

Lunch Menu 30 May – 01 June 2025 with wine suggestions

Fresh baguette, gluten free seed crackers & Dalewood farm butter
Chicken liver paté and garden radishes
Steamed leeks, fresh pear and baby spinach salad with
shavings of Dalewood Huguenot

Joostenberg Estate Agteros 2024

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Springbok shank braised in red wine
Glazed baby carrots and onions
Heerenbone with celery, carrots, onion, lemon and parsley
Baked aubergine with confit garlic and toasted almond dukkah

Joostenberg Estate Klippe Kou 2021

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Warm guava & cinnamon Madeleines, marmalade ice cream and naartjie custard

Joostenberg Chenin Blanc Noble Late Harvest 2024

Dark chocolate truffles

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

Our upcoming events:
Steak & Cabernet evening, 1 August
Lamb & Syrah evening, 5 September
Booking is essential