

# dornier

W I N E S



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

## Lunch Menu

- Bodega fresh garden salad with Rocket & Mesclun leaves R55  
Crispy Duck spring rolls, served with Bodega tomato & chilli jam R60  
Aubergine rolls, stuffed with Goats cheese, Olive tapenade & Tomato R60  
Carpaccio of Roasted Kudu loin with Tomato consommé & confit R60  
Bodega Pate topped with Onion marmalade, served with Crusty bread R75
- Flammekuchen with Italian Coppa, Mozzarella, Cherry tomato R85  
Flammekuchen with Smoked Ham, Caramelized onion, Portabellini R85  
Flammekuchen with Smoked salmon, Caper berries, Baby plants R85  
Flammekuchen with Butternut, Local Feta & garden Rocket R85
- Bodega Charcuterie: Parma ham, Spanish Salami, Chorizo, Coppa  
Beetroot salad, Aubergine caviar, Hummus, Tzatziki, Crusty bread R95
- Salmon fish cakes, with Lime segment salsa & salad R85  
Homemade potato gnocchi, with sautéed Courgettes & Portabelini R85  
Crispy Chicken supreme, served on New potato & Mange tout R95  
King Klip set on Beetroot Carpaccio, Asparagus & Pea puree R125  
Filet entrecote served on a Carrot & onion pillow, Green beans & Jus R145
- Freshly baked Country Rye, Bodega “boertjie” & Sour dough R15  
Farm style chips R20  
Tossed side salad R25
- Selection of Homemade Sorbets R20  
Selection of Homemade ice creams R25  
Buttermilk panna cotta topped with Pistachio dust, served with Plums R40  
Warm Felchlin chocolate brownie, served with real Vanilla ice cream R45  
Choice South African cheeses, Preserved green figs, La Voch & Crostini R89

14% VAT included. Gratuity not included.

Lunch Daily, 12pm – 5pm; Dinner Thursday – Saturday, 6pm – 9:30pm  
Dornier Wine Estate, Blaauwklippen Road, Stellenbosch  
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