

# JORDAN restaurant

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*with George Jardine*

## Starters

- Steamed Saldanha Bay Mussels “papillote” with lemongrass, coconut milk, chilli, lime, ginger and garlic  
*Jordan “The Real McCoy” Riesling 2017*
- Warm salad of organic kale, poached hens egg, black forest ham, potato gnocchi and parmesan kale crisps  
*Vondeling Babiana 2017*
- Miso and sesame gratinated baby Aubergine, crispy garlic, slightly spicy greens and charred aubergine puree  
*Jordan Barrel Fermented Chardonnay 2017*

## Mains

- Aged Chalmar Sirloin, short rib ravioli, mushroom deuxelles, wilted baby spinach and caramalised onion  
*Jordan Cabernet Sauvignon 2015*
- Lightly salted and flaked East Coast Hake, sweet corn chowder and smoked Saldanha Bay Mussels  
*Jordan “Inspector Peringuey” Chenin Blanc 2018*
- Crumbed Oak Valley Pork shoulder, mustard crushed celeriac, shaved apple and bok choy salad  
*Morgenster Reserve 2009*
- Organic Butternut veloute, cremolat gorgonzola, arancini, sage beurre noisette and toasted pumpkin seeds  
*Springfield “Wild Yeast” Chardonnay 2017*

## Sides

- Crispy hand cut chips R38
- Salad of fine leaves, aged Boerenkaas, pickled onions and soy pumpkin seeds R38

## Desserts

- Valrhona white chocolate mousse, fresh mango, chocolate soil and mango sorbet  
*Stellenrust Chenin d’ Muscat 2016*
- Strawberry frozen yoghurt lollipop, vanilla crumble and buffalo milk labneh  
*Stellenrust Chenin d’ Muscat 2016*
- Bourbon vanilla soufflé, crème anglaise and pistachio ice cream (please allow 20 min for preparation)  
*Stellenrust Chenin d’ Muscat 2016*
- A trip to the cheese room  
*Kaapzicht Cape Vintage Port 2015*

**R350 FOR TWO COURSES    R425 FOR THREE COURSES** (1 starter, 1 main, 1 dessert)

**R625 FOR FIVE COURSES    R370 FIVE COURSE WINE PAIRING**

**Five course Chef’s choice for the entire table, last orders at 14:00. Menu includes complimentary mineral water.**  
10% service charge will be added to tables of 6 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support. We will do our best to accommodate your food allergies, but our menu is small, seasonal and fresh. We regret, onion, garlic and salt forms the base of our food preparations. We regret no split bills.