

The Kraal

AT JOOSTENBERG WINE ESTATE

Winter Lunch Menu 6 & 7 August
with suggested Joostenberg Estate Wines

Slow fermented sourdough bread, seed crackers, herb butter and farm olive tapenade
Waterblommetjie soup with 'suuring' and red onion cream

Joostenberg Estate Fairhead 2021

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Lowerland free range beef short rib braised with red wine and mushrooms and baby carrots
Heerenboon mash with roast butternut and nasturtium pesto
Kraal garden salad with beetroot and pecan nuts

Joostenberg Estate Bakermat 2018

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Citrus pavlova

Joostenberg Estate Chenin Blanc Noble Late Harvest 2019

Apricot crumble shortbread | Dark chocolate and candied lemon truffles

R395.00 (wine not incl.) \\ R180 per child 5-12years

Winter hours: Saturdays and Sundays for lunch from 12pm-5pm
And for private lunch or supper parties whenever you have something special to celebrate

We have a few interesting farm, wine & food events taking place during the year.

- SAT 20/8 *Obscure cuts of pork & how to cook them. Cooking workshop + lunch with Syrah*
- FRI 9/9 *Sweetest secrets of Lebanon. Cooking workshop + light lunch*
- THU 22/9 *A classic combo. Cab & steak. Wine tasting + supper*
- SAT 22/10 *Spring farm walk, wine tasting & lunch.*

Sign up for our newsletter for more details