

# the bakery



JORDAN

## **Flammkuchen** **(served from 12h30 - 16h00)**

Traditional - Crème fraiche base, crispy bacon, onion marmalade	100
Crème fraiche base, roasted butternut, olives, sage, rocket, onion marmalade	95
Pulled pork, spring onion, coriander, sesame seeds	105

## **Platters** **(served from 12h30 - 16h00)**

Cheese platter: locally produced hard and soft cheeses, Jordan Estate olives, preserves, fresh bread	180
Meat platter: locally cured meats, biltong, Jordan Estate olives preserves, selection of fresh breads	220

**Lunch**  
**(served from 12h30 – 15h00)**

Salad du jour	90
Duck liver parfait, toasted brioche, spiced pear chutney, watercress	95
Steamed West Coast mussels in a saffron and fennel veloute, fresh ciabatta	90
Confit duck terrine, cauliflower and vanilla puree, beetroot	95
Potato gnocchi, roasted butternut, gorgonzola cream, sage	110
“The Prospector” burger: Aged beef patty, shiraz onions bacon, Boerenkaas, pickled gherkin, triple cooked chips	120
Smoked Oak Valley pork loin, pork kromeski, apple, pear and Cider puree, spiced red cabbage, baby carrots	125
Grilled hake, squid, chorizo, chick peas, roasted red pepper, sherry vinegar, baby spinach	130
Braised grass-fed beef short rib, carrot puree, potato fondant, ale-battered onion rings, seasonal vegetables, Jordan jus	135
Triple-cooked chips	30
Side salad	30
Bread basket	20

**A selection of handmade pastries, artisanal breads and confectionaries are available to enjoy as dessert or to take away\***  
Book your family-style lunch with us.