

The Kraal

AT JOOSTENBERG WINE ESTATE

18 -21 October 2024
with wine suggestions

Slow fermented sourdough and Dalewood farm butter,
black olive tapenade and crudités

Smoked west coast snoek and sweet potato croquettes with
pickled suurvy tartare sauce

Joostenberg vine leaves with aubergine and rice stuffing, sultana and
Paardeberg almond dressing

Joostenberg Estate Die Agteros Chenin Blanc 2023

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Free range Eastern Cape beef fillet with red wine jus
Waffle cut chips with rosemary salt

Fresh green asparagus, broccoli and courgettes with mint,
parsley and lemon gremolata

Red onion and carrot fondant

Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

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Strawberries with mint & fennel, yogurt Chantilly,
raspberry sorbet and fennel tuile

NIU Organic Chenin Blanc MCC 2020

Dark chocolate truffles and toasted coconut marshmallows

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