
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.

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.

Menu prices

<i>Lunch menu</i>	<i>R895</i>
<i>Lunch menu with wine</i>	<i>R1585</i>
<i>Tasting menu</i>	<i>R1250</i>
<i>Tasting menu with wine</i>	<i>R2300</i>

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

Freshly baked bread, butter, salad and snacks

STARTERS

Prawn Ragu

Tomato gastrique, rocket, basil, lemon cream and puff pastry

Deep Fried Polenta

Marinated artichokes, caper brown butter, balsamic gel and smoked napoletana

Bobotie Tartar

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

Roasted Veal Sweetbreads

Cauliflower puree, remoulade, morels and grenobloise

Sesame Crusted Tuna Loin

Burnt aubergine puree, pickled onions, dried lemons, lemon EVO, bonito flakes and fennel ajo

MAINS

Organic Karoo Lamb Rump

Spiced dahl, charred cucumber, pickled carrot, potato bake, cucumber ketchup and lamb jus

Roasted Geelbek

Stuffed squid, braised fennel, pickled papaya, Thai coconut and chilli sauce

Sous Vide Springbok Loin

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

Dry Aged Beef Sirloin

Roasted celeriac, baby marrow, fondant potato and red wine bearnaise

Smoked Red Cabbage

Celeriac puree, roast celeriac, morels, potato bake and red wine velouté

Sides

Roasted Potatoes **R50**, Black Truffle **R350**, Caviar **R400**

DESSERTS

Not A Waldorf

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

Cardamom Crèmeux

Pistachio, kataifi, raspberry jelly and bay leaf ice cream

Black Sesame Panna Cotta

Sesame sponge, black rice ice cream and fish sauce infused caramel

Franck's Chocolate Marquise

Miso caramel, chocolate pearls and milk ice cream

Cheese Trolley

R300 as a dessert supplement, R400 as an additional course

Friandise

TASTING MENU

Freshly baked bread, butter, salad and snacks

Sesame Crusted Tuna

Jordan Dry Rose 2024

Roasted Veal Sweetbreads

Meet Me At The Yellow Car 2023

Roasted Geelbek

Jordan Timepiece Chardonnay 2024

Or

Sous Vide Springbok Loin

De Wetshof Merlot 2024

Not A Waldorf

Jordan Timepiece Riesling 2023

Franck's Chocolate Marquise

Jordan Mellifera Noble Late Harvest 2020

Cheese Trolley

(R300 as a dessert supplement and R400 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.