



## Lunch menu

---

Spring | 12h00-15h00

|  |      |
|--|------|
| 3 West Coast oysters with red wine vinegar dressing and lemon  | R 65 |
| Garden salad of Paardeberg artichoke, confit tomato, grilled baby marrow & aubergine, Tokara olives and a lemon dressing ✓                   | R 65 |
| Poached pickled pork tongue with apple, celery and horseradish   | R 60 |
| Joostenberg charcuterie: terrine, chicken liver paté, pork rilette, home cured ham, pork pie, brawn and pickles                              | R 95 |
| Smoked Franschoek trout salad with Muriwo organic beetroot and sweet dill dressing   | R120 |
| Quiche lorraine with salad   | R 60 |
| Toasted sourdough with pesto, Zandam fior di latte, tomato and baby spinach ✓  | R 85 |
| Traditional croque monsieur:<br>sliced farm bread grilled with home cured ham, Ladismith cheddar, Dalewood huguenot cheese and Dijon mustard | R 65 |
| Pan fried fillet of Cape linefish with wilted baby spinach, Muriwo farm vegetables and a Joostenberg chenin blanc cream sauce                | R165 |
| Joostenberg English style pork sausages, apple sauce and mashed potato   | R 95 |
| Open free range egg omelette with creamy button mushroom sauce, baby spinach, Klein River gruyère ✓  | R 85 |
| Braised pork cheeks in red wine with slow cooked Heerenbone and glazed vegetables  | R125 |
| Joosten-Burger: Organic, pasture reared, free range beef, served on a homemade seeded bun with pickled cucumber, aioli and hand cut chips    | R110 |
| Pan fried, pasture reared Greenfields rump steak, garlic & rosemary roast potatoes and red wine & black pepper sauce                         | R190 |

### Sides

|  |      |
|--|------|
| Triple cooked hand cut chips                 | R 30 |
| Salad with tomato, cucumber & dressed leaves | R 25 |



## Cheese & Desserts

|  |        |
|--|--------|
| Guava & cinnamon crème brûlée  | R 55   |
| Dark chocolate mousse cake with orange crème anglaise  | R 60   |
| Tart bourdaloue with whipped cream   | R 50   |
| Crème caramel  | R 50   |
| Pastry plate: 2 canalé, 2 financier, 2 shortbread marble biscuits  | R 50   |
| Homemade ice creams & sorbet: Vanilla pod / Dark chocolate / Coffee / Berry sorbet   |        |
| 1 scoop  | R 20   |
| 2 scoop  | R 35   |
| 3 scoop  | R 50   |
| Artisan cheese board:  |        |
| 5 local cheeses, Dalewood Huguenot, Dalewood Lanquedoc, Cremalat Gorgonzola, Klein River Colby, garlic & herb cottage cheese with pear, walnut & sultana chutney | R 95 ✓ |

## Hot drinks

|                                     |             |
|-------------------------------------|-------------|
| espresso                            | R 17 / R 20 |
| cappuccino                          | R 25        |
| café au lait                        | R 30        |
| americano                           | R 18        |
| red cappuccino                      | R 27        |
| red latté                           | R 31        |
| hot chocolate / milo                | R 26        |
| tea:                                |             |
| ceylon/earl grey/rooibos/peppermint | R 20        |

## Cold drinks

|   |      |
|---|------|
| spring water 500ml bottle                   | R 18 |
| 1L bottle                                   | R 28 |
| iced tea: lemon-apple / cranberry cherry    | R 22 |
| coke / coke zero / tab / fanta / creme soda | R 22 |
| appletizer / grapetizer / ginger beer       | R 25 |
| rock shandy:                                |      |
| lemonade + soda with bitters                | R 32 |
| fruit juice: orange / apple                 | R 20 |
| pink lemonade                               | R 20 |
| Koelenhof sparkling grape juice 750ml       | R 58 |
| iced coffee:                                |      |
| espresso topped with cold milk & ice        | R 30 |

### Homemade ice cream shakes

|   |      |
|---|------|
| Vanilla pod / Dark chocolate / Coffee / Berry |      |
| sml   | R 30 |
| lrg   | R 45 |