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JAMANI

# dinner menu

18h00 – 22h00

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## starters

<b>CLASSIC CAESAR SALAD (D, GL)</b>	<b>135</b>
Gem lettuce, parmesan cheese, egg, white anchovy and rye crisps tossed in a classic Caesar dressing	
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<b>VEGETARIAN CAESAR SALAD (D, GL, V)</b>	<b>115</b>
Gem lettuce, parmesan cheese, egg, Turkish apricot, rye crisp and herb Caesar dressing	
—	
<b>ADD</b>	
<b>Chicken</b>	<b>40</b>
<b>Calamari (F, GL)</b>	<b>70</b>
<b>Bacon (P)</b>	<b>40</b>
<b>Smoked salmon (F)</b>	<b>85</b>
—	
<b>DAL SHORBA (D, GL, N, V)</b>	<b>145</b>
Spiced creamy lentil soup, curry leaf and cumin temper served with a cheese, onion and coriander paratha	
—	
<b>CRISPY CALAMARI (F, GL)</b>	<b>165   265</b>
Dusted with sumac and green tahini served with a dill, radish and pomegranate salad	
—	
<b>GARLIC SNAILS (GL, N)</b>	<b>165</b>
Snails in a confit garlic, parsley and lemon butter, brioche and herb crust and toasted baguette	
—	
<b>WEST COAST MUSSELS (D, SF)</b>	<b>165   265</b>
Cooked in a classic garlic and lemon cream sauce	
—	
<b>FETA SAGANAKI (D, GL, N)</b>	<b>145</b>
Crispy fried feta crusted in sesame seeds, harissa emulsion, citrus salad and pickled fennel	
—	
<b>CRAYFISH BISQUE (D, SF)</b>	<b>165</b>
Rich crayfish broth flavoured with cream, served with crème fraiche and chives	

(D) Dairy | (F) Fish | (GL) Gluten | (N) Nuts | (P) Pork | (SF) Seafood | (V) Vegetarian | (VG) Vegan/Vegan compatible

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05.2026



## mains

### FROM THE GRILL

All grills served with a side of your choice

#### STEAKS

All steaks served with creamed spinach filled brown mushroom, onion ketchup and rosemary jus

<b>Beef fillet 250g (D, GL)</b>	<b>350</b>
<b>Ribeye 300g (D, GL)</b>	<b>365</b>

#### SAUCES

<b>Mixed mushroom (D)</b>	<b>45</b>
<b>Black peppercorn (D)</b>	<b>45</b>
<b>Rosemary jus (D)</b>	<b>45</b>

### FROM THE SEA

<b>BATTERED FISH (D, F, GL)</b>	<b>195</b>
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Fries and tartar sauce, lemon and dressed greens

<b>GRILLED MARKET FISH (D, F, GL)</b>	<b>290</b>
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Grilled market fish, lemon butter sauce and your choice of side

<b>PAN-FRIED SOLE (D, F)</b>	<b>350</b>
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Served with a brown butter, crème fraiche and prawn sauce; melange baby potato, caperberries and confit fennel

<b>GRILLED PRAWNS (D, SF)</b>	<b>370</b>
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Prawns grilled in a herb and garlic butter, rice noodle "cake", sautéed vegetables and creamy peri peri dressing

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### FROM THE LAND

**LAMB BOBOTIE (D, GL) 290**

Slow cooked flaked lamb shoulder, turmeric pickled onions, mebos and aromatic rice

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**CONFIT DUCK (D, GL) 305**

Slow cooked duck, barley risotto, carrot puree, pak choy and savoury "granola"

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**PORK BELLY (D, GL, P) 285**

Mash potato, roasted apple puree, caramel apple, and a wholegrain mustard and sherry jus

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**MUSHROOM TAGLIATELLE (D, GL, V) 195**

Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraiche  
(Gluten free pasta available R25 extra)

