



Hot Starters



"Piggies"

R110

JJ's No. 1 Starter – Five scallops wrapped in bacon served with a horse raddish sauce – world class.

Garlic & Cheese Bread with Basil Pesto

R59

Freshly baked bread, gently toasted in the oven and smothered with farm cheddar cheese, basil pesto and Karoo garlic.

Mussels "Mossel Bay"

Starter: R105

Recipe from "JAMIE". Steamed mussels blended with ginger, coconut milk and a touch of garlic.



Grilled Tender Calamari

Starter: R69 Main: R129

World famous! Tender served with rice and our magic tartare sauce (on the side).

Grilled Mushroom

R69

Grilled mushroom, topped with herbs, cranberry and cheese and served piping hot. One of our most popular and unforgettable starters!

Fish Soup

Starter: R79 Main: R109

Freshly made and always a winner. No dairy. DELICIOUS.



Bobotie Spring Rolls (Real South African)

R99

Sweet and spicy like curry mince with tumeric, cumin, chillies, garlic, fresh ginger

JJ's Famous Garlic Prawns

R129

Grilled prawns served in a creamy garlic sauce – delicious.

Snails Meru – NEW

R89

Snails served with gorgonzola cheese with garlic

Game Kebab – NEW

R99

Trio of game served on a skewer with our famous basil pesto.

Crocodile Kebab – NEW

R99

Mpumalanga crocodile – served with JJ.s famous lemon butter sauce.

Cold Starters

Carpaccio – A trio of two types of Venison and Crocodile

R99

All slightly wood smoked – a Trio of famous South African delicacies with two kinds of Venison and Crocodile, drizzled with olive oil & balsamic vinegar

Mossel Bay' Coastal Oysters

Each: R49

Large 'wild' oysters served with lemon sorbet. When available

Steak Tartare

R149

Seasoned Prime Beef Fillet – RAW – with egg yolk – capers, chopped onions, basil pesto, dill and horseraddish.

Salads

Avo and Salmon Salad

R89

Smoked salmon, capers, avo, red onion and salad leaves

Millionaire's Salad

Starter: R59 Main: R79

A tempting combination of crisp garden greens, bean sprouts, peppers, mushrooms, olives, feta and tomato. Honey mustard, olive oil or balsamic vinegar served separately. Refreshingly satisfying.

Sweet Chilli Chicken Salad

R89

Grilled tender chicken strips, apple, strawberries, feta, watercress and lettuce.

T-Bone Steak

600 grams: R229

Closer the bone, sweeter the meat.

Fillet Steak

200g: R209 300g: R239

Flame grilled to perfection!!

Lamb Shank "Pinotage"

R229

500 grams of tender lamb shank. Served with mash and vegetables. JJ.s No. 1 dish!!

"Uncle Joe's" Sticky Ribs

300g: R199 500g: R249

JJ's famous hickory pork ribs basted with our own sticky BBQ sauce.

Lamb Chop 'Heather' – NEW

R179

Delicious lamb, flavoured with mustard, rosemary and garlic or you can have it just plain flame grilled.

Blue Cheese & Biltong' Fillet

200g: R239 300g: R289

Tender fillet steak served with blue cheese and sprinkled with biltong.

Fillet Steak 'Escargot' – NEW

200g: R239 300g: R289

Plain grilled. Fillet Steak topped with delicious creamy snails!

Add a sauce of your choice

Each: R39

Fred's Basil Pesto & Chilli ... Justin's real Pepper Sauce ... Joe's Mushroom ... Howard's Blue Cheese Sauce

Catch of the Day

Half: R129 Full: R169

DAILY the freshest from the Fish Market. The FRESHEST Line Fish Knysna has to offer, prepared in our own delicious way!

Sole 'Justin' JJ's No. 1 fish dish

R229 Plain grilled: R209

Fresh sole topped with mushrooms, avocado and farm cheddar ... mozzarella, garnished with a prawn. OR served just plain grilled. ... World renowned!!

Grilled Prawns

10 Queen Prawns: R350

Grilled juicy Mozambique Prawns served with savoury rice or chips.

