

Simon's

GROOT CONSTANTIA

STARTERS

- Game Carpaccio** R85
marinated mushrooms, rocket,
salsa, shaved parmesan
- Smoked Tomato Gazpacho** R58
served cold, garnished with
cucumber, tomato & olive oil
- Caprese Salad** R75
Fior di Latte mozzarella, Italian
tomato's, basil pesto, toasted
pine nuts, red onion
- Duck Liver Parfait** R75
grape & thyme jam
- Salmon Fishcakes** R89
white wine velouté
- Fried Salt & Pepper Calamari** R78
lime crème fraîche
- Fresh Black Mussels** R78
creamy white wine & herb sauce
- Bobotie Dumplings** R58
minted yoghurt, salsa

SALADS

- Classic Caesar** R78
cos leaves, anchovy dressing, parmesan
shavings, croutons, crispy bacon
add: chicken R20
- Baby Spinach, Gorgonzola &
Blueberry** R88
with toasted pine nuts
- Wild Rocket, Crispy Onions
& Feta Cheese** R72
Jalapeño aioli
- Asian Chicken Salad** R98
sprouts, chilli & soy with a peanut
& coconut dressing

BOARDS

- Charcuterie Board** R245
charcuterie, paté, pickles, preserves
& cheese
serves two
- Cheese Board** R95
assorted local cheeses
serves one

We cook from fresh! Please allow time to ensure quality.

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MEAT & POULTRY

Prime Beef

Sirloin 200g R125
300g R155

Fillet R190
add: chef's sauce of the day R25

Slow Braised Pork Belly R170
creamed potato with smokey jus

Slow Roasted Lamb Shoulder R175
with salsa verde

Peri-Peri Chicken R130
marinated & grilled Portuguese style

Simon's Prime Beef Burger R98
200g's of pure beef, a hefty slice
of emmental cheese, rocket,
tomato, fries

Panko Crumbed Chicken R95
Fillet Burger
with creamy Dijon sauce

PASTA

Grilled Artichoke, Sundried R88
Tomato, Fresh Basil
parmesan, linguine

Spinach & Ricotta Ravioli R88
nutty sage butter, pomodoro sauce

SEAFOOD

Fish & Chips R105
crispy beer batter, chunky tartar sauce

Pan Roasted Fish of the Day SQ
warm green beans, baby potatoes

Seared Norwegian Salmon R198
olive oil & parsley new potatoes with
ginger, rice vinegar & wasabi
creamed cheese

Fresh Black Mussels R125
creamy white wine herb sauce
served with fries

Cajun Grilled Patagonian Calamari R135
served with crème fraîche & a choice
of side salad or chips

DESSERTS

Dark Chocolate Parfait R58
cocoa nibs & fresh berries

Vanilla Crème Brûlée R58

New York Baked Cheesecake R65

Chocolate Brownie & R55
Vanilla Ice Cream

10% gratuity will be added on tables of 10 or more.

We cater for any occasion. Please ask the manager for more details.