

GROOT CONSTANTIA
SIMON'S

RESTAURANT • PICNICS

STARTERS

- Salata Horiatiki** R65
Feta, Olives, Cucumber & Oregano.
Anise Dressing
- Caprese Salad** R79
Fior di Latte, Italian Tomatoes,
Red Onion & Basil Pesto
- Game Carpaccio** R89
Smoked Springbok, Marinated
Mushrooms, Baby Leaves, Salsa,
Parmigiano
- Duck Liver Parfait** R85
Baked with Cream and Brandy. Garnish
of Grape & Thyme Jam.
Melba Toast
- Fried Bobotie Wonton Parcels** R69
Cape Malay-spiced Minced Beef,
Minted Yoghurt, Tomato & Onion Salsa
- Pan-roasted Salmon Fishcakes** R89
With a White Wine Velouté
- Gravadlax** R95
House-cured Norwegian Salmon.
Mustard Sauce & Cucumber Salad
- Salt & Pepper Calamari** R89
Deep-fried Patagonian Squid, Lime
Crème Fraîche
- West Coast Black Mussels** R79
Steamed with Cream, White Wine &
Fresh Herbs

SALADS

- Butternut, Beetroot and Goat's Cheese** R95
Rocket, Baby Leaves, Balsamic Red Onions and
Pumpkin Seeds
- Simon's Cobb** R110
Marinated & Grilled Chicken Breast, Bacon,
Boiled Egg, Tomatoes, Mixed Leaves & Blue Cheese
- Beef Tagliata** R128
150g Medium Rare Sliced Sirloin, Rocket,
Roasted Tomatoes, Red Onion, Balsamic,
Extra Virgin Olive Oil & Parmesan
- Classic Caesar Salad** R89
Cos Leaves, Bacon, Boiled Egg, Croutons,
Parmigiano. Anchovy Dressing
- Add: Chicken** R35
- Asian Chicken Salad** R110
Chicken Breast, Cos, Red Cabbage, Radish,
Carrots, Spring Onion, Coriander, Sesame Seeds

BOARDS

Served with Rustic Bread, Toast, Pickles & Preserves

- Charcuterie & Cheese Board** R279
Coppa Ham, Parma Ham, Salami,
Cheeses & Duck Liver Parfait (Serves Two)
- Cheese Board** R98
Assorted Local Cheeses (Serves One)

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

MEAT, POULTRY, BURGERS

Char-grilled Sirloin, Chips & Veg 200g R145
 300g R185

Char-grilled Fillet, Chips & Veg 220g SQ

Add: Mushroom or Pepper Sauce R20

Slow-braised Pork Belly R185
 Creamed Potato, Green Beans &
 Asian Sauce

Slow-roasted Lamb Shoulder R198
 Baby Potatoes, Green Beans &
 Mint Salsa Verde

Peri Peri Chicken R145
 Marinated & Grilled Mozambican Style.
 Chips & Toasted Baguette

Black Bean & Cranberry Burger (Vegan) R98
 Egg-free Bun with Fries

Simon's 200g Prime Beef Burger R98
 Char-grilled on a Sesame Bun with Fries

Add: Mature Cheddar R15

Add: Pepper or Mushroom Sauce R20

Char-grilled Chicken Fillet Burger R115
 With Fried Camembert, Cranberry Jelly,
 Rocket & Fries

PASTA

Linguine al Fredo R125
 Ribbon Pasta with Parma Ham,
 Mushrooms, Garlic, White Wine &
 Cream

Spinach & Ricotta Ravioli R98
 Pasta Parcels, with Pomodoro Sauce &
 Nutty Sage Butter

Grilled Artichoke, Sundried Tomato & R98
 Fresh Basil Linguine
 Ribbon Pasta & Grated Parmigiano

Add: Chicken R35

SEAFOOD

Pan-roasted Fish of the Day SQ
 Lemon Butter Sauce, Green Beans &
 Baby Potatoes

West Coast Black Mussels R145
 Steamed with Cream, White Wine &
 Herbs. Side of Fries

Cajun-grilled Patagonian Calamari R165
 With Crème Fraîche and Fries

Fish & Chips R125
 Deep-fried Hake in Crisp Beer Batter.
 Tartar Sauce

Seared Norwegian Salmon R225
 Baby Potatoes, Green Beans, Pickled
 Ginger & Wasabi Cream Cheese

DESSERTS

Chocolate Mousse R49

Vanilla Crème Brûlée R65

New York Baked Cheesecake R69

Chocolate Brownie & Vanilla Ice Cream R65

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

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