



AT JOOSTENBERG WINE ESTATE

Lunch Menu 13 – 15 June 2025
with wine suggestions

Slow fermented sourdough with Dalewood farm butter

Herbed labneh and cruditès

Free range chicken and leek soup

Joostenberg Estate Fairhead 2023

-

Slow roast lamb with thyme jus

Rösti potatoes with mushrooms

Whole baked aubergine with confit garlic and fresh herb dressing

Roast baby carrots and onions

Joostenberg Estate Bakermat 2021

-

Lemon posset with brandy snap

Joostenberg Chenin Blanc Noble Late Harvest 2024

Almond Financiers | 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