The Kraal

AT JOOSTENBERG WINE ESTATE

Easter Weekend Menu

with recommended wines

Onion and thyme twist bread with Dalewood farm butter
Creamy duck liver parfait and roast figs
Kraal anti pasta: Platter with baby leaves, grilled carrots,
fior de latte mozarella, roast tomatoes, peppers and toasted pecan nuts

Joostenberg Estate Fairhead 2023

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Slow roast lamb with confit garlic and rosemary jus
Potato and leek gratin
Seasonal vegetable tian with parsley & citrus gremolata
Joostenberg Estate Philip Albert Cabernet Sauvignon 2019

Joostenberg Estate Chenin Blanc Noble Late Harvest 2022

Chocolate cream with cinnamon Chantilly and ginger biscuit

Menu price R485 (wine not incl.) | Menu plus wine pairing R695 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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