



Easter Sunday Lunch 2017

Starter

Cured Yellow Tail

Fresh Orange, Orange Peel Preserve, Coriander & Whipped Crème Fraiche

***Dornier Sémillon**

Or

Beef Tartare

Parmesan Brioche, Parsnip, Mushroom Duxelle, Caper Berries & Radish

***Dornier Pinotage**

Main

Rolled Lamb Rib

Smokey Aubergine, Dehydrated Tomato, Fondant Potato, Crispy Kale & Basil Infused Jus

***Dornier Siren Syrah**

Or

Chenin Blanc Braised Pork Belly

Spiced Poached Pear, Sage Infused Mash Potato, Pok Choi & Pancetta

***Dornier Dornier Bush Vine Chenin**

Dessert

Dark Chocolate Terrine

Rose Geranium Ice Cream, Cacao Soil, Turkish Delight & Strawberry

***Dornier Malbec**

Or

Granadilla Swirl Cheesecake

Caramelized Pineapple Frozen Yoghurt, Vanilla Crumble & Mint

***Dornier Froschkoenig**

R550 per person with wine pairing / R425 per person without wine

14% VAT included | Dornier Bodega & Homestead reserves the right to change menu contents with prior notice

Dornier Wine Estate, Blaauwklippen Road, Stellenbosch

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