

# SIMON'S

RESTAURANT  
— GROOT CONSTANTIA —

**A warm welcome from us at Simon's, your home away from home,**

Breakfast, Brunch, Lunch & Dinner

High - Tea

Explore our Wine pairing

Experience.

Picnics

Flowers on Sale

Live Music

Blackboard Chef's Choice

Functions, Events, Celebrations

and occatios.

Tapas & Platters on the Balcony

Continental

# MENU



Facebook



Instagram

**A 10% gratuity fee will be added to tables of 6 and more**

**We do not split bills**

**Wine paired suggestions are not included in item price**

**info@simons.co.za**

**021 794 1143**

**Wifi password  
simons1685**

# SIMON'S

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## Wines

### Cap Classique

<b>Groot Constantia Brut Rosé MCC</b>	<b>105</b>	<b>535</b>
<b>63% Pinotage, 20% Pinot Noir, 17% Chardonnay. Ripe tropical fruit combined with lemon zest with a yeast character and fresh acidity.</b>		
Moreson Miss Molly Brut	95	365
L'Ormarins Classique Brut		515
Simonsig Kaapse Vonkel Classique Brut		560
Krone Borealis Vintage Cuvée Brut		590
Da Luca Rose	95	415
Boschendal Brut NV	120	580
Boschendal Brut Rosé	120	580

### Champagne

Veuve Clicquot NV Brut Champagne		2380
Moët & Chandon Brut Imperial		2270

### Prosecco

Valdo Ikl Spumante Extra Dry	200	755
Valdo DOC Marca Oro		795
Valdo Superiore DOCG Brut		1075
Da Luca DOC	120	565
Da Luca Rose	145	645

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## Wines

### Sauvignon Blanc

### Carafe

**Groot Constantia (SAWI Platinum)**

**135**

**415**

**93% Sauvignon Blanc, 7% Semillon. Aromas of white peach, passion fruit and guava with a distinct herbal, grassy undertone, supported by natural acidity**

Spier Signature Collection

95

255

David Finlayson

105

310

Klein Constantia

160

460

Warwick Professor Black

505

Southern Right

535

Thelema

385

### Chenin Blanc

AA Badenhorst Secateurs

115

320

Mulderbosch Steen op Hout

110

320

Cederburg

115

345

Leeuwenkuil Swartland Reserve

135

430

### Chardonnay

Creation

215

645

Kleine Zalze Vineyard Select

160

460

Bosman Generation 8

105

310

David Finlayson

460

# SIMON'S

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## Wines

### White Blends

Carafe

**Groot Constantia Gouverneurs**

**1135**

**Reserve \*\*\*\*\* Platter 53% Sauvignon Blanc, 47% Semillon**

**White peach, pear, elderflower and honey with a hint of oatmeal and vanilla**

Buitenverwachting Buiten Blanc

115 310

Wade Bales Constantia White

170 505

Thelema Mountain White

105 300

### Alternative Whites

Neethlingshof

300

Sutherland Riesling

405

Creation Viognier

460

### Rose

**Groot Constantia**

**105 310**

**Cabernet Sauvignon, Merlot, Semillon, Sauvignon Blanc.**

**Strawberry, raspberry, melon and jasmine aromas. Fresh acidity adds a dry finish.**

Warwick First Lady

105 310

D'Aria Blush

290

Delaire Graff

535

### Dessert Wines

**Groot Constantia Grand Constance**

**240**

**(NWC 1st Place) 100% Red and White Muscat de Frontignan**

**Aromas and flavours of pineapple, apricot, raisins and honey. The sweetness is balanced by fresh acidity.**

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## Wines

### Merlot

### Carafe

#### Groot Constantia

**(SAWI Platinum, NWC TOP 100) Black cherry, plum, cedarwood and tobacco aromas.**

**195 615**

Guardian Peak

105 310

Nitida

115 375

Thelema

645

### Shiraz

#### Groot Constantia

**(SAWI Platinum) White pepper, coriander and liquorice on the nose complemented by spicy and savoury flavours with fine tannins.**

