



Welcome to the Home of Fine Wines and Contemporary Farm Cuisine

Starters

Salt-Baked Beetroot Carpaccio Whipped Goats' Cheese, Basil, Green Asparagus, Pickled Baby Beets, Homemade Lemon Mayo & Rocket *Dornier Sémillon	R 110
Bodega Waldorf Salad Crisp Cos Lettuce, Caper Dressing, Granny Smith Apple, Caramelised Walnuts, Celery & Crispy Butter-Fried Capers *Dornier Bushvine Chenin Blanc	R 95
Hot Smoked Duck Breast Butternut Risotto, Bacon Jam, Pickled Butternut, Caramelised Pumpkin Seeds, Port Jus & Sprouts *Dornier Pinotage	R 120
Steamed West Coast Mussels Coconut Cream, Lemongrass, Ginger, Garlic, Red Chilli & Coriander Served with Freshly Baked Ciabatta *Dornier Bushvine Chenin Blanc	R 110
Pan-Seared Kudu Tataki Ponzu, Sesame Seeds, Sushi Rice, Cucumber, Jalapeño, Pickled Ginger Mayo & Nori *Donatus White	R 95





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Mains

Ostrich Fillet Roasted Garlic Pomme Purée, Beetroot, Broad Beans, Milk Stout Braised Ostrich Neck, Pomegranate, Crispy Kale & Jus *Donatus Red	R 195
Beef Rib-Eye Celeriac Purée, Potato Dauphinoise, Baby Rainbow Carrots, Green Beans & Red Wine Jus *Dornier Merlot	R 205
Braised Lamb Shoulder Aubergine, Baby Marrow, Peppers, Oreganum, Parmesan Polenta, Roasted Cherry Tomatoes, Basil & Jus *Dornier Cabernet Sauvignon	R 185
Linefish Lightly-Smoked Parsnip Purée, Bean & Bacon Ragout, Tempura Baby Leeks & Bean Sprouts *Dornier Chenin Blanc	R 210
Wild Mushroom & Ricotta Filled Tortellini	R 195

Recommended Wines - Not included in the menu price

Truffled Cauliflower Velouté, Sautéed Shiitake Mushrooms, Peas, Green Asparagus,
Cauliflower Florets & Lemon Vinaigrette
*Dornier Sémillon





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Desserts

Dark Chocolate Fondant Citrus & Ginger Ice-Cream, Cacao Nib Crumble, Orange, Grapefruit & Mint *Dornier Fröschkonig	R 75
Chenin Blanc Poached Pear Clafoutis Homemade Thyme Ice-Cream *Dornier Bushvine Chenin Blanc	R 70
Baked Pineapple Cheese Cake Coconut & Lemongrass Sorbet, Lemon Shortbread Crumble & Pineapple Coulis *Dornier Fröschkonig	R 75
HazeInut Ice-Cream Sandwich Salted Caramel, Burnt Cocoa Marshmallow, Espresso Jelly & Cocoa Nib Crumble *Dornier Fröschkonig	R 75
Selection of Local Cheeses Served with Bread and Homemade Preserve *Dornier Cabernet Sauvignon	R 160