



AT JOOSTENBERG WINE ESTATE

Lunch Menu 1-3 August 2025
with wine suggestions

Slow fermented sourdough and herb butter
Dalewood yoghurt labneh with garden crudités
Poached trout, cucumber and avocado rilette
Leafy garden salad with toasted pecans, lemon and olive oil dressing
Joostenberg Estate Fairhead 2023

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Slow roast Joostenberg Estate Jersey beef brisket with
cabernet sauce and mushrooms
Potato and leek gratin
Roast Kraal garden turnips and carrots
Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

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Lemon meringue tart served with orange and cardamon ice cream
Joostenberg Chenin Blanc Noble Late Harvest 2024

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Dark chocolate truffles

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

Our upcoming events:
Lamb & Syrah evening, 6 September
Booking is essential