



# LUNCH

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Villiera Tradition Brut NV | Brut Rose NV

R285|750ml R72|glass

## Starters

|   |         |
|---|---------|
| Saldanha Bay oyster, mignonette and lemon   | R 32 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, BBQ basted 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   |
| Cold roast pork loin with apple & red cabbage slaw, crispy crackling and mustard dressing  | R155   |

## Extras

Homemade chips R 30 | Side salad R 25

## Desserts & Cheese

|  |                   |
|--|-------------------|
| South African cheeses: Dalewood camembert, Cremalat gorgonzola, Klein River gruberg, homemade labneh, fresh fruit, pickles, preserve and fresh bread | ✓ R130            |
| Crème caramel  | R 75              |
| 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 80              |
| Milk chocolate and almond praline cake with orange crème anglaise  | R 85              |
| Coffee cake with whipped cream   | R 70              |
| Carrot cake with whipped cream   | R 75              |
| ‘Summer Ice Cream Coupe’<br>Stewed stone fruit, vanilla pod ice cream, whipped cream, meringue and berry coulis                                      | R 75              |
| Homemade ice creams & sorbet:<br>Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet<br>1 scoop<br>2 scoop<br>3 scoop                   | R 35<br>per scoop |

## Homemade Shakes

Vanilla pod/Dark Chocolate/Coffee/Red Berry R 40 / R 65

## Hot Drinks

|  |             |
|--|-------------|
| Espresso                                     | R 28 / R 32 |
| Cappuccino / Flat white                      | R 38        |
| Cortado                                      | R 32        |
| Café au lait                                 | R 42        |
| Americano                                    | R 32        |
| Red cappuccino                               | R 38        |
| Red latté                                    | R 42        |
| Milo   | R 35        |
| Hot chocolate                                | R 42        |
| Tea: ceylon/earl grey/rooibos/<br>peppermint | R 30        |

## Cold Drinks

|  |      |
|--|------|
| Still or Sparkling Water 1L  | R 35 |
| Koelenhof sparkling grape juice 750 ml                             | R 58 |
| Homemade lemon & rooibos<br>iced tea                               | R 30 |
| Coke / Coke zero / Fanta / Creme soda                              | R 28 |
| Appletizer / Grapetizer  | R 30 |
| Ginger beer  | R 32 |
| Freshly squeezed orange juice                                      | R 45 |
| Sir Fruit: apple juice   | R 30 |
| Homemade lemonade served with ice<br>and lemon, still or sparkling | R 30 |
| Rock shandy: lemonade, soda & bitters                              | R 40 |
| Iced coffee: espresso, cold milk & ice                             | R 35 |