



# LUNCH

## Starters and Light Meals

Saldanha bay oyster, red wine vinegar dressing and lemon	R 22each
Joostenberg charcuterie: springbok & prune terrine, chicken liver paté, pork rillette, home-cured ham, pork pie, coppa, brawn and pickles	R110
South African cheeses: Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese with homemade fig preserve and melba toast	✓ R110
Spicy aubergine, grilled courgette & boiled farm egg salad	✓ R 60
Potato & leek soup with olive oil croutons	✓ R 60
Smoked Franschoek trout, warm new potatoes with chives and a lemon cream sauce	R140

## Mains

The Joostenberg Sunday Roast: Roast Pork Belly with apple & fennel, potato gratin, glazed vegetables and a thyme jus	R225
Sri Lankan Lowerland beef curry with basmati rice, tatziki, chickpeas and popadom	R155
Poached Cape hake with vegetables, meditteranean potatoes and Joostenberg Chenin Blanc cream sauce	R175
Pan fried, pasture reared beef rump with red wine & black pepper sauce, homemade chips and side salad	R195

## Desserts

Coffee cake with whipped cream	R 60
Gauva & orange crème brûlée	R 60
Baked cheesecake with berry sauce	R 60
Fig & almond tart with homemade vanilla pod ice cream	R 60
Crème caramel	R 60
Dark chocolate mousse cake with orange crème anglaise	R 60