**215 645**

Leeuwenkuil

115 320

Saronsberg Provenance

125 385

Zandvliet

150 430

La Motte Syrah

535

### Cabernet Sauvignon

#### Groot Constantia

**(Michelangelo GOLD. SAWI Platinum)**

**215 645**

**Ripe plums, black cherries, dark chocolate and fynbos.**

**Careful use of oak lends a touch of vanilla and cinnamon to the wine**

Anthonij Rupert Protea

105 255

Warwick First Lady

125 365

Guardian Peak

115 300

# SIMON'S

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## Wines

### Pinotage

### Carafe

#### Groot Constantia

**(NWC Double GOLD. SAWI Platinum) Ripe strawberries, raspberries, plums and black cherries with a hint of cacao from the new oak.**

215

645

Painted Wolf

120

330

Beyerskloof

135

320

Warwick

125

345

Doolhof Mountain Range

135

395

### Red Blends

#### Groot Constantia Lady of Abundance

**(NWC TOP 100) 36% Shiraz, 35% Merlot, 26% Pinotage  
Layers of ripe black fruit and spice with fine tannins  
make for a very drinkable wine.**

135

395

Anthonij Optima

245

755

Leopards Leap Heritage Blend

135

365

La Motte Millennium

135

385

Thelema Mountain Red

330

Lourensford SMV ( Shiraz Mourvedre Viognier)

645

### Alternative Reds

Terra Del Capo Sangiovese

395

Diemersdal Malbec

470

### Pinot Noir

Hamilton Russel

1890

Cap Maritime Coastal

505

Meerlust

1075

Iona Mr P

535

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# Cellar Collection

<b>Groot Constantia Gouverneurs Reserve 1.5L 2019</b>	<b>2110</b>
<i>Aromas of black current &amp; ripe plums. Palate shows ripe fruit, subtle oak &amp; firm, fine tannins</i>	
<b>Groot Constantia Lady of Abundance 1.5L 2018</b>	<b>995</b>
<i>Ripe black fruit &amp; spice on the nose with layers of complexity, the emphasis being on drinkability.</i>	
<b>Groot Constantia Rood 1.5L 2019*</b>	<b>895</b>
<i>Mocha coffee &amp; wood spice aromas. Great depth of flavor with lingering dark fruit &amp; wood spice.</i>	
<b>Groot Constantia Gouverneurs Reserve 2015 *</b>	<b>1615</b>
<b>Groot Constantia Cabernet Sauvignon 2012*</b>	<b>1095</b>
<b>Groot Constantia Merlot 2013</b>	<b>1075</b>
<i>Multi layered with flavors of mulberry, raspberry &amp; hint of spice on the nose. Fine tannins give structure and length.</i>	
<b>Groot Constantia Gouverneurs Reserve 2019</b>	<b>1185</b>
<i>Classic style blend with deep red colour. Once opened up it shows complexity of plums and blackberries with subtle oak, cedar wood &amp; cigar box flavours.</i>	
<b>Groot Constantia Rood 2013*</b>	<b>1075</b>
<i>Nose shows red &amp; black fruit, subtle oak, cedar wood and cigar box. Intense &amp; complex palate.</i>	
<b>Warwick Trilogy 2019 (Tim Atkins 95pts)</b>	<b>2110</b>
<i>Cab Franc (48%), Cab Sauv (38%), Merlot (14%) Bordeaux Style blend.</i>	
<b>Meerlust Rubicon 2018 (Tim Atkins 95 pts)</b>	<b>1730</b>
<i>Cab Sauv (68%), Merlot (16%), Cab Franc (12%), Petit Verdot (4%) Bordeaux Style Blend.</i>	
<b>The Chocolate Block 2022</b>	<b>920</b>
<i>Syrah (77%), Grenache(9%), Cinsault(8%), Cab Sauv(5%), Viognier(1%) Rhone Style Blend.</i>	
<b>Seriously Old Dirt by Vilafonté 2021</b>	<b>850</b>
<i>Cab Sauv (88%), Malbec (8%), Merlot(2%), Cab Franc (2%) Bordeaux Style Blend .</i>	
<b>Deetlefs Malbec 2019</b>	<b>1295</b>
<i>"Nose shows intense black fruit aromas, subtle oak and vanilla flavours with a smooth and rounded mouth feel."</i>	
<b>Iona Solace Syrah 2020 (Tim Atkins 94 pts)</b>	<b>1400</b>
<i>"Layers of bramble and red berry fruit, with spicy, peppery aromas. Energetic and lightly rich palate that emphasises floral elements".</i>	
<b>Hamilton Russell Chardonnay 2023 (Tim Atkins 95 pts)</b>	<b>1785</b>
<i>"Prominent pear and lime aromas and flavours are brought beautifully into focus by a tight line of bright natural acid and a long, dry minerality."</i>	

