

# The Kraal

AT JOOSTENBERG WINE ESTATE

## Menu 19 & 21 April

*with recommended wines*

Slow fermented sourdough with Dalewood butter,  
Tokara black olive tapenade  
Marinated Zandam fior di latte, grilled courgettes, roast tomato & basil pesto

*Myburgh Bros Ex Africa Muscat d'Alexandrie 2023*

Slow roast lamb with rosemary & confit garlic  
Roast hasselback potatoes with bay leaf & lemon  
Carrot pureé with honey roast carrots and fondant red onion  
Green salad with beans, peas, broccoli with parsley & mint dressing

*Joostenberg Estate Klippe Kou Syrah 2021*

Plum and vanilla pod pavlova with Dalewood yoghurt Chantilly

*Joostenberg Estate Chenin Blanc Noble Late Harvest 2022*

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.**

**[kraalrestaurant@joostenberg.co.za](mailto:kraalrestaurant@joostenberg.co.za)**