



AT JOOSTENBERG WINE ESTATE

Menu for 26, 27 and 28 January 2024

With recommended wines

Slow fermented sourdough with Dalewood farm butter
Honey roast carrots on roast carrot hummus
Hopefield tomato and red onion salad with Dalewood
yoghurt herbed labneh

Joostenberg Chenin Blanc 2023

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Slow cooked Prieska free range lamb with confit garlic
Hasselback potatoes roast with bay and thyme
Sweet peppers stuffed with ratatouille and black olives
Tossed green garden

Joostenberg Estate Klippe Kou Syrah 2021

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Spanspek, noble late harvest and fresh granadilla with a peach sorbet

Joostenberg Chenin Blanc Noble Late Harvest 2022

Coconut marshmallows | Apricot crumble shortbread

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

Mark your calendar for Saturday 3 February 2024

Spogwijn Oesfees - Harvest festival including wine tasting & summer supper with our wine
maker friends from Beaumont, AA Badenhorst Wines, Raised by Wolves,
Miles Mossop & Newton Johnson

Cost is R490 pp | Booking is essential | kraalrestaurant@joostenberg.co.za