



LUNCH

Villiera Tradition Brut NV | Brut Rose NV

R285|750ml R72|glass

Starters

Saldanha Bay oyster, mignonette and lemon	R 29 ea
Salad of roast butternut, beetroot, garden leaves and balsamic reduction	R 70
Salad of watermelon, Dalewood feta, olive oil, lemon & toasted seeds	✓ R 95
Smoked Overberg trout, garden leaves, herb crème fraiche, lemon and pickled cucumber	R155
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R 85
Crispy, crumbed deep fried pork tail and homemade tartare sauce	R 70
Joostenberg charcuterie: springbok & prune terrine, chicken liver parfait, pork rilette, home-cured ham, pork pie, pastrami, rustico salami, brawn, pickles and fresh bread	R130

Mains

Traditional ham & cheese croque monsieur with homemade chips	R 95
Winemakers eggs: 2 poached free range eggs in a red wine sauce with wilted spinach, mushrooms, bacon and fresh bread	R115
Open free range egg omelette, creamy mushrooms, baby spinach and Klein River Gruberg	✓ R120
Lightly cured hake with garden vegetables, steamed baby potatoes, creamy Chenin Blanc sauce and fresh herbs	R195
Pork & fennel sausage, mashed potato and homemade apple sauce	R130
Whole baked aubergine, confit tomato, grilled baby marrow and chimichurri	✓ R125
Joosten-Burger: Organic, pasture reared, free range beef patty, on a homemade seeded bun with pickled cucumber, aioli and homemade chips	R130
Free-range chicken vindaloo with basmati rice, raita and roti	R185
Pan fried beef sirloin with a creamy pink peppercorn sauce, homemade chips and salad	R275
Pork frikadelle, homemade tagliatelle, tomato sauce and parmigiano reggiano	R155

Extras

Homemade chips R25 | Side salad R 25

Desserts & Cheese

South African cheeses: Dalewood camembert, Cremalat gorgonzola, Klein River gruberg, homemade labneh, fig preserve, Melba toast and fresh bread	✓ R130
Crème caramel	R 70
Raspberry and orange crème brûlée	R 70
Pastry plate to share: 2 canelé, 2 financier, 2 shortbread biscuits	R 60
Tart of the day with homemade vanilla pod ice cream	R 70
Baked cheesecake with berry sauce	R 75
Milk chocolate and almond praline cake with orange crème anglaise	R 75
Coffee cake with whipped cream	R 65
Carrot cake with whipped cream	R 75
‘Summer Ice Cream Coupe’ Klapmuts strawberries, vanilla pod ice cream, meringue and berry coulis	R 65

Homemade ice creams & sorbet:

Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet	R 30
1 scoop	R 45
2 scoop	R 60
3 scoop	

Homemade Shakes

Vanilla pod/Dark Chocolate/Coffee/Red Berry	R 35 / R50
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Hot Drinks

Espresso	R 25 / R 28
Cappuccino / Flat white	R 35
Café au lait	R 35
Americano	R 30
Red cappuccino	R 35
Red latté	R 35
Milo	R 29
Hot chocolate with cream & marshmallows	R 40
Tea: ceylon/earl grey/rooibos/ peppermint	R 28

Cold Drinks

Still or Sparkling Water 750ml	R 35
Koelenhof sparkling grape juice 750 ml	R 58
Homemade lemon & rooibos iced tea	R 30
Coke / Coke zero / Fanta / Creme soda	R 28
Appetizer / Grapetizer	R 30
Ginger beer	R 26
Freshly squeezed orange juice	R 45
Sir Fruit: apple juice / pink lemonade	R 30
Rock shandy: lemonade, soda & bitters	R 35
Iced coffee: espresso, cold milk & ice	R 35



Set Lunch Menu

Price per person R365

Selection of starters to share on the table

Homebake bread and melba toast with butter
Hummus, chicken liver parfait and baba ganoush
Watermelon, Dalewood feta, olive oil, lemon and
toasted seeds

Choice of main course

Lightly cured hake with garden vegetables, steamed baby
potatoes, creamy Chenin Blanc sauce and
fresh herbs

or

Whole baked aubergine, confit tomato, grilled baby marrow and
chimichurri

or

Pan fried beef sirloin with a creamy pink peppercorn sauce,
homemade chips and salad

Dessert pastries for the table

Canelé, brownie squares, coconut rosher,
vanilla marshmallows and marble shortbread

*3 course menu R365 pp
including still and sparkling water for the table*

This menu is perfect for year-end celebrations and is valid from
Mon to Fri until the end of 2023