



# LUNCH

Served 12h00-15h00

## Starters and Light Meals

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| Joostenberg charcuterie: Springbok & prune terrine, chicken liver paté, pork rillette, home-cured ham, pork pie, coppa, brawn and pickles                    | R 95   |
| Smoked Franschhoek trout, herbed crème fraîche, salad and toasted sourdough  | R125   |
| Potato & leek soup   | ✓ R 55 |
| Artisan cheese board; Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese and homemade peach chutney | ✓ R 95 |
| Warm, confit pork cheek salad with picalilli vegetables and horseradish  | R 65   |

## Mains

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| The Joostenberg Sunday Roast;<br>Roast pork belly, mashed potato and fennel seed jus with roasted vegetables                              | R185 |
| Cape line fish with julienne vegetables, steamed baby potatoes and a creamy Joostenberg Chenin Blanc reduction                            | R175 |
| Beef vindaloo curry with raita, basmati rice and a homemade roti  | R165 |
| 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 and red wine & black pepper sauce with a side salad                      | R190 |

## Desserts

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| 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 |
| Crème caramel  | R 50 |