

JORDAN restaurant

with George Jardine

Starters

- Steamed Saldanha Bay Mussels “papillote” with lemongrass, coconut milk, chili, lime, ginger and garlic
Oak Valley Riesling 2017
- Lightly Pressed Oak Valley Pork belly, pickled organic young vegetables, sauce gribiche and watercress pesto
De Wetshof Bon Vallon Chardonnay 2017
- Roasted, grilled and fried Heirloom Aubergine, buffalo milk mozzarella, semi dried tomato and olive tapenade
Jordan “Inspector Peringuey” Chenin Blanc 2016

Mains

- Aged Chalmar Sirloin, herb crust, roasted parsley gnocchi, grilled cauliflower and charred young onion
Jordan “Long Fuse” Cabernet Sauvignon 2014
- Lightly cured and Smoked False Bay Gurnard, Risotto nero, compressed apple and salsa verde
Vondeling Babiana 2016
- Fricassee of new season KZN Porcini, buttered fettuccini, crispy sage, young spinach and parmesan
Jordan Barrel Fermented Chardonnay 2016

Sides

- Crispy hand cut chips R35
- Salad of baby gem lettuce, Boerenkaas, pickled onions and soy pumpkin seeds R35

Dessert

- Rooibos soufflé, crème anglaise and vanilla ice cream (please allow 20 min for preparation)
Jordan Mellifera 2016
- Pliable Valrhona white chocolate, strawberry mousse, macerated strawberries and strawberry sorbet
Jordan Mellifera 2016
- A trip to the cheese room
Kaapzicht Cape Vintage Port 2014

R425 FOR THREE COURSES R220 FOR THREE COURSE WINE PAIRING (1 starter, 1 main, 1 dessert)

R625 FOR FIVE COURSES R350 FIVE COURSE WINE PAIRING

Five course Chef's choice for the entire table, last orders at 19:30. Menu includes complimentary mineral water.

10% service charge will be added to tables of 8 and more. Please note R5 will be added to your bill as a small, yet much needed donation to Street Smart South Africa. Thank you in advance for your compassion and support. We will do our best to accommodate your food allergies, but our menu is small, seasonal and fresh. We regret, onion, garlic and salt forms the base of our food preparations. We regret no split bills.