
JAMANI

dinner menu

18h00 – 22h00



starters

CLASSIC CAESAR (D)

Gem lettuce, Klein River Stanford, free-range egg, white anchovy and rye crisps tossed in a classic Caesar dressing

R115

VEGETARIAN CAESAR (D)(V)

Gem lettuce, Klein River Stanford, free-range egg, Turkish apricot, rye crisp and a wild garlic flavoured Caesar dressing

ADD

Chicken R35

Calamari R65

Bacon (P) R35

Smoked salmon R75

BEETROOT SALAD (D)(N)

Roasted, pickled and raw beetroot, smoked feta beetroot fold over, grapes and walnuts

R120

ROASTED BUTTERNUT SOUP (D)

Burnt butter cream cheese, sage and pumpkin seed crostini

R85

CRISPY CALAMARI

Ponzu mayo, fermented daikon slaw and gilled lime

R135 | R225

PRAWNS

Marinated prawns, coconut, avocado purée and paw paw salsa

R215

MUSSEL BRUSCHETTA (D)

Mussels in a dill cream sauce on a sourdough bruschetta, apple and radish salad

R130

(D) Dairy | (P) Pork | (N) Nuts | (V) Vegetarian | (VG) Vegan/Vegan compatable



mains

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| GRILLS (D) | |
| All grills served with onion purée, braised onion and truffle mustard and your choice of a side dish | |
| Beef fillet 250g | R325 |
| Ribeye 300g | R325 |
| Speciality cut | SQ |
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| SAUCES | |
| Mixed mushroom sauce (D) | R45 |
| Black peppercorn sauce (D) | R45 |
| Red wine jus | R45 |
| Monkeygland sauce | R45 |
| Cheese sauce (D) | R45 |
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| LAMB SHANK (D)(N) | R325 |
| Mash potato, green beans dusted in dukkah and a green olive and mint gremolata | |
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| GRILLED BABY CHICKEN | R215 |
| Peri-peri sauce, warm potato salad | |
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| PORK BELLY (D)(P) | R220 |
| Sweet potato, black garlic purée and makataan salsa | |
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| LINE FISH | R240 |
| Paw paw salsa and purée, coconut rice and sago crisp | |
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| JAMANI SEAFOOD PLATTER (D) | R595 |
| 2 x Battered hake, fried calamari, 4 x grilled prawns, creamy mussels with a choice of coconut rice or chips and a lemon butter sauce | |
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| PRAWN AL OLIO (D) | R255 |
| Garlic and chilli flavoured prawns tossed with linguine | |

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mains

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| BATTERED FISH Chips and tartar sauce | R155 |
| CATCH OF THE DAY Please enquire with your waitron | SQ |
| JERUSALEM ARTICHOKE RISOTTO (D)(N)(V)(VG) Carnaroli rice, hazelnut, beurre noisette and parmesan cheese | R185 |
| PANEER (D)(V) Mushrooms, curried spinach purée, tomato and poppadum | R185 |
| PESTO PASTA (D)(N)(V)(VG) Penne pasta tossed with basil pesto, mushrooms and olives, sun-dried and roma tomatoes topped with grated parmesan cheese (Gluten-free pasta available R25 extra) | R165 |
| ADD | |
| Bacon (P) | R35 |
| Chicken | R35 |
| Prawns | R85 |
| BEEF BURGER (D) With all the trimmings on a brioche bun, gouda cheese, smoked aioli and chips | R165 |
| CHICKEN BURGER (D) Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and chips | R160 |
| VEGETARIAN BURGER (D)(V)(VG) Chickpea and sweet potato, spring onion "mayo", burger trimmings and chips | R125 |
| SURF AND TURF BURGER (D) Beef burger with all the trimmings on a brioche bun, gouda cheese, queso fresco, tempura prawns, onion rings, mushroom sauce and chips | R245 |

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sides

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| FRIES (V) | R40 |
| TRUFFLE AND PARMESAN FRIES (D)(V) | R55 |
| GLAZED SWEET POTATO, ROASTED CHICKPEAS AND SAGE (D)(V) | R55 |
| SUMMER VEGETABLE SELECTION (D)(V) | R55 |
| MASHED POTATOES (D)(V) | R50 |
| GARDEN SALAD WITH A FYNBOS VINEGAR DRESSING (VG) | R55 |

pizzas

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| MARGHERITA (D)(V) | R100 |
| PEPPERONI (D)(P) | R145 |
| Mushroom, mozzarella and rocket | |
| ARTICHOKE (D)(N)(V) | R145 |
| Peppers, olives, mushrooms, basil pesto and mozzarella | |
| BUTTER CHICKEN (D) | R145 |
| Tzatziki, fried onions, mozzarella, coriander and poppadum | |
| SMOKED SALMON (D) | R225 |
| Crème fraiche and tobiko roe pizza | |

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desserts

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| PECAN NUT PIE (D)(N) | R110 |
| Salted caramel ice cream, malt namalaka and brandy snap | |
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| 64% CHOCOLATE FONDANT (D)(N)(V) | R105 |
| Berry coulis, berry "caviar" and a chocolate and vanilla ice cream | |
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| BEST OF S.A. (D)(V) | R100 |
| Peppermint parfait, malva pudding with geranium custard and milk tart | |
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| VANILLA CRÈME BRÛLÉE (D) | R105 |
| Assorted berries and shortbread | |
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| LEMON TART (D) | R95 |
| Strawberry sorbet, amasi mousse and meringue | |
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| TROPICAL FRUIT CEVICHE (VG) | R95 |
| Coconut parfait, mango pastels and lemon sorbet | |
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| CHEESE PLATTER (D)(V) | R130 |
| Selection of local cheese, chutney, relish, crackers and toasted baguette | |

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