

# The Kraal

AT JOOSTENBERG WINE ESTATE

30 August – 01 September 2024  
with wine suggestions

Slow fermented sourdough bread with Dalewood farm butter Overberg  
Smoked trout mousse  
Warm steamed leeks with nasturtium and parsley gribisch  
Garden salad with julienne coppa style ham, green apple, toasted pecan nuts  
and Dalewood Huguenot shavings  
Joostenberberg Estate Fairhead 2023

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Slow cooked springbok shanks in red wine  
Creamy Lowerland polenta with rosemary sauteed mushrooms  
Roast carrots, baby onions and turnips with gremolata  
*Joostenberg Estate Klippe Kou Syrah 2021*

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Apple & honey cake with Madagascan vanilla pod ice cream  
*Joostenberg Estate Chenin Blanc Noble Late Harvest 2022*

Toasted coconut marshmallows | 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.**

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