

# dornier

WINES



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

## **Sundowner Tapas & Wine**

**Daily from 15h30 to 18h00**

### **Chef Selection for two people sharing R250.00**

**Including a free bottle of Cocoa Hill Wine**

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*Homemade Pita, topped with Smoked Trout, Garden rocket, Tzatziki & Roast cherry tomatoes*

*Drunken Pecorino & Gansvlei cheddar, Figs, Turkish apricots, Pitted dates*

*Homemade Hummus with paprika oil & Babbaganush and artisan breads*

*Pepperonata, Aubergine stuffed with Goats chevin, Marinated Feta & Calamata olives*

*Steamed fresh Black mussels, Italian Coppa and Black forest hams*

*Roasted garlic and thyme baby potatoes with slivers of grilled Rib eye of beef*

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### **Platters**

#### **Charcuterie platter for one R94.00**

*Smoked & cured style meats, Artisanal bread and roast butternut, Pistachio & olive salad*

*Add Hummus & aubergine dips for R15.00*

#### **Cheese platter for two R152.00**

*Boutique cheeses, Honey La voche, Water biscuits, Dates, Turkish apricots, Calamata olives and Fig preserve*

#### **Bodega traditional Flammekuchen R70.00**

*Flammekuchen with bacon, caramelized onion and Portebellini mushrooms*

*Flammekuchen with butternut, Feta, rocket and Balsamic reduction*

14% VAT included. Gratuity not included.

Lunch Daily, 12pm – 5pm; Dinner Thursday – Saturday, 6pm – 9:30pm

Dornier Wine Estate, Blaauwklippen Road, Stellenbosch

Tel 021 8800557, Email: [bodega@dornier.co.za](mailto:bodega@dornier.co.za), [www.dornier.co.za](http://www.dornier.co.za)