
Thank you for visiting Jordan Wine Estate!
We hope to see you again soon.

- [Jordanrestaurant](#)
- [marthinus_at_jordan](#)

T &Cs

Jordan restaurant is a non-smoking restaurant, including E-Cigarettes. Please be considerate to fellow diners when using your mobile phone.

Our menus change with the seasons and ingredient availability.

*We will always try to accommodate all requests. Despite the best efforts of our kitchen, dishes may contain traces of allergens including, but not limited to nuts, wheat, shellfish, soya products, egg, and dairy. Please notify your server about any **dietary requirements**.*

Menu subject to change without notice.

JORDAN

restaurant

with Marthinus Ferreira

Welcome to the Jordan Restaurant with
Marthinus Ferreira.

Chef Marthinus offers a contemporary farm-style dining experience with produce-focused dishes sourced from surrounding farms and local suppliers. Making seasonal produce the star of the show.

At Jordan, every meal should be a celebration of the best food and wine of the Western Cape.

3 COURSE MENU

STARTERS

Roasted Gnocchi

Cauliflower purée, remoulade, chestnuts, raisins & seeds beurre noisette and Pecorino Romano.

Tuna Miang Kham

Smoked tuna sauce, Thai vinaigrette, spinach salad, spiced peanut & coconut powder, sago and nori crisps.

Stuffed Squid

Puffed potato, white bean purée, chorizo, olives, tomato gel and pork velouté.

MAINS

Chicken Ballotine

Pomme purée, prune and brandy compôte, braised lettuce and pine ring velouté.

Confit lamb Shoulder

Sous vide lamb belly, smoked potato, mushy peas, Jerusalem artichoke purée and lamb jus.

Fricassee of Courgette

Corn purée, pickled tomato, toasted seeds, fried umfino and pecorino Romano.

Sous vide Hake

Citrus sabayon, parsnip purée, waterblommetjie xo, pickled tomatoes and Pak choi.

DESSERTS

Dalewood Huguenot

Padron pepper jam, pistachio sponge, cherry guavas and goat cheese snow.

Tiramisu

Chocolate ganache, mascarpone mousse, almond and coffee ice-cream.

Apple Crumble

Baked apple salted caramel mousse, olive oil sable and yoghurt sorbet.

Menu Prices

3-course menu – R695

Supplement - Périgord black truffle R285

3-course menu with wine – R1040

A discretionary 12.5% gratuity will be added to your bill.

TASTING MENU

Freshly baked bread, butter, salad, and crudités.

Tuna Miang Kham

Jordan The Outlier Sauvignon Blanc 2022

Roasted Gnocchi

Jordan Inspector Périgord Chenin Blanc 2022

Sous vide Hake

Normandie Karen Rosé 2019

Or

Chicken Ballotine

Radford Dale Vinum Grenache 2021

Dalewood Huguenot

De Krans Cape Ruby Port NV

Tiramisu

Jordan Mellifera Noble Late Harvest 2020

Friandise

Menu Prices

Tasting menu – R985

Wine pairing – R600

Non - alcoholic pairing – R250

Supplement - Périgord black truffle R285

A discretionary 12.5% gratuity will be added to your bill.

The tasting menu is only available to the whole table. Orders are taken between 12 noon and 13h00 for lunch, and from 18h30 until 19h30 for dinner. No orders will be taken after 19h30.