

# The Kraal

AT JOOSTENBERG WINE ESTATE

2 – 4 August 2024  
with wine suggestions

Onion & thyme twist bread, Slow fermented sourdough, Dalewood farm butter  
and black olive tapenade

Zandam burrata with orange and red onion marinade

Garden salad greens with toasted pecan nuts and red wine poached pear

*Small Batch Collection Grenache Noir 2023*

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Langside free range organic beef rump with cabernet sauvignon sauce

Potato rösti with mushrooms

Glazed winter vegetables

Fresh green veg

*Joostenberg Estate Philip Albert Cabernet Sauvignon 2020*

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Chocolate pavlova with coffee anglaise

*Joostenberg Estate Chenin Blanc Noble Late Harvest 2022*

Apricot shortbread crumble | Dark chocolate truffles

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](mailto:kraalrestaurant@joostenberg.co.za)**