
JAMANI

dinner menu

18h00 – 22h00



starters

VEGETARIAN CAESAR SALAD (D)(GL)	R105
Gem lettuce, Klein River stanford, free-range egg, Turkish apricot, rye crisp and a wild garlic flavoured caesar dressing	
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CLASSIC CAESAR SALAD (D)(GL)	R115
Gem lettuce, Klein River stanford, free-range egg, white anchovy and rye crisps tossed in a classic caesar dressing	
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ADD	
Chicken	R35
Calamari	R65
Bacon (P)	R35
Smoked salmon	R75
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HEIRLOOM BEETROOT SALAD (VG)	R125
Hummus, variations of heirloom beetroot, semi-dried tomato and olive crumb	
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SEARED TUNA (GL)	R180
Pickled fish sauce, turmeric aioli, pickled onions, curry leaves, curry leaf oil and paaper bites	
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MUSHROOM SOUP (V)(D)	R120
Miso, fricassee of mushrooms and spring onion oil	
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STARTER CRISPY CALAMARI (GL)	R140
Ponzu mayo, fermented daikon slaw and gilled lime	
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MUSSEL BRUSCHETTA (D)	R140
Mussels in a dill cream sauce on a sourdough bruschetta, apple and radish salad	
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PRAWN RISOTTO (D)	R195
Bisque flavoured risotto, coriander, smoked tomato, lightly poached prawns, prawn and tomato oil	

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

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mains

GRILLS

All grills served with textures of onion and a choice of side dish

Beef fillet 250g (D)(GL)	R325
Ribeye 300g (D)(GL)	R325

SAUCES

Mixed mushroom sauce (D)	R45
Black peppercorn sauce (D)	R45
Red wine jus	R45
Monkeygland sauce	R45
Cheese sauce (D)(GL)	R45

LAMB SHANK (D)	R325
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Rogan josh spiced, coconut rice, sambal and roti

CHICKEN SUPREME (D)	R195
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Spinach and herb stuffed, roasted garlic mash, winter roasted vegetables and thyme jus

PORK BELLY (P)	R225
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Chorizo and lentil ragout, makataan and apple salsa and pork crackling

LINE-CAUGHT FISH (D)	R270
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Mussel, butter poached prawn and potato in a lightly smoked chowder, chive oil and sago crisp

PRAWN RISOTTO (D)	R325
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Bisque flavoured risotto, coriander, smoked tomato, lightly poached prawns, prawn and tomato oil

GNUDI (V)(D)(GL)(N)	R185
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Ricotta dumplings, artichoke purée, slowly cooked baby onions, kale, hazelnut and onion crumb

MAINS CRISPY CALAMARI	R225
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Ponzu mayo, fermented daikon slaw and grilled lime

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mains

SLOW-BRAISED OXTAIL (D)	R295
In a rich tomato sauce, root vegetables served with buttery mash	
CAULIFLOWER STEAK (V)(VG)(D)	R170
Roasted cauliflower on a dhal curry, coriander yoghurt, pickled cauliflower and poppadum	
BATTERED FISH (GL)	R165
Chips and tartar sauce	
PESTO PASTA (V)(D)(GL)(N)	R185
Penne pasta tossed with basil pesto, mushrooms and olives, sun-dried and roma tomatoes topped with grated parmesan cheese	
ADD	
Bacon (P)	R35
Chicken	R35
Prawns	R85
Gluten Free Pasta	R25
BEEF BURGER (D)(GL)	R165
With all the trimmings on a brioche bun, gouda cheese, smoked aioli and fries	
CHICKEN BURGER (D)(GL)	R160
Panko crumbed on a brioche bun served with all the trimmings, Mexican spiced queso mayonnaise and fries	
VEGETARIAN BURGER (V)(VG)(D)	R125
Chickpea and sweet potato, spring onion "mayo", burger trimmings and fries	
SURF AND TURF BURGER (D)(GL)	R245
Beef burger with all the trimmings on a brioche bun, gouda cheese, queso fresco, tempura prawns, onion rings, mushroom sauce and fries	

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sides

FRIES (VG)	R40

TRUFFLE AND PARMESAN FRIES (V)(VG)(D)	R55

DAILY VEGETABLE SELECTION (V)(VG)(D)	R55

MASHED POTATOES (V)(D)	R50

GARDEN SALAD WITH A FYNBOS VINEGAR DRESSING (VG)	R55

pizzas

MARGHERITA (V)(D)(GL)	R100
Neapolitana sauce, fresh basil, mozzarella and olive oil	

PEPPERONI (D)(GL)(P)	R145
Pepperoni, mushroom, mozzarella and rocket	

VEGETARIAN (V)(D)(GL)(N)	R145
Artichoke, peppers, olives, mushrooms, basil pesto and mozzarella	

BUTTER CHICKEN CURRY (D)(GL)	R145
Tzatziki, fried onions, mozzarella, coriander and poppadum	

STEAK (D)(GL)	R180
Steak, mushroom, fried onions, mozzarella, garlic aioli, crispy onions and rocket	

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desserts

MALVA PUDDING (V)(D)(GL)	R110
Tamarind and date puree, vanilla anglaise, brandy snap and speculaas spiced ice cream	
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TONKA CRÈME BRÛLÉE (V)(D)(GL)(N)	R125
Gingerbread, poached strawberries, honeycomb and strawberry salsa	
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64% CHOCOLATE FONDANT (V)(D)(GL)	R125
Flavours of black forrest, sour cherry gel, cherry compote and vanilla ice cream	
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MILLE FEUILLE (V)(D)(GL)	R115
Caramelized white chocolate cremeux, peppermint crisp, vanilla mousse, mint choc chip ice cream	
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WHITE CHOCOLATE CHEESECAKE (V)(D)(GL)	R125
Citrus flavours, citrus puree, preserved naartjies, citrus meringue and strawberry sorbet	
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TRIO OF ICE CREAM OR SORBET (V)(VG)(D)(N)	SQ
Ask your waitron for available flavours	
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CHEESE PLATTER (V)(D)(GL)	R130
Selection of local cheese, chutney, relish, crackers and toasted baguette	

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