

Lunch Menu 25 -27 July 2025 with wine suggestions

Slow fermented sourdough and herb butter
Dalewood yoghurt labneh with garden crudités
Poached trout, cucumber and avocado rillette
Leafy garden salad with toasted pecans, lemon and olive oil dressing
Joostenberg Estate Die Agteros Chenin Blanc 2024

Joostenberg Estate Jersey beef steaks with cabernet sauce and mushrooms

Potato chips

Winter seasonal green vegetables Joostenberg Estate Philip Albert Cabernet Sauvignon 2020

Lemon meringue tart served with orange and cardamon ice cream 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, 6 September
Booking is essential