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# Drinks

### DRAUGHT BEER 500ML

Castle Lager	50
Castle Lite	55
Newlands Spring P Blonde	65
Newlands Spring P Ale	68
Stella Artois	68

### BOTTLED BEER

Amstel	45
Black Label	45
Castle Lager	45
Castle Lite	45
Corona	55
Guinness	70
Heineken	50
Windhoek Draught (440ml)	60
Windhoek Lager	55
<b>Heineken Zero</b>	<b>50</b>

### CIDER

Hunters Dry	55
Savanna Dry	60
Savanna Light	60
Savanna Zero	60

### GIN

Inverroche Classic	60
Inverroche Amber	60
Inverroche Verdant	60
Malfy Originale	50
Malachite	50
Tanqueray	45
Tanqueray Sevilla	45
Tanqueray Royale	45
Tanqueray No.10	75

### WHISKEY & BOURBON

Bells	40
Bushmills 10 Yr	60
Glenfiddich 12 Yr	75
Glenmorangie 10 Yr	60
Glenlivet Founders Reserve	70
Jack Daniels	45
Jameson Original	45
Jameson Select Reserve	60
Jim Beam	35
Johnny Walker Red	40
Johnny Walker Blonde	50
Johnny Walker Black	60
Johnny Walker Gold	105
Southern Comfort	35

### SPIRITS

Belvedere Vodka	65
Ciroc Vodka	75
Ketel One	60
Smirnoff 1818	35
Captain Morgan	35
Captain Morgan Spiced Gold	35
Peach Schnapps	35
Jagermeister	45
Don Julio Reposado	145
Don Julio Blanco	145

### BRANDY & COGNAC

<b>Groot Constantia Brandy</b>	<b>105</b>
<i>Beautiful golden Amber colour, 5 years wood matured</i>	
KWV 10 Yr	40
Klipdrift Export	35
Hennessy VSOP	105



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## Drinks

### LIQUEUR

Amaretto	45
Amarula	30
Aperol	35
Campari	35
Frangelico	35
Kahlua	35
Limoncino	50
Peppermint Liqueur	30
Pernod	35
Pimms No 1	30
Triple Sec	30

### HOT BEVERAGES

Espresso Single	30
Espresso Double	35
Americano	35
Americano Decaf	35
Macciato	35
Cappuccino	40
Cappuccino Decaf	40
Flat White	45
Flat White Decaf	45
Red Cappuccino	40
Cortado	35
Café Latte	40
Café Latte Decaf	40
Red Latte	55
Chai Latte	45
Hot Chocolate	45
White Hot Chocolate	55
BAR ONE Hot Chocolate	50
Chocochino	50
Babychino	15
Milo	55
Horlicks	42
<b>UPSIZED</b> coffee	10
Hazelnut Syrup	15
Vanilla Syrup	15
Camomile	30
Ceylon	30
Rooibos	30
Earl Grey	30
Green	30
Peppermint	30

### FORTIFIEDS

<b>Grand Constance</b>	<b>240</b>
<i>Great with dessert, cheese or our Duck Liver Parfait</i>	
Groot Constantia Cape Ruby	55
Allesverloren Fine Old Vintage	35
Buitenverwachting 1769	90
Old Brown Sherry	50
Sherry Dry	30
Sherry Full Cream	30
Sherry Med Cream	30
Grappa Dalla Cia	85

### SOFT DRINKS

Coke, Coke Zero, Cream Soda,	40
Fanta Orange, Sprite, Sprite Zero	
Bos Lemon, Peach Ice Tea	50
Appletizer, Grapetizer Red	55
Apple, Cranberry, Orange juice	35
200ml Mixers	30
Red Bull	60
Valpre Still 500ml	35
Valpre Sparkling 500ml	35
Valpre Still 750ml	55
Valpre Sparkling 750ml	55
Tomato Cocktail	55
Kola, Lime or Passion Fruit Cordial	10

### Milkshakes

Vanilla	55
Strawberry	55
Chocolate	55
Lime	55
Milo	55
Horlicks	55
Barone	55
Coffee	55

