

The Kraal

AT JOOSTENBERG WINE ESTATE

Lunch menu 02 -04 January 2025 with wine suggestions

Slow fermented sourdough bread with Dalewood butter
Hummus with roast carrots, toasted pecans and rocket
Warm duck confit, beetroot, radish and cos lettuce salad with wholegrain
mustard and honey

NIU Methode Cap Classique 2021

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Poached Overberg trout served cold with baby potatoes and creamy, lemon
and fresh herb dressing
Cucumber, grilled courgette, pea, red onion and mint salad
Whole baked aubergine with roast tomatoes

Joostenberg Estate Fairhead 2024

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Panna cotta, summer stone fruit salad and berry sorbet

Joostenberg Estate Chenin Blanc Noble Late Harvest 2024

Chocolate star biscuits | Apricot crumble shortbread

Our upcoming events:

Saturday 24 January 2026 Spogwijn Harvest Party
Bookings essential