

The Kraal

AT JOOSTENBERG WINE ESTATE

12 – 14 July 2024
with wine suggestions

Slow fermented sourdough with Dalewood farm butter and Melba toast
Smoked trout mousse with lemon and herb cream dressing
Crisp garden salad with peas, green apple and toasted pecan nuts
Joostenberg Estate Fairhead 2023

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Duck leg confit with thyme and orange jus
Braised heerenbone with celery and parsley
Roast butternut, shallots and baby carrots with gremolata
Winter greens
Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

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Poached pears, Madagascan vanilla pod ice cream,
chocolate sauce and ginger biscuit
Joostenberg Estate Chenin Blanc Noble Late Harvest 2022

Coffee choux

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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