

The Kraal

AT JOOSTENBERG WINE ESTATE

9 – 11 August 2024
with wine suggestions

Onion & thyme twist bread, Melba toast, Dalewood farm butter
Zandam burrata with orange and red onion marinade
Warm steamed leeks with gribiche dressing
Garden salad greens with green apple, peas and toasted pecans
Myburgh Bros. Ex-Africa Muscat d’Alexandrie 2023

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Slow cooked Karoo lamb with rosemary jus and confit garlic
Creamy polenta with herbs
Glazed baby onions, butternut and celeriac with gremolata
Fresh green vegetables
Joostenberg Estate Klippe Kou Syrah 2021

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Upside-down pineapple cake with Madagascan vanilla pod cream
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