



LUNCH

Villiera Tradition Brut NV | Brut Rose NV

R320|750ml R80|glass

Starters

Saldanha Bay oyster, mignonette and lemon	R 32 ea
Creamy cauliflower soup with olive oil croutons	R 80
Baby marrow, Dalewood feta and Senqu River pecan nut salad	✓ R 95
Smoked Overberg trout, steamed baby potatoes and a lemon cream and chive sauce	R155
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R 90
Warm pickled pork tongue with sauce gribiche	R 75
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 chips	R115
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: BBQ basted beef patty, on a homemade seeded bun with pickled cucumber, aioli and homemade chips	R135
Beef Rogan Josh with basmati rice, raita and roti	R185
Pan fried beef sirloin with creamy mushroom sauce, homemade chips and salad	R275
Slow cooked springbok shank with braised haricot beans and wholegrain mustard sauce	R 165
Warm gammon, mashed potato, caramelised apple & onion with dijon mustard sauce	R 155

Extras

Homemade chips R 37 | 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	R75
Raspberry and orange crème brûlée	R70
Pastry plate to share: 2 canelé, 2 financier, 2 shortbread biscuits	R60
Tart of the day with homemade vanilla pod ice cream	R70
Baked cheesecake with berry sauce	R80
Bread & butter pudding with homemade vanilla pod ice cream	R60
Flourless chocolate & almond cake with orange crème anglaise	R75
Carrot cake with whipped cream	R75
Winter Ice Cream Coupe: Coffee and vanilla pod ice cream, meringue, whipped cream and Senqu river pecan nuts	R80
Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet 1 scoop 2 scoop 3 scoop	R35 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	R30

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
Appetizer / 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