

The Kraal

AT JOOSTENBERG WINE ESTATE

27-29 September 2024
with wine suggestions

Slow fermented sourdough, Dalewood farm butter with black olive tapenade
Zandam fior di latte with orange and red onion marinade
Garden salad greens with asparagus and toasted pecan nuts
Joostenberg Estate Fairhead 2023

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Langside free range organic beef rump with mushrooms and red wine sauce
Potato and leek gratin
Fresh spring vegetables
Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

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Yoghurt & lime pannacotta with fresh strawberries
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.

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