**ADD**

**Bacon (P) 40**

**Chicken 40**

**Prawns (SF) 95**

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**CAULIFLOWER TEXTURES (D, N, V, VG) 185**

Roasted cauliflower "steak", cauliflower purée, cauliflower "salad", cashew mojo dressing

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**MISO PONZU AUBERGINE (D, GL, N, V) 185**

Stir fried pak choy, tempura simeiji mushrooms, roasted tahini cream and crispy sushi rice

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## burgers

<b>BEEF BURGER (D, GL)</b>	<b>175</b>
With all the trimmings on a brioche bun, cheese, burger relish and fries	
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<b>CHICKEN BURGER (D, GL)</b>	<b>165</b>
Panko crumbed on a brioche bun served with all the trimmings, pineapple chilli crisp, Karaage mayonnaise and fries	
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<b>HALLOUMI BURGER (D, GL, V)</b>	<b>155</b>
Hot honey grilled halloumi on a brioche bun, beetroot relish, cucumber ribbons, lettuce, avocado and fries	

## sides

<b>Fries (VG)</b>	<b>45</b>
<b>Truffle and parmesan fries (D, V, VG)</b>	<b>60</b>
<b>Mashed potatoes (D, V, VG)</b>	<b>50</b>
<b>Garden salad with a fynbos vinegar dressing (VG)</b>	<b>65   95</b>
<b>Creamed spinach (D, GL, V)</b>	<b>45</b>
<b>Roasted sweet potato, chickpeas, spring onion and feta (D, V, VG)</b>	<b>55</b>
<b>Roasted Mediterranean vegetable with basil pesto (D, N, V, VG)</b>	<b>55</b>

## pizzas

(Gluten free pizza base available R35 extra)

<b>MARGHERITA (D, GL, V)</b>	<b>115</b>
Neapolitana sauce, fresh basil, mozzarella and olive oil	
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<b>PEPPERONI (D, GL, P)</b>	<b>155</b>
Pepperoni, mushroom, mozzarella and rocket	
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<b>VEGETARIAN (D, GL, N, V)</b>	<b>160</b>
Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella	
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<b>BUTTER CHICKEN (D, GL)</b>	<b>160</b>
Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum	
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<b>MEATY PIZZA (D, GL)</b>	<b>265</b>
Steak strips, pork belly, flaked chicken in a Korean basting, mushrooms and peppers	

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## desserts

<b>VANILLA CRÈME BRÛLÉE (D, V)</b>	<b>150</b>
Lemon curd, blackberry gel, and blackberry compote	
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<b>64% CHOCOLATE FONDANT (D, GL, V)</b>	<b>150</b>
Caramel ice cream and whipped butterscotch	
—	
<b>MALVA MADELEINES (D, GL, V)</b>	<b>150</b>
A classic made for sharing, served with honeycomb ice cream and crème anglaise	
—	
<b>CHOCOLATE AND COOKIES (D, GL, V)</b>	<b>150</b>
Dark chocolate mousse, white chocolate ganache, chocolate sponge, dulce namalaka, raspberry and chocolate cookie crumble	
—	
<b>TRIO OF ICE CREAM OR SORBET (D, N, V, VG)</b>	<b>130</b>
Ask your waitron for available flavours	
—	
<b>ROASTED NAARTJIE CHEESECAKE MOUSSE (D, GL, N, V)</b>	<b>150</b>
Kourabiedes, honeycomb, blood orange jellies and kataifi	
—	
<b>ELGIN APPLE PUDDING (V, N, VG)</b>	<b>140</b>
Miso Elgin apples, brown sugar and pecan nut crumble; stem ginger and honey anglaise served with vanilla bean ice cream	
—	
<b>CHEESE PLATTER (D, GL, V)</b>	<b>165</b>
Fairview Camembert, Cremezola, Langbaken Williston, Klein River Havarti, green fig preserve, fresh fruit, crackers and toasted baguette	

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