



# LUNCH

Served 12h00-15h00

3 Saldanha bay oysters, red wine vinegar dressing and lemon	R 65
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 filled with home-cured ham & Ladismith cheddar served with a salad	R 60
Smoked Franschoek trout, herb crème fraîche, leaves and sourdough toast	R130
Zandam fior di latte, tomato, pickled red onions and basil	✓ R 75
Warm, pickled pork tongue with a sweet mustard sauce	R 65
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
Free range chicken breast vindaloo curry with basmati rice and sambals	R150
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
Confit duck leg, leaves, gaufrette potato and a wholegrain mustard mayo	R125
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 fillet steak, hand-cut chips, side salad and red wine & black pepper sauce	R220
<u>Sides</u>	
Triple-cooked hand cut chips	R 30
Salad with tomato, cucumber & dressed leaves	R 25