



Wine and Dining

at Jaci's Private Lodge



JACI'S
PRIVATE LODGE | MADIKWE

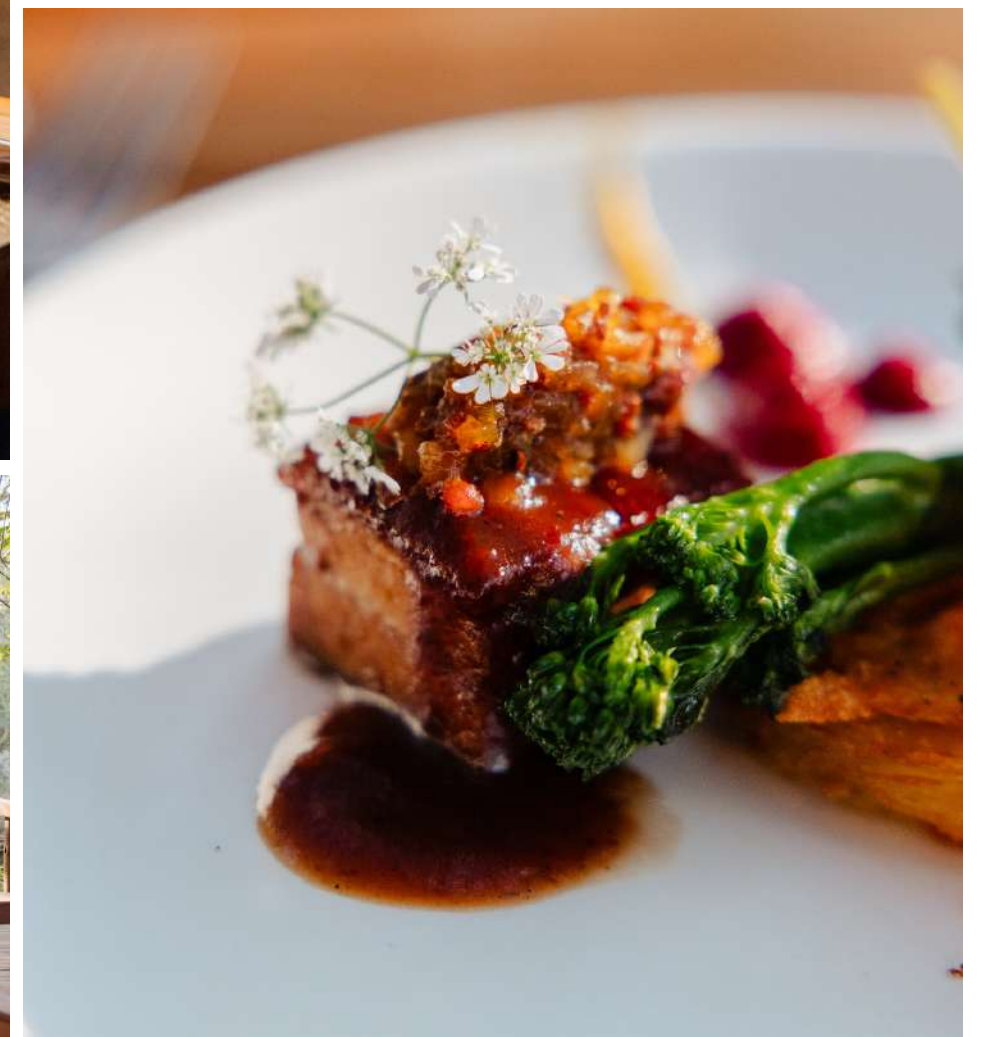
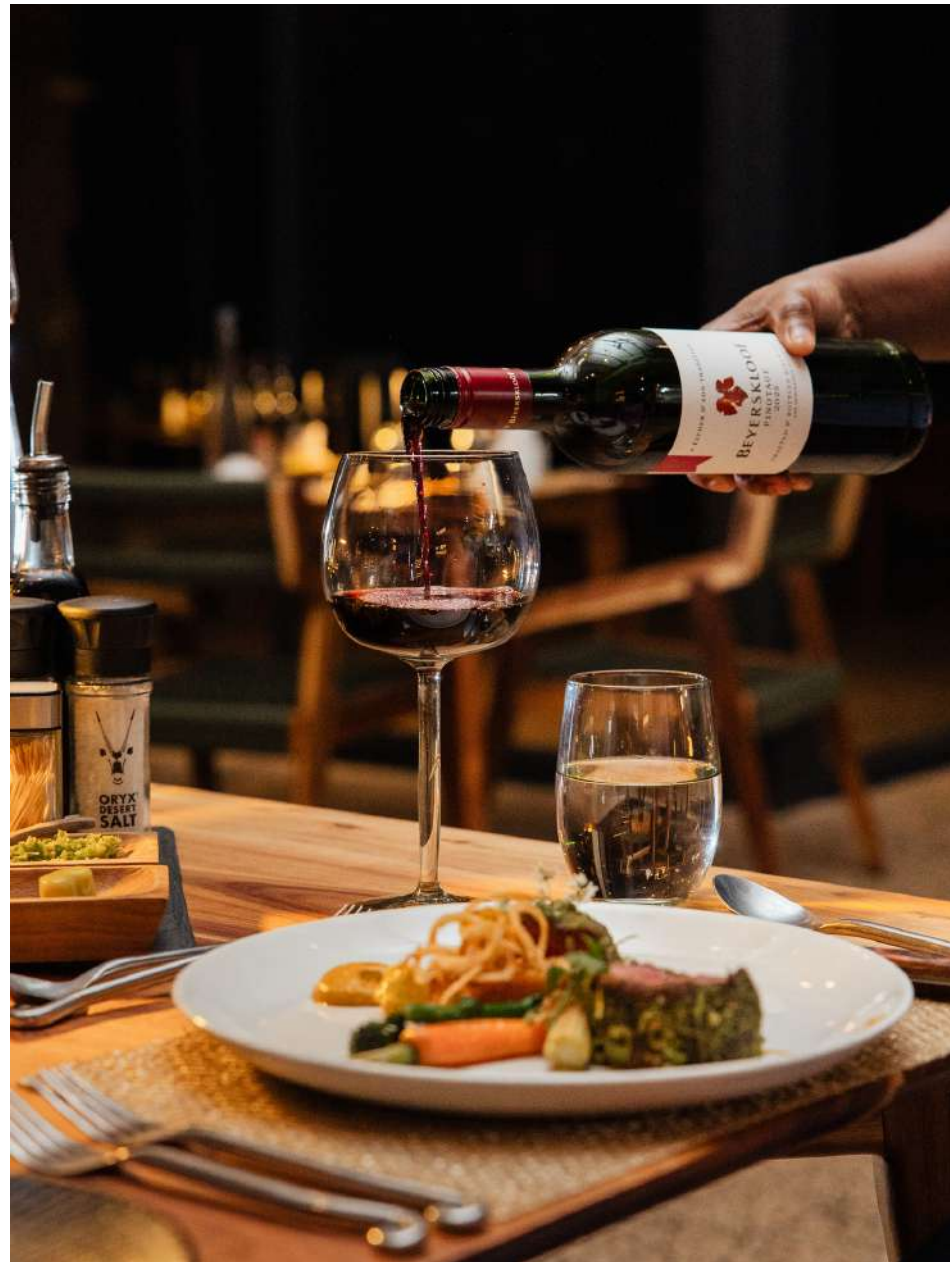
Overview

