



AT JOOSTENBERG WINE ESTATE

## Summer Menu 23 and 24 March 2024

*with recommended wines*

Fig & honey twist bread with Dalewood farm butter  
Baba ganoush and Delwood yogurt labneh  
Olive and Swiss chard tart with baby spinach

*Joostenberg Estate Fairhead 2022*

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Slow cooked Lowerland lamb with rosemary  
Fondant potatoes and red onions wit confit garlic  
Green bean, courgette and pea salad with mint

*Joostenberg Estate Klippe Kou Syrah 2021*

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Plum and almond meringue with Madagascan vanilla pod ice cream  
*Joostenberg Estate Chenin Blanc Noble Late Harvest 2022*

Apricot crumble shortbread biscuits | 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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