
JAMANI

dinner menu

18h00 – 22h00



starters

CLASSIC CAESAR SALAD (D, GL)	125
Gem lettuce, parmesan cheese, egg, white anchovy and rye crisps tossed in a classic Caesar dressing	
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VEGETARIAN CAESAR SALAD (D, GL, V)	110
Gem lettuce , parmesan cheese, egg, Turkish apricot, rye crisp and herb Caesar dressing	
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ADD	
Chicken	35
Calamari (F, GL)	65
Bacon (P)	35
Smoked salmon (F)	75
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CRISPY CALAMARI (F, GL)	165 265
Nam prik cucumber salad, lime and a lemongrass and palm sugar dip	
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CLASSIC GARLIC SNAILS (D, GL)	155
Snails in a garlic butter, black garlic puree, topped with parsley crumbs cooked in the pizza oven, served with toasted baguette	
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WEST COAST MUSSELS (D, SF)	165 265
Cooked in a classic garlic and lemon cream sauce	
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HEIRLOOM OVERBERG BEETROOT (GL, N, V)	150
Organic grown beetroot, burnt local honey dressing, hazelnut xo and whipped feta	
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CREAM OF TOMATO SOUP (D, GL, N, V)	120
Heirloom tomato, ricotta girasoli and basil pesto	
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CRAYFISH BISQUE (D, SF)	155
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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12.2025



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

Beef fillet 250g (D, GL)	350
Ribeye 300g (D, GL)	345
Venison (SQ) (D, GL)	345

SAUCES

Mixed mushroom (D)	45
Black peppercorn (D)	45
Rosemary jus (D)	45

FROM THE SEA

BATTERED FISH (D,F, GL)	170
Fries, horseradish, celery and cream cheese tartar sauce, lemon and dressed greens	

GRILLED MARKET FISH (D, F, GL)	285
Grilled market fish, lemon butter sauce and your choice of side	

LINE FISH (D, F, GL)	295
Lemon and cauliflower purée, potato gnocchi, caper berries, olives and heirloom tomato	

GRILLED PRAWNS (D, SF)	365
Prawns grilled in a herb and garlic butter, rice noodle "cake", sautéed vegetables and creamy peri peri dressing	

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mains

FROM THE LAND

LAMB BOBOTIE (D, GL)

285

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

CONFIT DUCK (D, N)

305

Sweetcorn salad, polenta "croutons", salsa macha and corn custard

MUSHROOM TAGLIATELLE (D, GL, V)

185

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

ADD

Bacon (P)

35

Chicken

35

Prawns (SF)

85

CAULIFLOWER TEXTURES (D, N, V, VG)

185

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

PANKO CRUSTED AUBERGINE (D, GL, N, V)

185

Sweetcorn salad, polenta "croutons", salsa macha and lime crème

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burgers

WAGYU BEEF BURGER (D, GL)

195

With all the trimmings on a brioche bun, cheese, burger relish and fries

CHICKEN BURGER (D, GL)

165

Panko crumbed or grilled on a brioche bun served with all the trimmings, Karaage mayonnaise and fries

HALLOUMI BURGER (D, GL, V)

155

Hot honey grilled halloumi on a brioche bun, beetroot relish, cucumber ribbons, lettuce, avocado and fries

sides

Fries (VG)

45

Truffle and parmesan fries (D, V, VG)

60

Tenderstem broccoli, crispy onion and parmesan (D, V, VG)

60

Mashed potatoes (D, V, VG)

50

Garden salad with a fynbos vinegar dressing (VG)

55 | 95

Creamed spinach (D, GL, V)

45

Baby potatoes with garlic emulsion (D, V, VG)

50

Roasted sweet potato, chickpeas, spring onion and feta (D, V, VG)

55

Roasted Mediterranean vegetable with basil pesto (D, N, V, VG)

55

pizzas

(Gluten free pizza base available R35 extra)

MARGHERITA (D, GL, V)

105

Neapolitana sauce, fresh basil, mozzarella and olive oil

PEPPERONI (D, GL, P)

155

Pepperoni, mushroom, mozzarella and rocket

VEGETARIAN (D, GL, N, V)

150

Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella

BUTTER CHICKEN (D, GL)

150

Butter chicken, tzatziki, fried onions, mozzarella, coriander and poppadum

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desserts

VANILLA CRÈME BRÛLÉE (D, V)**145**

Macerated strawberries, strawberry jellies, puree and ice cream

64% CHOCOLATE FONDANT (D, GL, V)**150**

Almond and chocolate ripple ice cream and whipped butterscotch

MALVA MADELINES (D, GL, V)**135**

A classic made for sharing, served with honeycomb ice cream and crème anglaise

CHERRY, CHOCOLATE AND VANILLA VERRINE (D, GL, V)**150**

Layered dessert of chocolate sponge, cherries, vanilla white chocolate ganache and crystalised chocolate crumb

BISCOFF STROOPWAFEL SANDWICH (D, GL, N, V)**150**

Biscoff parfait sandwiched in a stroopwafel, salted macadamia nut crumb and chocolate sauce

TRIO OF ICE CREAM OR SORBET (D, N, V, VG)**SQ**

Ask your waitron for available flavours

COCONUT PANNA COTTA (V, VG)**130**

Mango sorbet, litchi and lemongrass gel and a tropical fruit salsa

CHEESE PLATTER (D, GL, V)**150**

Fairview Camembert, Cremezola, Langbaken Williston, Klein River Havarti, green fig preserve, fresh fruit, crackers and toasted baguette

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