



AT JOOSTENBERG WINE ESTATE

Lunch Menu 31 October – 02 November 2025
with wine suggestions

Slow fermented sourdough with Dalewood farm butter
Black olive tapenade with farm crudités
Dolmades with lemon, rice and aubergine filling and a warm
honey & sultana dressing
Pickled Muriwo baby beetroot, red onion and green apple
Joostenberg Estate Die Agteros 2024

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Pan fried springbok loin on cauliflower mash, with a red wine sauce
Hasselback Mediterranean potatoes
Ratatouille stuffed sweet peppers with nasturtium
Dressed Kraal leaves and green bean salad
Joostenberg Estate Klippe Kou Syrah 2021

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Fresh nectarine in noble late with granadilla sorbet and brandy snap
Joostenberg Chenin Blanc Noble Late Harvest 2024

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Coffee macarons

Menu price R565 (wine not incl.) | Menu plus wine pairing R775 |
Children 5-12 years R200

Our upcoming events:

Saturday 06 December farm walk @ R195 pp
Bookings essential