Unexpected. Generous. Full of Colour.

Dining at Jaci's is relaxed, generous and never quite the same twice. Each meal is shaped by season, setting and story. From open-air breakfasts to fire-lit dinners beneath the Madikwe skies, dining moves through the lodge just as the wildlife does.

Our chefs create flavour-led, generous dishes using fresh, locally sourced ingredients. With deep roots in hospitality and a genuine love of food, every plate reflects warmth, creativity and a quiet confidence that far exceeds expectations of "bush dining."

That same love extends to our wine collection. Jan, who founded Jaci's together with Jaci, has a longstanding passion for wine and has shaped a carefully considered cellar filled with bottles chosen to be enjoyed, shared and paired with the flavours of each meal.



More than a Meal

Dining at Jaci's is as much about coming together as it is about the food. Long, relaxed meals, shared tables and conversations around the fire are all part of the experience.

Jan's background in the restaurant industry, together with his love of food and wine, has helped shape the way we approach dining at the lodge. There is care behind every menu, but it never feels formal or overdone.

Our chefs bring experience, creativity and a real love of flavour to every plate. Meals are generous, considered and served in different settings around the lodge, each with its own atmosphere and sense of occasion.



Jans Wine Cellar

Tucked into the Main Lodge, Jan's Wine Cellar is a reflection of his longstanding love of wine and years spent in hospitality.

The collection has been built over time and includes a carefully chosen mix of South African wines and international favourites. Guests are welcome to step inside, browse the shelves and discover something new.

Whether choosing a bottle for dinner or enjoying a quiet tasting, the cellar adds another personal touch to the Jaci's dining experience.



Ever Changing Settings

At Jaci's, the setting is an important part of every meal.

Breakfast, lunch and dinner are served in different spaces around the lodge, from the Main Lodge deck to the elevated Thutlwa Deck, or around the fire in the boma beside the Marico River.