Grilled Fish Trio – Best Seller @ JJ's

R209

Two varieties of the catch of the day, together with calamari and served with savoury rice or chips.



Create your own seafood platter

Grilled Crayfish: R550 Grilled 16/20 Prawns (6): R290 Fresh grilled Kingklip: R180

'Thai style Mussels': R139 Grilled Calamari: R139

Platters served with savoury rice, chips or salad.

Seafood Curry 'Knysna'

Half: R110 Full: R149

A hearty mixture of shrimps, calamari, mussels and fresh line fish. Served medium spicy or spicy hot with poppadums and sambles.

Kingklip – Plain

R199

Freshly caught Kingklip grilled with olive oil and lemon juice, served with savoury rice or chips.

Recommended Seafood Sauces

R39

Neville's Lemon Mustard Butter ... Garlic and Lemon ... Mozambican Peri-Peri ... David Sauce (Garlic, Apricot and Rosemary)

Chicken Schnitzel Half: R99 Full: R139

Tender chicken breast coated with “herby” breadcrumbs, served with chips or savoury rice.

Chicken Livers Peri Peri – NEW Half: R79 Full: R109

Spicy! We are proud to have this new meal on our menu!

Grilled Chicken Breast Peri Peri Half: R99 Full: R139

Spicy

Vegetable Lasagne Half: R79 Full: R109

Layers of fresh vegetables, tomato and our famous Bechamel Sauce.

Traditional Beef Mince Lasagne Half: R89 Full: R119

Linguini Garlic Prawns – NEW Half: R129 Full: R169

Creamy Garlic Sauce.

Vegetable Risotto – NEW Half: R89 Full: R109

Soft creamy Risotto served with grilled vegetables of the day.

Hazel's Vegetarian R129

Seasoned Cous Cous with peppers and feta cheese, served with vegetables in season.

Add a sauce of your choice R39

Joe's Mushroom ... Fred's Pesto & Chilli ... Justin's real Pepper Sauce ... Howard's Blue Cheese ... Sweet Chilli
al la Wellington ... Neville's Mustard Lemon ... Butter Sauce ... Wild Garlic Butter ... Mozambican Peri-Peri
... David's Sauce (Apricot-Garlic-Rosemary)

South African Game



All meat dishes served with savory rice/chips and vegetables

Crocodile Steak 'Mpumalanga' R290

Crocodile Steak seasoned with lemon pepper.

Ostrich Fillet "Oudtshoorn" R249

Lean & healthy – Ostrich Fillet flame grilled.

South African Game Platter R329

100g Kudu, 100g Impala and 100g Springbok. (K.I.S). Grilled to perfection and served with vegetables, savoury rice or chips.

Kudu Fillet R249

Tender game steak from Hoedspruit in the Northern Province.

Zebra Fillet R249

Tender Zebra fillet from the plains of the Eastern Cape.

Impala Fillet R249

Tender Impala fillet from Hoedspruit in the Northern Province

Add a sauce of your choice R39

Justin's Pepper ... Joe's Mushroom ... Howard's Blue Cheese ... Fred's Chilli & Pesto ... Sweet Chilli a la Wellington ... Neville's Creamy Garlic Sauce.

Desserts



A taste of Africa

Plate for two: R199

Milktart, koeksisters, crème brûlée, ice-cream with chocolate sauce and JJ's sorbet A festival of tastes.

Vanilla Ice Cream with Chocolate Sauce

R69

Full cream vanilla ice cream covered with our special hot chocolate sauce.

Traditional JJ's style Crème Brûlée

R79

A true classic.

Crepe Suzette – African Style "Nostalgic"

R69

Served with vanilla ice cream

Homemade Cheese Cake

R69

A homemade cheesecake served with granadilla.

Choc Fondue Light Extravagance

For one: R89 For two: R129

Fruit & Marshmallows served with a rich creamy warm chocolate dipping sauce.

A delicious South African Dessert with cinnamon and Ice Cream.

Trio of Sorbet

R99

Specially made – Three types of delicious sorbet.

Chocolate Fondant a la Brigitte

R99

No. 1 Dessert at JJ's – A gooey, decadent dessert – a hot pudding with a molten middle – irresistible!!

