

# JORDAN restaurant

*with Marthinus Ferreira*

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

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- [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.*

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Welcome to the Jordan Restaurant with  
Marthinus Ferreira.

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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

#### Trout Pastrami

Beetroot bresaola, oyster coulis, cucumber ketchup and horseradish sauce

#### Pommes Dauphine

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

#### Bobotie Tartar

Aged beef, banana and coconut crumb, apricot pureé and potato poppadom

#### Butter Poached Crayfish

Smoked Duck, lentil & corn fricassee, poached quail egg and tarragon velouté

#### Roasted Veal Sweetbreads

Sautéed oyster mushrooms, pancetta, capers, pea purée and rosemary veal velouté

### MAINS

#### Roasted Hake

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

#### Sous Vide Springbok Loin

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

#### Steamed Lamb Suet Pudding

Minted green beans, pickled carrots and lamb jus

#### Herb Crusted Sirloin

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

#### Lentil Wellington

Butternut labneh, pomme purée, tempura daikon and balsamic gel

### SIDES

Roast potatoes - R60, Glazed carrots - R55, Cauliflower & broccoli bake - R70

### DESSERTS

#### Smoked Goat

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

#### Raspberry Cheesecake

Caramelized walnuts, blueberry meringue and raspberry sorbet

#### Chocolate Crémeux

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

#### Cheese Trolley

R200 as a dessert supplement, R300 as an additional course

### Friandise

## TASTING MENU

*Freshly baked bread, butter, salad and snacks*

#### Trout Pastrami

*Jordan Dry Rosé 2023*

*Pilgrim Viura 2023*

#### Butter Poached Crayfish

*Jordan Cold Fact Sauvignon Blanc 2023*

*Abingdon Sauvignon Blanc 2022*

#### Roasted Hake

*Jordan Barrel Fermented Chardonnay 2023*

*Tesselaarsdal Pinot Noir 2022*

#### Or

#### Braised Beef

*Jordan The Long Fuse Cabernet Sauvignon 2022*

*The High Road Director's Reserve Red Blend 2015*

#### Smoked Goat

*Jordan Timepiece Riesling 2022*

#### Franck's Chocolate Marquise

*Jordan Mellifera Noble Late Harvest 2021*

#### Cheese Trolley

*(R200 as dessert supplement and R300 as an additional course)*

### Friandise

*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.*