



# LUNCH

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Villiera Tradition Brut NV | Brut Rose NV

R320|750ml R80|glass

## Starters

Saldanha Bay oyster, mignonette and lemon	R 32 ea
Pork, ginger and vegetable broth with spring onions	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
Warm pickled pork tongue with sauce gribiche	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, puttanesca sauce, Mediterranean potatoes and grilled vegetables	R195
Creamy free range chicken and white wine fricassee with mashed potato	R155
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
Beef Rogan Josh with basmati rice, raita and roti	R185
Pan fried beef sirloin with creamy mushroom sauce, homemade chips and salad	R275
Braised pork neck, tomato, white bean and paprika casserole	R 165

## 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
Autumn Ice Cream Coupé: Coffee and vanilla pod ice cream, meringue, whipped cream and Senqu river pecan nuts	R 80
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

