



LUNCH

Villiera Tradition Brut NV | Brut Rose NV

R285|750ml R72|glass

Starters

Saldanha Bay oyster, mignonette and lemon	R 29 ea
Traditional split pea soup with smoked ham	R 80
Fresh pear salad with gorgonzola dressing and toasted Senqu River almonds	✓ R 75
Smoked Franschhoek trout, warm new potatoes with chives, lemon and cream	R140
Quiche filled with home-cured ham & Ladismith cheddar served with a salad	R 85
Pickled pork tongue and beetroot with Dijon mustard and mignonette dressing	R 70
Joostenberg charcuterie: springbok & prune terrine, chicken liver parfait, pork rilette, home-cured ham, pork pie, coppa, brawn, pickles and fresh bread	R110

Mains

Traditional ham & cheese croque monsieur with homemade chips	R 95
English style pork pie served cold, with Dijon mustard, pickles and chips OR salad	R 95
Winemakers eggs: 2 poached free range eggs in a red wine sauce with wilted spinach, mushrooms, bacon and fresh bread	R105
Open free range egg omelette, creamy mushrooms, baby spinach and Klein River Gruberg	✓ R120
Lightly cured hake with julienne vegetables, steamed baby potatoes and creamy Chenin Blanc sauce	R195
Pork and fennel sausage with braised lentils and Dijon mustard sauce	R120
Spicy chickpea, aubergine & coconut milk dahl with raita and homemade roti	✓ R115
Joosten-Burger: Organic, pasture reared, free range beef patty, on a homemade seeded bun with pickled cucumber, aioli and homemade chips	R130
Beef Rogan Josh with turmeric and cumin roast potatoes, raita and roti	R185
Pan fried beef sirloin with a creamy pink peppercorn sauce, homemade chips and salad	R265
Springbok shank with red wine sauce, mashed potato and ratatouille	R240

Extras

Homemade chips R25 | Side salad R 25

Desserts & Cheese

South African cheeses: Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese with homemade fig preserve, Melba toast	R 120
Lemon drizzle cake, granadilla curd & whipped cream	R 65
Crème caramel	R 70
Guava and orange crème brûlée	R 70
Pastry plate to share: 2 canelé, 2 financier, 2 shortbread biscuits	R 60
Tart of the day with homemade vanilla pod ice cream	R 70
Baked cheesecake with berry sauce	R 70
Milk chocolate and almond praline cake with orange crème anglaise	R 70
Coffee cake with whipped cream	R 65
Carrot cake with whipped cream	R 70
'Winter Ice Cream Coupe' Poached pear, vanilla pod ice cream, meringue, hot chocolate sauce and toasted Senqu River almonds	R 65
Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Pistachio / Berry sorbet	
1 scoop	R 30
2 scoop	R 45
3 scoop	R 60

Homemade Shakes

Vanilla pod/Dark Chocolate/Coffee/Red Berry R 35 / R50

Hot Drinks

Espresso	R 20 / R 23
Cappuccino / Flat white	R 30
Café au lait	R 32
Americano	R 22
Red cappuccino	R 30
Red latté	R 32
Milo	R 29
Hot chocolate with cream & marshmallows	R 36
Tea: ceylon/earl grey/rooibos/ peppermint	R 22

Cold Drinks

Still or Sparkling Water 750ml	R 30
Koelenhof sparkling grape juice 750 ml	R 58
Homemade lemon & rooibos iced tea	R 26
Coke / Coke zero / Fanta / Creme soda	R 25
Appletizer / Grapetizer	R 30
Ginger beer	R 26
Freshly squeezed orange juice	R 35
Sir Fruit: apple juice / pink lemonade	R 25
Rock shandy: lemonade, soda & bitters	R 32
Iced coffee: espresso, cold milk & ice	R 32

