

JORDAN restaurant

with Martinus Ferreira

LUNCH SAMPLE MENU

Freshly baked bread, butter, salad and snacks

STARTERS

Pepper Crusted Tuna

Seaweed remoulade, pickled red cabbage and green pepper velouté

Fried Polenta

Cauliflower purée, seed & sultana butter and crispy spinach

Bobotie Tartar

Aged beef, banana & coconut crumb, apricot purée and potato poppadom

Butter Poached Prawn

Smoked duck, lentil & corn fricassee and tarragon velouté

MAINS

Roasted Linefish

Stuffed squid, braised fennel, pickled papaya, Thai coconut & chilli sauces and spiced prawn butter

Sous Vide Springbok Loin

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

Grilled Mushroom

Cauliflower purée, mihlo frito, broccoli, soured beetroot and red wine velouté

DESSERTS

Not A Waldorf

Saffron poached pears, gorgonzola parfait, grapes, celery jam, port gel and walnut velouté

Tropical Mess

Orange blossom Chantilly cream, pawpaw & passionfruit salsa, orange, meringue and passionfruit sorbet

Carrot sticky toffee pudding

Carrot caramel, cream cheese frosting and yoghurt sorbet

Chocolate Tart

65% Valrhona & cassis chocolate, malt ice cream and honeycomb

Cheese Trolley

(R250 as a dessert supplement, R350 as an additional course)

Menu prices

4-course menu R895

4-course menu with wine R1440

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.

TASTING SAMPLE MENU

Freshly baked bread, butter, salad and snacks

Pepper Crusted Tuna

Jordan Dry Rosé 2024

L'Avenir Glen Rosé 2023

Butter Poached Prawn

Jordan Inspector Péringuey Chenin Blanc 2024

Abingdon Chardonnay 2022

Roasted Linefish

Jordan Barrel Fermented Chardonnay 2023

Pilgrim Bastardo DC 2022

Or

Sous Vide Springbok Loin

Jordan The Prospector Syrah 2022

Grangehurst Nikela Red Blend 2009

Not A Waldorf

Jordan Timepiece Riesling 2023

Chocolate Tart

Jordan Mellifera Noble Late Harvest 2021

Tasting menu	R1250
Exclusive wine pairing	R950
Jordan Estate Wine pairing	R685
Non-alcoholic pairing	R450

OPERATING TIMES

Lunch service: Wednesday to Sunday from 12h00.

Dinner service: Friday and Saturday from 18h30.

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 13h30 for lunch, and no orders will be taken after 19h30 for dinner

Jordan restaurant is a non-smoking restaurant.

E-cigarettes are not allowed

Please be considerate to fellow diners when using your mobile phone.

Menu & prices are subject to change without notice.