



Lunch menu

Summer | 12h00-15h00

starters and light meals

3 saldanha bay oysters, red wine vinegar dressing and lemon	R 58
free range chicken liver & brandy paté with dressed leaves and sourdough toast	R 65
salad of swartland watermelon, local feta cheese, toasted pine nuts & mint	R 65
joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured coppa, ham, pork pie, brawn and pickles	R 95
smoked franschhoek trout & baby beetroot salad with a sweet dill dressing	R 115
home cured ham and ladismith mature cheddar quiche with green leafy salad	R 65

mains

traditional croque monsieur: grilled ladismith cheddar and dalewood huguenot cheese, homecured ham and dijon mustard on farm bread	R 65
- cooked hand cut chips	add triple R 85
head to tail: cured pork tongue & crisp pork tail, edwern heim carrot & cabbage salad, spiced aubergine and grain mustard dressing	R 95
free range beef cheek bourguignon, belly bacon, mushrooms, potato pureé	R 140
pan fried fillet of cape linefish with julienne vegetables, steamed baby potatoes and joostenberg chenin blanc reduction	R 140
joostenberg english style pork sausages, apple sauce and mashed potato	R 90
joosten-burger, ground beef rump, balsamic onion relish, pickled cucumber & red onion, aioli and triple cooked hand cut chips	R 110
joostenberg free range dry-aged beef steak, pan fried and served with a garden salad, spicy paprika potato wedges and a cracked black pepper & red wine jus	R 190

IN ORDER TO SAVE WATER DURING OUR CURRENT WATER CRISIS, WE WILL BE REDUCING THE USE OF CROCKERY AND GLASSWARE. WE APPRECIATE AND THANK YOU FOR YOUR SUPPORT.



sides

side order of triple cooked hand cut chips	R 30
mixed side salad – salad leaves, tomato & cucumber	R 25
mixed table salad - salad leaves, tomato & cucumber	R 55

cheese & desserts

artisan cheese plate: 5 local cheeses, dalewood boland, dalewood lanquedoc, cremelat gorgonzola, pepe charlot goats cheese, garlic & herb cottage cheese, homemade fig preserve	R 95
vanilla pod crème brûlée	R 50
baked cheesecake, berry coulis	R 50
tart of the day with homemade vanilla pod ice cream	R 55
frozen nougat parfait, berry sauce and almond tuile biscuit	R 45

homemade ice creams & sorbet:

dark chocolate / vanilla / coffee / pistachio / red berry sorbet	
1 scoop	R 20
2 scoop	R 35
3 scoop	R 40

shakes made from our homemade ice creams

dark chocolate / vanilla / coffee / fresh red berry	
large glass	R 40
small glass	R 30

hot drinks

single espresso	R 17
double espresso	R 19
cappuccino	R 25
café au lait	R 30
coffee / americano	R 18
red cappuccino	R 27
red latté	R 31
hot chocolate / milo	R 26
tea:	
ceylon / earl grey / rooibos / peppermint	R 20
iced coffee:	
espresso topped with cold milk & ice	R 30

cold drinks

aqua bella spring water	
500ml bottle	R 18
1L bottle	R 28
iced tea: cranberry-cherry / lemon-apple	
500ml bottle	R 22
old fashioned homemade lemonade	
500ml bottle	R 20
coke / coke zero / tab / fanta / creme soda	
330ml can	R 22
appletizer / grapetizer	
330ml can	R 25
rock shandy:	
lemonade + soda with bitters	R 32
ansie's homemade ginger beer	
500ml bottle	R 17
fresh fruit juice	
350ml bottle	R 20



