

# Simon's

GROOT CONSTANTIA

## STARTERS

<b>French Onion Soup</b> gruyere crouton	R48
<b>Game Carpaccio</b> marinated mushrooms, rocket, salsa, shaved parmesan	R85
<b>Duck Liver Parfait</b> grape & thyme jam, melba toast	R75
<b>Pan Fried Chicken Livers</b> port, cream & thyme, french bread	R55
<b>Caprese Salad</b> fior di latte mozzarella, italian tomatoes, toasted pine nuts, red onion, basil pesto	R69
<b>Salmon Fishcakes</b> white wine velouté	R89
<b>Fried Salt &amp; Pepper Calamari</b> lime crème fraiche	R78
<b>Fresh Black Mussels</b> cream, white wine & herbs	R75
<b>Fried Bobotie Parcels</b> minted yoghurt, salsa	R58

## SALADS

<b>Classic Caesar</b> cos leaves, crispy bacon, boiled egg, croutons, parmesan shavings	R78
<b>Add: chicken</b>	R25
<b>Asian Chicken Salad</b> garden leaves, sprouts, chilli & soy with a peanut & coconut dressing	R98
<b>Wild Rocket, Feta Cheese &amp; Crispy Onions</b> with jalapeño aioli	R72

## BOARDS

<b>Charcuterie &amp; Cheese Board</b> cured meats, patè, cheeses, pickles & preserves serves two	R245
<b>Cheese Board</b> assorted local cheeses serves one	R95

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

## MEAT & POULTRY

Sirloin 200g R125  
300g R155

Fillet R195  
add: mushroom or pepper sauce R25

Slow Braised Pork Belly R170  
creamed potato, green beans  
& smokey jus

Slow Roasted Lamb Shoulder R175  
baby potatoes, green beans,  
& salsa verde

Peri Peri Chicken R125  
marinated & grilled portuguese style

Simon's 200g Prime Beef Burger R98  
chargrilled, with emmental cheese,  
tomato, rocket & fries

Chargrilled Chicken Burger R95  
fried camembert, cranberry jelly,  
tomato, rocket & fries

## PASTA

Spinach & Ricotta Ravioli R88  
nutty sage butter, pomodoro sauce

Mushroom Linguine R88  
mixed mushrooms, cream, white  
wine, fresh herbs

Grilled Artichoke, Sundried Tomato R88  
& Fresh Basil Linguine  
with grated parmesan  
Add: chicken R25

## SEAFOOD

Fish & Chips R105  
crispy beer batter, tartar sauce

Pan Roasted Fish of the Day SQ  
warm green bean & baby potato salad

Seared Norwegian Salmon R198  
baby potatoes, pickled ginger &  
wasabi creamed cheese

Fresh Black Mussels R125  
cream, white wine & herbs, fries

Cajun Grilled Pategonian Calamari R135  
crème fraiche, salad or fries

## DESSERTS

Chocolate Mousse R48

Vanilla Crème Brûlée R58

New York Baked Cheesecake R65

Chocolate Brownie & Vanilla Ice Cream R55

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

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