### Frappes

Chai	45
Cappuccino	45
Cafe Latte	45
Coffee	45
Salted Caramel	45

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# Sunrise in the Vines Breakfast

*Served until 12h00*

<b>French Toast</b>	150
Streaky bacon, marscarpone, maple syrup, banana, fresh berries	
<b>Smashed Avocado On Toast</b>	150
Flavoured with coriander and lime, roasted cherry tomatoes, caramelized red onion, rocket, toasted seeds	
<b>Homemade Granola</b>	135
Greek yoghurt, banana, berries, honey, homemade Granola	
<b>Mushrooms On Toast</b>	170
Creamy exotic mushrooms, poached egg	
<b>Simon's Breakfast</b>	190
Eggs cooked to order, grilled herbed tomato, beef sausage, wood smoked streaky bacon, sauteed mushrooms, sourdough toast	
<b>Eggs Royale</b>	180
Toasted english muffin, poached eggs, smoked salmon trout, wilted spinach, hollandaise sauce	
<b>Eggs Benedict</b>	160
Two poached eggs, wood smoked streaky bacon, hollandaise sauce served on a toasted english muffin	
<b>Toasted Bagel</b>	105
Served with creamy scrambled egg and chives	
ADD: Bacon 45	Smoked salmon trout 75
<b>Maria's Chicken Livers</b>	145
Mildly spiced creamy chicken livers with two poached eggs served on sourdough toast	
<b>Shakshuka</b>	170
Two poached eggs in mildly spicy middle eastern sauce, topped with danish feta, served with sourdough toast	
<b>Smoked Kippers</b>	125
Creamy scrambled egg, lemon & parsley butter	
<b>Croissant</b>	95
Freshly baked served with cheese and strawberry preserve	

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# Sunrise in the Vines

## Breakfast

### Vegan

**Homemade Granola**

With berries, banana,  
Almond milk

135

**Shakshuka**

Mildy spicy middle eastern sauce, mushrooms, baked beans,  
beyond sausage served with sourdough toast

195

**Classic**

Vegan sausage, roasted rosa tomatoes, sauteed mushrooms, baked beans  
with sourdough toast

190

**Smashed Avocado On Toast**

Flavoured with coriander and lime, roasted cherry tomatoes,  
caramelized red onion, rocket, toasted seeds

150

**Mushrooms On Toast**

Hummus, mushrooms, roasted cherry tomatoes and rocket  
served on sourdough toast

170

# SIMON'S

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Please ask your waitron about our Chef specials

## Starters

<b>Beef Tataki</b>	165
Marinated exotic mushrooms, fresh parmesan, spring onion vinaigrette	
<b>Fresh Medium Knysna Oysters (4)</b>	165
Red wine & red onion vinaigrette	
<b>Best paired with Groot Constantia Brut Rosé MCC</b>	
<b>Chicken And Duck Liver Parfait</b>	110
Red onion marmalade, croutons	
<b>Best paired with Groot Constantia Grand Constance</b>	
<b>Salt &amp; Pepper Calamari</b>	115
Fresh lemon, paprika aioli	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Bobotie Parcels</b>	105
Cape Malay spiced minced beef, yoghurt, tomato & onion salsa	
<b>Confit Duck Spring Rolls</b>	105
Tender duck, julienned vegetables, hoisin soy dipping sauce	
<b>Best paired with Groot Constantia Brut Rosé MCC</b>	
<b>Crispy Fish Cakes</b>	185
Mesclun salad, garlic & cucumber raita	
<b>West Coast Mussels</b>	135
White wine, garlic, cream, parsley & chive gremolata or Thai red curry with coconut milk	
<b>Best paired with Groot Constantia Brut Rosé MCC</b>	
<b>Portuguese Crispy Sardines</b>	115
Charred lemon, blossomed capers, peri-peri	
<b>Best paired with Groot Constantia Rosé</b>	
<b>White Bait</b>	90
Dusted & deep fried to perfection	
<b>Soup of the Day</b>	95
Chefs choice	

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Please ask your waitron about our Chef specials  
**Salads**

