



# 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
Zandam fior di latte, tomato, pickled red onions and basil	✓ R 75
Smoked Franschhoek trout, herbed crème fraîche, salad and toasted sourdough	R130
Warm, pickled pork tongue with a sweet mustard dressing	R 65
Potato & leek soup	✓ R 60

## Mains

The Joostenberg Sunday Roast; Roast springbok rump, potato gratin dauphinois with glazed vegetables and a red wine and black pepper sauce	R185
Poached Hake in a white wine and fresh herb nage	R165
Lamb vindaloo curry with basmati rice and tatziki	R165
Joosten-Burger: Organic, pasture reared, free range beef, served on a homemade seeded bun with pickled cucumber, aioli and hand-cut chips	R110
Pork, heerenbone and chorizo casserole	R150

## Desserts & Cheese

Raspberry & orange crème brûlée	R 60
Klapmuts strawberries, meringue, whipped cream and berry sorbet	R 50
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 55
Crème caramel	R 55
Artisan cheese board; Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese and homemade peach chutney	✓ R 95