

dornier

W I N E S



Welcome to the Home of Fine Wines and Contemporary Farm Cuisine

Starters

2 Course - R235, 3 Course - R295

Salt Baked Beetroot Carpaccio

R 110

*Whipped Goats' Cheese, Basil, Green Asparagus, Pickled Baby Beets,
Homemade Lemon Mayo & Rocket*

*Dornier Sémillon

Bodega Waldorf Salad

R 95

*Crisp Cos Lettuce, Caper Dressing, Granny Smith Apple, Caramelised
Walnuts, Celery & Crispy Butter-Fried Capers*

*Dornier Bushvine Chenin Blanc

Hot Smoked Duck Breast

R 120

*Butternut Risotto, Bacon Jam, Pickled Butternut, Caramelised Pumpkin Seeds,
Port Jus & Sprouts*

*Dornier Pinotage

Steamed West Coast Mussels

R 110

*Coconut Cream, Lemon Grass, Ginger, Garlic, Red Chilli & Coriander
Served with Freshly Baked Ciabatta*

*Dornier Bushvine Chenin Blanc

Pan Seared Kudu Tataki

R 95

Ponzu, Sesame Seeds, Sushi Rice, Cucumber, Jalapeno, Pickled Ginger Mayo & Nori

*Donatus White

Recommended Wines - Not included in the menu price

*15% 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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W I N E S



Welcome to the Home of Fine Wines and Contemporary Farm Cuisine

Mains

2 Course - R235, 3 Course - R295

Ostrich Fillet

R 195

*Roasted Garlic Pomme Purée, Beetroot, Broad Beans, Milk Stout Braised Ostrich Neck,
Pomegranate, Crispy Kale & Jus*

**Donatus Red*

Beef Rib-Eye

R 205

Celeriac Purée, Potato Dauphinoise, Baby Rainbow Carrots, Green Beans & Red Wine Jus

**Dornier Merlot*

Braised Lamb Shoulder

R 185

*Aubergine, Baby Marrow, Peppers, Oreganum, Parmesan Polenta, Roasted Cherry Tomatoes,
Basil & Jus*

**Dornier Cabernet Sauvignon*

Linefish

R 210

Lightly Smoked Parsnip Purée, Bean & Bacon Ragout, Tempura Baby Leeks & Bean Sprouts

**Dornier Chenin Blanc*

Wild Mushroom & Ricotta Filled Tortellini

R 195

*Truffled Cauliflower Velouté, Sauteéd Shiitake, Peas, Green Asparagus,
Cauliflower Florettes & Lemon Vinaigrette*

**Dornier Sémillion*

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WINES



Welcome to the Home of Fine Wines and Contemporary Farm Cuisine

Desserts

2 Course - R235, 3 Course - R295

Excludes Selection of Local Cheeses

Dark Chocolate Fondant

R 75

Citrus & Ginger Ice-Cream, Cacao Nib Crumble, Orange, Grapefruit & Mint

**Dornier Fröschkonig*

Chenin Blanc Poached Pear Clafoutis

R 70

Homemade Thyme Ice-Cream

**Dornier Bushvine Chenin Blanc*

Baked Pineapple Cheese Cake

R 75

Coconut & Lemongrass Sorbet, Lemon Shortbread Crumble & Pineapple Coulis

**Dornier Fröschkonig*

Hazelnut Ice-Cream Sandwich

R 75

Salted Caramel, Burnt Cocoa Marshmallow, Espresso Jelly & Cocoa Nib Crumble

**Dornier Fröschkonig*

Selection of Local Cheeses

R 160

Served with Crisps and Homemade Preserve

**Dornier Cabernet Sauvignon*

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