

Menu 28, 29 & 30 March2025 with wine suggestions

Slow fermented sourdough bread, Mosbrood, Gluten free seed crackers and Dalewood farm butter

Zandam burrata with red onion and thyme marinade on olive tapenade
Kraal anti pasti with fresh figs, grilled courgette, honey roast carrots, roast tomatoes with
basil pesto

Joostenberg Estate Chenin Blanc 2023

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Slow cooked Calvinia lamb with thyme jus and confit garlic Potato rösti with creamy mushrooms and baby spinach Butternut and bean salad with lemon, ginger and mint Joostenberg Estate Klippe Kou Syrah 2021

Roast plum panna cotta
NIU Organic Chenin MCC 2020

Coffee choux buns

Menu price R525 (wine not incl.) | Menu plus wine pairing R735 | Children 5-12 years R200

Our upcoming events:

Joostenberg Farm Walk with the winery team, Saturday 05 April 2025 at 9h30.

Cost R 190 pp

Booking is essential