

JORDAN restaurant

with Marthinus Ferreira

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 & prices are subject to change without notice.

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.

Menu prices

<i>Lunch menu</i>	<i>R795</i>
<i>Lunch menu with wine</i>	<i>R1240</i>
<i>Tasting menu</i>	<i>R1100</i>
<i>Jordan Estate wine pairing</i>	<i>R585</i>
<i>Exclusive wine pairing</i>	<i>R850</i>

A discretionary 12.5% gratuity and 2% conservation levy will be added to your bill.

LUNCH MENU

Freshly baked bread, butter, salad and snacks

STARTERS

Marinated Heirloom Tomatoes

Bocconcini, confit cherry tomatoes, basil pesto, balsamic gel, EVO and ricotta crumble

Smoked Yellowtail

Saffron dashi, marinated melon, seaweed remoulade and toasted sesame seeds

Pommes Dauphine

Spinach purée, karoo crumble, sultana & pine nut butter, spinach and truffle salad

Bobotie Tartar

Springbok, banana and coconut crumb, apricot purée and potato poppadom

Butter Poached Crayfish

Smoked Duck, lentil & corn fricassee and tarragon velouté

Rare Roast Beef

Porcini & basil pesto, pickled vegetables, rocket and aioli

MAINS

Roasted Kabeljou

Spiced lentil purée, saffron arancini, kale, cucumber and spiced prawn butter

Sous Vide Gemsbok

Soused beetroot, butternut labneh, broccoli, barley croquette and venison jus

Herb Crusted Sirloin

Glazed daikon, charred onion, leeks, dauphinoise, smoked bone marrow and beef jus

Grilled Mushroom

Cauliflower purée, burnt onions, leeks, daikon, dauphinoise and red wine velouté

SIDES

Roasted Potatoes – R65, Cauliflower Bake – R70

DESSERTS

Smoked Goat

Smoked meringue, grape jam, port gel and Belnori goat cheese snow

Raspberry Cheesecake

Caramelized walnuts and raspberry sorbet

Chocolate Crèmeux

Chocolate sable, warm orange curd sauce, blood orange gel and passion fruit sorbet

Coconut Panna Cotta

Mango gel, mango & chillie salsa, honeycomb and white chocolate pearls

Cheese Trolley

R250 as a dessert supplement, R350 as an additional course

Friandise

TASTING MENU

Freshly baked bread, butter, salad and snacks

Marinated Heirloom Tomatoes

Jordan Outlier Sauvignon Blanc 2024

L'Avenir Glen Rose 2023

Butter Poached Crayfish

Jordan Inspector Péréguéy Chenin Blanc 2024

Jordan Timepiece Chenin Blanc 2022

Roasted kabeljou

Jordan Barrel Fermented Chardonnay 2023

Craven Pinot Gris 2023

Or

Sous Vide Gemsbok

Jordan The Prospector Syrah 2022

Kruger Family Wines Karoo Syrah 2022

Smoked Goat

Jordan Timepiece Riesling 2023

Chocolate Marquise

Jordan Mellifera Noble Late Harvest 2021

Cheese Trolley

(R250 as dessert supplement and R350 as an additional course)

Friandise

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