

Menu 22 -24 November 2024 with wine suggestions

Slow fermented sourdough, Dalewood farm butter,
baba ganoush and crudités
Chilled watermelon with Dalwood feta, toasted pine nuts and
coppa style ham

Myburgh Bros. Ex-Africa Muscat d'Alexandrie 2023

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Cold poached Overberg trout with lemon and herb mayonnaise
Radish, cucumber and fennel salad
Mediterranean potato and green bean salad with celery and spring onions
Green leafy garden salad

Joostenberg Estate Fairhead 2023

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Strawberry and buttermilk ice cream, meringue shard and fresh berry salad NIU Organic Chenin Blanc MCC 2020

Apricot crumble shortbread biscuits | 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.

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