<b>Simon's Greek Salad</b>	<b>95/170</b>
Danish feta, tomato, cucumber, olives, oregano, mixed salad leaves, herb vinaigrette	
<b>Caprese Burrata Salad</b>	<b>245</b>
Burrata, salad leaves, fresh basil, summer tomatoes & crostini	
<b>Duo of Lentil and Quinoa Salad</b>	<b>195</b>
Lentils, chickpeas, roasted butternut, sweet potato, beetroot, toasted seeds with a tahini dressing	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Classic Caesar Salad</b>	<b>195</b>
Crisp baby gem lettuce, bacon, soft poached egg, grana padano shavings, classic caesar dressing	
<b>Niçoise Salad</b>	
Warm grilled sirloin, kalamata olives, warm new potatoes, ranch dressing	<b>215</b>
or	
Seared tuna, kalamata olives, warm new potatoes, ranch dressing	<b>235</b>

## Pasta

<b>Fillet &amp; Pancetta Linguine</b>	<b>315</b>
Seared beef fillet, pancetta, mushrooms & rosemary	
<b>Best paired with Groot Constantia Shiraz</b>	
<b>Spinach &amp; Ricotta Ravioli</b>	<b>225</b>
Pomodoro sauce, nutty sage butter, fresh parmesan	
<b>Prawn Linguine</b>	<b>315</b>
Harissa cream & fresh parmesan	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Olive &amp; Artichoke Linguine</b>	<b>175</b>
Sundried tomatoes, oven roasted artichokes, kalamata olives	

**Add chicken to any of our pastas R50**

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Please ask your waitron about our Chef specials  
**Boards**

**Cheese Boards** **355**  
*(Serves 1)*

Stonehouse cheeses, olives, homemade chutneys,  
croutons, Groot Constantia bread

**Charcuterie Board** **495**  
*(Serves 2)*

Coppa, Parma ham, Springbok Carpaccio, chicken & duck liver parfait,  
Stonehouse cheeses, homemade chutneys, croutons, Groot Constantia bread

## Gourmet Burgers

Served on a brioche roll & fries or side salad

**Simon's Beef Burger** **195**

Secret basting, mature cheddar & garnished with dusted onion rings

**Best paired with Groot Constantia Cabernet Sauvignon**

**Chargrilled Chicken Burger** **225**

Fried camembert & cranberry jelly

**Best paired with Groot Constantia Brut Rose MCC**

**Sriracha Chicken Burger** **195**

Panko crumbed chicken breast, sriracha mayo

**Best paired with Groot Constantia Brut Rose MCC**

**Chef's Beef Burger** **205**

Black mushroom, caramelized onion and feta

**Best paired with Groot Constantia Lady of Abundance**

**Add mushroom, pepper, chef Jus, Garlic, Cheese or peri-  
peri sauce R45**

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Substitute your sides for one of the following: fries, mash, rice, salad or roasted vegetables

