

The Kraal

AT JOOSTENBERG WINE ESTATE

Menu 26 - 28 April *with recommended wines*

Slow fermented sour dough with Dalewood farm butter
Muriwo farm radish
Smoked snoek croquettes with pickled suurvy tartare
Rocket, beetroot and Kraal citrus salad

Myburgh Bros Chenin Blanc 2022

Slow cooked springbok shank with gremolata
Sage fondant potatoes
Mediterranean vegetable tian with fresh herbs and dukkah
Kraal leafy salad

Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

Plum and Dalewood yoghurt panna cotta with a Senqu River almond tuile

Joostenberg Estate Chenin Blanc Noble Late Harvest 2022

Apricot crumble shortbread | Home made marshmallows

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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