



Starters

Citrus Salt & Mint Salad

Orange & Lemon Segments with Poached Rainbow Cherry Tomatoes & Crispy Artichoke Hearts Covered in Garden Mint & Toasted Sesame Seeds
*Dornier Bush Vine Chenin Blanc

Or

Textures of Tomato

Pickled Tomato, Confit Tomato, Maldon Salt Dried Tomato, Smoked Tomato Served with Cream Cheese Mousse & a Citrus Crumble
*Dornier Semillion

Or

Soup of the Day with Homemade Bread

Homemade Vegetable Soup served with Rosemary & Rock Salt Bread Topped with Micro Greens
*Dornier Bush Vine Chenin Blanc

Mains

Beef Rib Eye

Beef Rib Eye presented with Smoked Cauliflower Puree, Tender Stem Broccoli, Pickled Shimeji Mushrooms, Olive Tapenade, Toasted Hazelnuts & Bone Marrow Croquette
*Dornier Equanimity Cabernet Sauvignon

Or

Polenta

Polenta with Harissa Cream, Rainbow Baby Carrots, Tender Stem Broccoli, Padano Shavings, Caper Berries & Micro Greens
*Dornier Pinotage

Or

Line Fish

Catch of the Day served with Macedonian Potatoes, Cherry Tomatoes, Grilled Lime, Crispy Basil Leaves, Olives, Lemon Pearls, Caper Berries & Gremolata
*Dornier Donatus White

Dessert

Carrot Cake

Carrot Cake with a Pineapple Ice-Cream, Citrus Crumb, Candied Orange, Warm Orange & Cinnamon Reduction, Cream Cheese & Pecan Nut Mousse
*Dornier Froschkönig

Or

Chocolate Fondant

Buffalo Yoghurt Ice-Cream, Short Bread Crumb, Raspberry Pearls & Raspberry Jelly
*Dornier Malbec

3 Course – R395.00 pp, Optional Wine Pairing – R125.00 pp