



Welcome to the Home of Fine Wines and Contemporary Farm Cuisine

Starters

Beetroot Salad R 110 Roasted Golden Beetroot, Candy Beetroot Shavings set in Citrus Cream Cheese, Beetroot Purée, Beetroot Leaves, Padano Shavings, Strawberry & Beetroot Dressing *Dornier Bushvine Chenin Blanc Carrot Soup R 110 Carrot Sorbet, Pickled Baby Carrots, Citrus Cream Cheese, Oat Crumble and Ginger Meringue *Dornier Sémillon R 125 Ostrich Carpaccio Ostrich Carpaccio, Whole Grain Mustard Ice-Cream, Radish Shavings, Padano Shavings, Lemon Aioli, Bacon Dust, Micro Greens and Truffle Pearls *Donatus Red Goats' Cheese Panna Cotta R 115 Truffle infused Panna Cotta served with Salted Sesame Seeds, Beetroot Pureé, Tomato Variation, Micro Greens and Balsamic Pearls *Dornier Bushvine Chenin Blanc

Cured Norwegian Salmon R 125

Orange Segments, Fennel Shavings, Boutique Baby Leaves,

Lemon Pearls & Orange Dressing

*Donatus White





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Mains

Pork Belly Whole Grain Mustard Mash, Pork Bitterballen, Shitake Mushrooms, White Peach Pureé and Apple & Raisin Chutney *Donatus White	R 220
Beef Rib-Eye Potato Fondant, Smoked Bone Marrow, Butternut Pureé, Gremolata and Candied Vine Tomatoes *Dornier Cabernet Sauvignon	R 210
Springbok Loin Wrapped in Netvet, served with Mushroom Duxelle, Fresh Berry Salad, Truffle Asparagus Tips and a Wild Berry Jus *Dornier Merlot	R 295
Line Fish King Oyster Mushroom, West Coast Mussels, Lemon Beurre Blanc, topped with Trout Caviar *Donatus White	R 220
Polenta Polenta & Lentil Pavé, Tender Stem Broccoli, Padano Shavings, Toasted Almonds, Caper Berries, Cauliflower and Harissa Purée *Dornier Pinotage	R 175





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Desserts

Dark Chocolate Fondant Citrus & Ginger Ice-Cream, Cacao Nib Crumble, Orange, Grapefruit & Mint *Dornier Fröschkonig	R 105
Study of Apple Apple Sorbet, Apple Jelly, Candied Apple with Vanilla Anglais, Seed Granola and Cinnamon Meringue *Dornier Fröschkonig	R 90
Mango Panna Cotta Mango Sorbet, Mango Gel, Mango Jelly, Pistachio and White Chocolate Crumb and Mango Pearls *Dornier Fröschkonig	R 95
Deconstructed Milk tart Short Bread Crumb topped with Cinnamon Ice-Cream, Milk Tart Mousse & Raspberry Jelly *Dornier Fröschkonig	R 80
Selection of Local Cheeses Served with Bread and Homemade Preserve *Dornier Cabernet Sauvignon	R 160