

SIMON'S

— GROOT CONSTANTIA —

Starters

Caprese

fior de latte, Italian tomatoes, red onion and basil pesto

Game Carpaccio

smoked springbok, baby leaves, salsa, marinated mushrooms and parmesan

Pork Spring Rolls

shredded pork, julienned vegetables served with oriental dipping sauce

Fried Bobotie Wonton Parcels

cape malay-spiced minced beef, yoghurt, tomato and onion salsa

Pan-roasted Salmon Fishcakes

served with white wine velouté

Salt and Pepper Calamari

deep-fried patagonian squid served with lime crème fraîche

West Coast Black Mussels

freshly steamed and served in the shell with a creamy garlic and white wine sauce

Cheese Board

assorted local cheeses, olives, groot constantia homemade bread and preserves – serves one

Charcuterie and Cheese Board

Coppa ham, parma ham, salami, local cheeses, pickles, preserves and bread – serves 2

Vegan

Beyond Vegan Burger

served with greens on a sesame bun and fries

Salads

R79 **Traditional Greek Salad** R68

tomato, cucumber, feta cheese and olives with oregano and a anise dressing

R89 **Classic Caesar Salad** R98

cos leaves, bacon, boiled egg, croutons and parmesan drizzled with anchovy dressing
**add chicken R38

R65 **Butternut, Beetroot and Goat's Cheese Salad** R98

rocket, baby leaves, balsamic red onions and pumpkin seeds

R89 **Beef Tagliata** R128

150g med-rare sirloin, roasted italian tomatoes, marinated mushrooms, red onion, parmesan and balsamic reduction

Pasta

R98 **Spinach and Ricotta Ravioli (v)** R125

served in our famous pomodoro sauce with nutty sage butter

R298 **Mushroom Linguine (v)** R110

sauteed closed cup mushrooms with garlic, onion, white wine and cream

R155 **Artichoke Linguine (v)** R125

marinated & grilled artichokes, sundried tomatoes and fresh basil
**add chicken to any of our pastas R38

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Meat and Poultry

Peri Peri Chicken Thighs R155
deboned, marinated and grilled mozambican style on a skewer served with fries and toasted baguette

Butter Chicken Curry R158
mild to medium in a rich tomato and cashew nut sauce served with rice and roti on the side

Char-grilled Chicken Fillet Burger R135
served with fried camembert, cranberry jelly, rocket and fries

Simon's Prime Beef Burger R115
200g char-grilled, garnished with greens on a sesame bun with fries
**add cheddar slice R20

Slow Roasted Lamb Shoulder R215
served on seasonal vegetables and baby potatoes drizzled with a jus and mint salsa verde

Braised Pork Belly R198
on creamed potato and seasonal vegetables served with a fragrant hoisin sauce

Sirloin (200g/300g) R145/R198
served with seasonal vegetables and fries

Fillet (250g) SQ
served with seasonal vegetables and fries

substitute fries for sweet potato fries: R15
sauces all R30: pepper - mushroom - peri peri
sides all R35: fries - sweet potato fries -
vegetables - mixed salad - mash

Sea Food

West Coast Black Mussels R145
freshly steamed and served in the shell with a creamy garlic and white wine sauce served with toasted baguette, fries and mayo

Crisp Deep-fried Hake R128
our secret beer batter served with fries and tartar sauce on the side

Grilled Hake R148
served with lemon butter sauce, baby potatoes and seasonal vegetables

Norwegian Salmon SQ
served on seasonal vegetables, baby potatoes with pickled ginger and topped with wasabi cream

Cajun-grilled Patagonian Calamari R178
served with crème fraîche and fries

Pan Roasted Fish of the Day SQ
served with lemon butter sauce, baby potatoes and seasonal vegetables

Cakes and Desserts

Carrot Cake R59
New York Baked Cheesecake R69
Chocolate Fudge Cake R59
Vanilla Crème Brulee R68
Chocolate Brownie and Vanilla Ice Cream R65
Chocolate Mousse R58
Irish Coffee R44
Don Pedro R44