



# LUNCH

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Villiera Tradition Brut NV | Brut Rose NV

R285|750ml R72|glass

## Starters

Saldanha Bay oyster, mignonette and lemon	R 32 ea
Salad of roast butternut, beetroot, garden leaves and balsamic reduction	✓ R 70
Salad of fresh fig, Dalewood feta, olive oil, lemon & toasted seeds	✓ R 95
Smoked Overberg trout, garden leaves, herb crème fraiche, lemon and pickled cucumber	R155
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R 85
Crispy, crumbed deep fried pork tail and homemade tartare sauce	R 70
Joostenberg charcuterie: springbok & prune terrine, chicken liver parfait, pork rilette, home-cured ham, pork pie, pastrami, rustico salami, brawn, pickles and fresh bread	R130

## Mains

Traditional ham & cheese croque monsieur with homemade chips	R 95
Winemakers eggs: 2 poached free range eggs in a red wine sauce with wilted spinach, mushrooms, bacon and fresh bread	R115
Open free range egg omelette, creamy mushrooms, baby spinach and Klein River Gruberg	✓ R120
Lightly cured hake with garden vegetables, steamed baby potatoes, creamy Chenin Blanc sauce and fresh herbs	R195
Pork & fennel sausage, mashed potato and homemade apple sauce	R130
Whole baked aubergine, confit tomato, grilled baby marrow and chimichurri	✓ R125
Joosten-Burger: Organic, pasture reared, BBQ basted beef patty, on a homemade seeded bun with pickled cucumber, aioli and homemade chips	R130
Free-range chicken vindaloo with basmati rice, raita and roti	R185
Pan fried beef sirloin with a creamy pink peppercorn sauce, homemade chips and salad	R275
Cold roast pork loin with apple & red cabbage slaw, crispy crackling and mustard dressing	R155

## Extras

Homemade chips R 30 | Side salad R 25

## Desserts & Cheese

South African cheeses: Dalewood camembert, Cremalat gorgonzola, Klein River gruberg, homemade labneh, fresh fruit, pickles, preserve and fresh bread	✓ R130
Crème caramel	R 75
Raspberry and orange crème brûlée	R 70
Pastry plate to share: 2 canelé, 2 financier, 2 shortbread biscuits	R 60
Tart of the day with homemade vanilla pod ice cream	R 70
Baked cheesecake with berry sauce	R 80
Milk chocolate and almond praline cake with orange crème anglaise	R 85
Coffee cake with whipped cream	R 70
Carrot cake with whipped cream	R 75
‘Summer Ice Cream Coupe’ Stewed stone fruit, vanilla pod ice cream, whipped cream, meringue and berry coulis	R 75
Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet 1 scoop 2 scoop 3 scoop	R 35 per scoop

## Homemade Shakes

Vanilla pod/Dark Chocolate/Coffee/Red Berry

R 40 / R 65

## Hot Drinks

Espresso	R 28 / R 32
Cappuccino / Flat white	R 38
Cortado	R 32
Café au lait	R 42
Americano	R 32
Red cappuccino	R 38
Red latté	R 42
Milo	R 35
Hot chocolate	R 42
Tea: ceylon/earl grey/rooibos/ peppermint	R 30

## Cold Drinks

Still or Sparkling Water 1L	R 35
Koelenhof sparkling grape juice 750 ml	R 85
Homemade lemon & rooibos iced tea	R 30
Coke / Coke zero / Fanta / Creme soda	R 28
Appletizer / Grapetizer	R 30
Ginger beer	R 32
Freshly squeezed orange juice	R 45
Sir Fruit: apple juice	R 30
Homemade lemonade served with ice and lemon, still or sparkling	R 30
Rock shandy: lemonade, soda & bitters	R 40
Iced coffee: espresso, cold milk & ice	R 35