When the weather, wildlife and lodge operations allow, dinner may also be served out in the bush, always a memorable addition to a stay.

Each setting brings something different, giving every meal its own atmosphere and sense of occasion.

Bush Breakfasts

After your morning safari, return to a generous breakfast served in the open air.

There is a relaxed spread of hot and cold dishes, from freshly prepared eggs and local favourites to seasonal fruit, pastries and lighter options. It is a chance to slow down, talk through the morning's sightings and enjoy the bush as the day begins.

Boma Dinners

Boma dinners beside the Marico River are always a special part of a stay at Jaci's.

Guests gather around the fire for a traditional South African braai, with generous dishes cooked over the flames. On selected evenings, our team brings even more energy to the occasion through song and dance, creating a warm and joyful evening shared together.





Morning Coffee & Sundowners

Morning coffee stops and sundowners are two favourite safari traditions, each offering a chance to pause and enjoy the bush at a different time of day.

On morning drives, your guide may stop in a scenic spot for coffee and something light while the reserve begins to wake. In the afternoon, sundowners are served as the sun dips over Madikwe, with drinks and snacks enjoyed before the drive continues into the evening.

Both are relaxed moments to take in the view, share the day's sightings and enjoy the changing sounds of the bush.

Evening Dining

Evenings at Jaci's are relaxed and unhurried, with generous multi-course dinners served in different settings around the lodge.

After your afternoon safari, there is time to freshen up before gathering for dinner. Menus change daily, shaped by seasonal ingredients and the creativity of our chefs. Each course is full of flavour, with a mix of South African favourites and more contemporary dishes.

Beautifully presented, thoughtfully paired and never overly formal, dinner is a time to settle in, share stories and enjoy the evening together.



Private Dining

For a more intimate meal, our private dining room can be closed off from the rest of the Main Lodge.

It offers a relaxed space for families and groups to dine together, but can just as easily be set for a quiet, romantic evening for two. Guests enjoy the same generous menus and warm Jaci's hospitality, with a little more privacy around the table.

Available on request and subject to availability.

Jaci's Cheeky Chilli

A much-loved ritual at the table, Jaci's Cheeky Chilli brings warmth and personality to each evening.

Inspired by Jaci's time in Mozambique and her love of bold, vibrant flavour, this simple blend of chilli, garlic and citrus has become a nightly tradition. Guests are invited to take part in its preparation before dinner - a shared moment that sparks conversation and adds a little heat to the table.

It is playful, flavourful and distinctly Jaci.





Starters

Venison Tataki

Pickled shallots, garlic aioli, spring onion, tataki dressing

Spinach & Goat’s Cheese Ravioli (V)

Saffron cream, marinated fennel, tomato raisins, parmesan crisps, herb oil (V)

Mains

Truffle Mushroom Risotto

Duxelles, confit mushrooms, parmesan shavings

Osso Buco (Impala)

Braised shank, velvet mashed potato, farm vegetables

Fish of the Day

Garlic new potatoes, seasonal vegetables, lemon butter sauce

Desserts

Biscoff Cheesecake

Pistachio ice cream, blueberry crèmeux, vanilla crumb, caramel popcorn, tuile

Caramel & Banana Mille-Feuille

Banana mousse, caramelised banana, crème fraîche, macadamia praline

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Sample Dinner Menu

Our menus evolve daily, guided by seasonal ingredients and the creativity of our chefs. Below is a glimpse of what you might enjoy.

Starters

Venison Tataki

Pickled shallots, garlic aioli, spring onion, tataki dressing

Spinach & Goat’s Cheese Ravioli (V)

Saffron cream, marinated fennel, tomato raisins, parmesan crisps, herb oil (V)

Mains

Truffle Mushroom Risotto

Duxelles, confit mushrooms, parmesan shavings

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Caramel & Banana Mille-Feuille

Banana mousse, caramelised banana, crème fraîche, macadamia praline



Important Notes

Please let us know about any dietary requirements, allergies or special occasions before arrival so our team can prepare accordingly.

Dining locations and experiences may vary depending on weather, wildlife activity and lodge operations. Private dining and special arrangements are available on request and subject to availability. Terms and Conditions apply.

Contact

Reservations

(Monday – Friday | 08h00 – 17h00 SAST)
reservations@jacis.co.za | +27 (0)83 700 2071

General Management

manager@jacis.co.za | +27 (0)72 609 2685 or +27 (0)83 303 0885
tristan@jacis.co.za | +27 (0)63 728 1491

Please note: Due to intermittent signal at the lodge, we recommend sending a WhatsApp message to the numbers above should you wish to contact lodge management. Our reservations department is contactable telephonically or via email during office hours.



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