

# The Kraal

AT JOOSTENBERG WINE ESTATE

11 November 2018

Freshly baked breads:

kaiing farm bread, sourdough, cheese & onion twist and seed crackers

Herb butter and rosemary infused olive oil

Spring veg crudité with aioli & tapenade

Warm asparagus with vinaigrette & rosa tomatoes

Spicy free range chicken livers with a pineapple relish

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Slow cooked lamb

Niçoise ratatouille

Herenboon and mint salad

Beetroot salad

Kraal leafy salad with fresh pear

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Granadilla & gooseberry pavlova

Date balls - Cinnamon marshmallow - Apricot crumble tart

Cost per person: R360

Booking essential: [079641132](tel:079641132) / [kraalrestaurant@joostenberg.co.za](mailto:kraalrestaurant@joostenberg.co.za)