
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

VEGETARIAN CAESAR SALAD (D, GL, V)

110

Gem lettuce, parmesan cheese, egg, Turkish apricot, rye crisp and herb Caesar dressing

ADD

Chicken

35

Calamari (F, GL)

65

Bacon (P)

35

Smoked salmon (F)

75

CRISPY CALAMARI (F, GL)

165 | 265

Nam prik cucumber salad, lime and a lemongrass and palm sugar dip

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

WEST COAST MUSSELS (D, SF)

165 | 265

Cooked in a classic garlic and lemon cream sauce

HEIRLOOM OVERBERG BEETROOT (GL, N, V)

150

Organic grown beetroot, burnt local honey dressing, hazelnut xo and whipped feta

CREAM OF TOMATO SOUP (D, GL, N, V)

120

Heirloom tomato, ricotta girasoli and basil pesto

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

CONFIT DUCK (D, N)	305
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Sweetcorn salad, polenta "croutons", salsa macha and corn custard

MUSHROOM TAGLIATELLE (D, GL, V)	185
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Mixed mushrooms in a thyme cream sauce, sautéed baby spinach and finished with crème fraiche
(Gluten free pasta available R25 extra)

ADD

Bacon (P)	35
Chicken	35
Prawns (SF)	85

CAULIFLOWER TEXTURES (D, N, V, VG)	185
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Roasted cauliflower "steak", cauliflower purée, cauliflower "salad", cashew mojo dressing

PANKO CRUSTED AUBERGINE (D, GL, N, V)	185
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Sweetcorn salad, polenta "croutons", salsa macha and lime crème

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burgers

WAGYU BEEF BURGER (D, GL)	195
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With all the trimmings on a brioche bun, cheese, burger relish and fries

CHICKEN BURGER (D, GL)	165
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Panko crumbed or grilled on a brioche bun served with all the trimmings, Karaage mayonnaise and fries

HALLOUMI BURGER (D, GL, V)	155
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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
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Neapolitana sauce, fresh basil, mozzarella and olive oil

PEPPERONI (D, GL, P)	155
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Pepperoni, mushroom, mozzarella and rocket

VEGETARIAN (D, GL, N, V)	150
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Artichokes, peppers, olives, mushrooms, basil pesto and mozzarella

BUTTER CHICKEN (D, GL)	150
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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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