



# LUNCH

Served 12h00-15h00

## Starters and Light Meals

- 3 Saldanha bay oysters, 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
- Smoked Franschhoek trout, herbed crème fraîche, salad and toasted sourdough R125
- 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

- The Joostenberg Sunday Roast;  
Roast pork belly, potato gratin dauphinois with roasted vegetables and a pork jus R185
- Cape line fish with julienne vegetables, steamed baby potatoes and a creamy Joostenberg Chenin Blanc reduction R175
- Lamb ribs curry with raita, paprika potato wedges and side salad R175
- 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 and red wine & black pepper sauce with a side salad R225

## Desserts

- Guava & orange crème brûlée 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