

Lunch Menu 15 - 17 August 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

Roast Joostenberg Estate topside with red wine sauce
Rösti potatoes with mushrooms
Whole baked aubergine with confit garlic and fresh herb dressing
Roast carrots, turnips and baby onions

Joostenberg Estate Bakermat 2021

Lemon posset with brandy snap

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:
Farm walk, 6 September
Lamb & Syrah evening, 6 September
Booking is essential