

dornier

W I N E S



Welcome to the Home of Fine Wines and Farm Cuisine

Dornier Bodega Easter Sunday Lunch Menu

*R 325 for food & R 125 for wine pairing**

Amuse Bouche

Seared Scallop with Lime Jalapeno Aioli

**Donatus White*

Starters

Mussel Chowder served with Mini Smoked Snoek Pastry & Artisan Breads

**Dornier Chenin*

Or

Seared Ostrich Fan Fillet, bed of Melba Toast & Baby Leaves, Poached Quail Egg & Pearl Onions

**Dornier Malbec*

Mains

Karoo Lamb Rack, Parsnip Pistachio Mash, Minted Aubergine Puree, Roast Root Vegetables, Salsa Verde

**Donatus Red*

Or

Norwegian Salmon, Baby Potato, Vanilla Confit Fennel Bulb, Orange Segments & Orange Beurre Blanc

**Cocoa Hill Rose*

Or

Pan Seared Duck Breast with Pineapple & Coriander Salsa, Crispy Potato Pillow, Blackberry Compote

**Cocoa Hill Red*

Desserts

Brûléed Lemon Tart with Limoncillo and Crème Fraiche Ice-Cream & Confit Lemon Slices

**Dornier Froschkonig*

Or

Chocolate Lava Pudding with Cherry & Mascarpone Ice-Cream

**Cocoa Hill Rose*

Amarula Truffle & Coffee/Tea Friandise

*14% VAT included | Gratuity not included, but will be added to tables of 8 and more
Lunch Monday to Sunday 11h30 - 16h00 | Tapas Monday to Sunday 16h00 - 18h00
Dornier Wine Estate, Blaauwklippen Road, Stellenbosch
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