

# The Kraal

AT JOOSTENBERG WINE ESTATE

## Menu for 17, 18 & 19 November 2023

*With recommended wines*

Warm cheese gougères | Smoked trout, lemon and herb roulade  
Thyme & onion twist breads with Dalewood farm butter and herb infused olive oil  
Kraal antipasti platter: garden greens, home cured coppa style ham,  
grilled courgettes, honey roast carrots, roast peppers and toasted almond dressing

*Joostenberg Chenin Blanc 2019*

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Pink peppercorn crusted springbok with red wine sauce  
Creamy herb Lowerland polenta  
Beetroot salad with pickled red onion and coriander  
Baked tomatoes with ratatouille stuffing

*Joostenberg Estate Klippe Kou Syrah 2021*

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Strawberry, raspberry and vanilla choux bun

*Joostenberg Chenin Blanc Noble Late Harvest 2022*

Apricot crumble shortbread | Toasted coconut marshmallows

Menu price R485 (wine not incl.) | Menu plus wine pairing R665 | Children 5-12 years R200

We have some interesting food, farm and wine related workshops coming up.

Email us for more info.

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