Roast; Roast beef fillet, potato gratin dauphinois and red wine & black pepper sauce with roasted vegetables	R195
Cape line fish with julienne vegetables, steamed baby potatoes and a creamy Joostenberg Chenin Blanc reduction	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
Slow cooked pork shoulder in tomato, garlic & herbs with heerenbone	R150

Desserts

Guava & orange crème brulée	R 55
Dark chocolate mousse cake with orange crème anglaise	R 60
Baked cheesecake with berry sauce	R 50
Pear & almond tart with homemade vanilla pod ice cream	R 50