

## Menu 03-05 MAY 2024

Slow fermented sourdough with Dalewood farm butter Spiced beetroot and Dalewood yoghurt dip with dukkha Zandam fior di latte with Kraal citrus and fennel Kraal leafy salad

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Roast free range Prieska sirloin with a rosemary and red wine sauce
Potato and leek gratin
Ratatouille stuffed sweet peppers with herb dressing
Green beans with Sengu River almond dressing

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Granadilla & vanilla choux bun with Sengu River pistachio chocolate shard

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Apricot crumble shortbread | Toasted coconut marshmallows

Menu price R485 (wine not incl.) | Menu plus wine pairing R695 | Children 5-12 vears R200

We have some interesting food, farm and wine related workshops coming up.

Email us for more info.

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