

The Kraal

AT JOOSTENBERG WINE ESTATE

19 - 21 July 2024
with wine suggestions

Slow fermented sourdough with Dalewood farm butter and Melba toast
Baba ganoush
Pickled beetroot, dill and orange with Zandam buffalo mozzarella
Butter lettuce salad with pecan nut dressing, crispy onion and coriander
Joostenberg Estate Fairhead

-

Slow cooked Joostenberg lamb shoulder with a lemon thyme sauce
Potato and roast onion mash
Glazed Muriwo baby carrots
Winter green vegetables
Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

-

Warm lemon drizzle cake, lemon curd
and homemade vanilla ice cream
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.

kraalrestaurant@joostenberg.co.za