



Father's Day Lunch 2017

Freshly Baked Bread with Biltong & Droëwors

Starters

Smoked Venison Carpaccio

*Pickled Wild Mushroom, Fromage Blanc, Brioche, Caper Berries, Rocket & Truffle
Vinaigrette*

**Dornier Pinotage*

Or

Potato & Leek Soup

Truffled Croutons & Chives

**Cocoa Hill Red*

Mains

Braised Lamb Shoulder

Peas, Edamame Beans, Basil, Bacon, Parsnip Puree, Crispy Potato & Red Wine Jus

**Donatus Red*

Or

Fresh Linefish of the Day

*Curried Butternut Verlouté, Roasted Butternut, Chickpeas, Tenderstem Broccoli,
Coriander, Tomato, Spring Onion & Toasted Coconut*

**Donatus White*

Dessert

Dark Chocolate Fondant

Cocoa Nib, Strawberry Coulis & Homemade Vanilla Bean Ice Cream

**Dornier Malbec*

Or

Vanilla Cheese Cake

Smoked Orange Marmalade & Salted Caramel Ice Cream

**Dornier Froschkönig*

Petit fours

Millionaires Shortbread

2 Course – R270, Wine Pairing R85 / 3 Course – R370, Wine Pairing R125

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

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