

# dornier

W I N E S



*Welcome to the Home of Fine Wines and Contemporary Farm Cuisine*

## Starters

Bodega Caesar Salad <i>Cos Lettuce, Crispy Bacon, Soft Poached Egg, Parmesan, Croutons &amp; Anchovy Dressing</i> <i>*Dornier Sémillon</i>	R 85
Beetroot Cured Norweigan Salmon <i>Baby Rainbow Beets, Pickled Daikon, Wasabi Mayo, Rye, Radish &amp; Beetroot Frozen Yoghurt</i> <i>*Dornier Moordenaarskloof Chenin Blanc</i>	R 115
Steamed West Coast Mussels <i>Garlic &amp; Thyme Infused Cream Sauce</i> <i>Available as a Main R190</i> <i>*Cocoa Hill Chenin Blanc</i>	R 95
Smoked Venison Carpaccio <i>Pickled Wild Mushrooms, Fromage Blanc, Brioche, Caper Berries, Rocket &amp; Truffle Dressing</i> <i>*Dornier Pinotage</i>	R 115
White Fish Ceviche <i>Cucumber, Lime, Red Onion, Green Chilli, Coriander, Melon, Coconut Cream,</i> <i>Fresh Coconut, Sea Lettuce &amp; Avocado</i> <i>*Dornier Bushvine Chenin Blanc</i>	R 105
Exotic Tomatoes <i>Garden Rocket, Homemade Labne, Basil, Red Onion, Black Pepper Caramel &amp; Balsamic Dressing</i> <i>*Dornier Donatus White</i>	R 85

*\*Recommended Wines - Not included in the menu price\**

*14% VAT included | Gratuity not included, but 10% gratuity will be added to tables of 8 and more*  
*Dornier Wine Estate, Blaauwklippen Road, Stellenbosch*

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## Mains

Lemon Fromage Blanc Filled Tortellini <i>Broad Beans, Green Asparagus, Peas, Preserved Lemon, Asparagus Verlouté &amp; King Oyster Mushroom</i> <i>*Dornier Semillion</i>	R 180
Fresh Linefish of the Day <i>Red Miso Glazed Linefish, Fragrant Broth, Sushi Rice, Pak Choi, Shiitake Mushroom, Red Cabbage, Pickled Carrot &amp; Poached Egg</i> <i>*Donatus White</i>	R 195
Beef Ribeye Steak <i>Cauliflower Puree, Green Beans, Baby Rainbow Carrot Shavings, Tempura Baby Leeks, Pommes Allumette &amp; Red Wine Jus</i> <i>*Dornier Merlot</i>	R 195
Karoo Lamb Sirloin <i>Sweetcorn, Spring Onion and Tomato Saccotash, Basil, Parmesan Polenta, Braised Lamb Rib &amp; Jus</i> <i>*Dornier Siren Syrah</i>	R 190
Kudu Rump <i>Baby Beetroot, Kale Puree, Spiced Cranberry Chutney, Bacon Crumble, Pommes Anna &amp; Whiskey Infused Jus</i> <i>*Dornier Donatus Red</i>	R 195
Braised Pork Belly <i>Apricot Gel, Carrot Puree, Baby Rainbow Carrots, Fondant Potatoes, Pork Crackling &amp; Apricot and Thyme Jus</i> <i>*Dornier Merlot</i>	R 185

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## Desserts

Espresso Crème Brûlée <i>*Dornier Malbec</i>	R 75
Dark Chocolate, Cashew & Coconut Tart <i>Cocoa Nib Crumble, Peach Ice Cream, White Chocolate Mousse &amp; Fresh Peaches</i> <i>*Dornier Malbec</i>	R 105
Baked Cheesecake <i>Blueberry Compote, Lemon Frozen Yogurt, Basil &amp; Vanilla Crumble</i> <i>*Dornier Froschkönig</i>	R 95
Rose Geranium Panna Cotta <i>Strawberry, Shortbread, Mixed Berry Sorbet &amp; Mint</i> <i>*Dornier Froschkönig</i>	R 85
Selection of Cheese <i>Homemade Crisps &amp; Preserves</i> <i>*Dornier Semillon</i>	R 160

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