## Mains

**Peri Peri Chicken Thighs** 235  
Coleslaw & fries

**Best paired with Groot Constantia Cabernet Sauvignon**

**Simon's Schnitzel** 215

Fresh tomato, parmesan shavings, rocket & fries  
Add pepper/ mushroom sauce 35

**Butter Chicken** 225

Mild tomato, cream & cashew nut sauce, rice & roti

**Best paired with Groot Constantia Pinotage**

**Slow Roasted Karoo Lamb Shoulder** 325

Hasselback potato, vegetable fricassee, roasting jus

**Best paired with Groot Constantia Gouverneurs Reserve**

**Mirja's Pork Belly** 265

Sauteed greens, mash, preserved baby apples & hoisin jus

**Best paired with Groot Constantia Lady of Abundance**

**Sticky Pork Ribs (600g)** 365  
Bbq glaze & fries

**Best paired with Groot Constantia Rood**

## Char-Grilled Steaks

Wet-aged & bbq basted served with a side of your choice

**400g Rib-Eye** 465

**300g Sirloin** 285

**250g Fillet** 345

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## Seafood

<b>Seared Norwegian Salmon</b>	<b>395</b>
Ginger soy glaze, wasabi cream, wilted baby spinach leaves	
<b>Pan Fried Line Fish</b>	<b>265</b>
Pearl barley risotto, parmesan, roasted tender stem broccolini	
~ <b>Best paired with Groot Constantia Gouverneurs Reserve</b> ~	
<b>Beer Battered Hake</b>	<b>195</b>
Crispy hake fillet, tartar sauce & fries	
<b>Grilled Kingklip</b>	<b>345</b>
Lemon, crushed almond sumac, confit balsamic cherry tomatoes, spring onion, sauteed vegetables & herbed mash	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Grilled Patagonian Calamari Tubes</b>	<b>245</b>
Cajun spice, fresh lemon & fries	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>West Coast Mussels</b>	<b>225</b>
White wine, garlic, cream, parsley & chive gremolata served with Fries	
<b>or</b>	
Red Thai curry with coconut milk served with Fries	
<b>Thai Seafood Curry</b>	<b>345</b>
Prawns, mussels, hake, aromatic rice, and Naan	
<b>Best paired with Groot Constantia Brut Rose MCC</b>	
<b>Fritto Misto For One or Two</b>	<b>395/645</b>
Deep fried: white bait, calamari, prawns, Hake fries & salad	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Seafood Platter For One or Two</b>	<b>455/ 795</b>
Grilled hake, calamari, mussels, prawns, salad, fries	
<b>Tiger Prawns (6)</b>	<b>345</b>
Peri peri or garlic butter & your choice of a side	



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Substitute your sides for one of the following: fries, mash, rice, salad or roasted vegetables

## Vegan Starters

<b>Falafel</b>	120
Homemade falafel & tzaziki	
<b>Quinoa &amp; Lentil Salad</b>	195
Lentils, chickpeas, roasted butternut, sweet potato, beetroot, toasted seeds with a tahini dressing	
<b>Falafel Salad</b>	175
Hummus, pickled red onion, radish, cucumber & warm pita bread	

## Vegan Mains

<b>Olive &amp; Artichoke Linguine</b>	175
Sundried tomatoes, roasted artichokes, kalamata olives	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Valley Bowl</b>	175
Red & white quinoa, roasted & gluten-free tempura vegetables, tahini balsamic reduction	
<b>Chickpea &amp; Vegetable Curry</b>	230
<b>Best paired with Groot Constantia Pinotage</b>	
<b>Black Mushroom &amp; Lentil Stack</b>	195
Sauteed lentils, caramelized roasted vegetables, balsamic basil glaze & veggie crisps	
<b>Vegan Ribs</b>	285
Roasted vegetables & fries	
<b>Classic Vegan Burger</b>	240
Served on sesame roll & fries	
Tomato relish, mustard dill cucumber, red onion & vegan mayo	
<b>Best paired with Groot Constantia Merlot</b>	

*Roll can be substituted for a bed of leafy greens, beets, tomatoes, pickles, chickpeas,  
toasted seeds, vegetable crisps & tzatziki dressing*

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# Sushi Menu

**California Rolls 4 pcs 95**

Salmon, Prawn, Crabstick  
Tuna or Veggie

**Maki 6 pcs 95**

Salmon, Prawn, Avocado or Cucumber

**Roses 4 pcs 115**

Salmon  
Tuna

**Hand Rolls 1 pc 95**

Salmon  
Tuna  
Prawn

**Sandwiches 4 pcs 115**

Salmon, Prawn, Veggie or  
Wasabi

**Nigiri 3 pcs 95**

Salmon, Prawn, Tuna, or Soya Bean curd

**Sashimi 5 pcs 125**

Salmon  
Tuna

## Simon's Sushi Platters

**Salmon 10 pcs 285**

4 California's, 4 Sandwiches, 2 Nigiri's

**Prawn 10 pcs 285**

4 California's, 4 Sandwiches, 2 Nigiri's

**Family 28pcs 565**

8 Rainbow Rolls, 4 Prawn California's, 8 Salmon Maki's, 8 Avocado Maki's

**Bonsai 12pcs 225**

4 Avocado Maki's, 4 Veggie Sandwiches, 4 Veggie California Rolls

**Constantia 12pcs 345**

5 Avalanche, 5 Reloaded, 2 Salmon Roses

**Four x Five 9pcs 195**

5 Tiger Rolls, 4 Rocky Rolls

**Roses 9pcs 355**

3 Salmon's, 3 Spicy Prawns, 3 Tuna's

**Simon's 17pcs 455**

5 Reloaded, 4 Rocky Rolls, 5 Avalanche, 3 Spicy Prawn Roses

**SIMON'S**  
RESTAURANT  
— GROOT CONSTANTIA —

# Sushi Menu

## Specialities

### **Reloaded 5pcs 130**

Salmon and Avocado wrapped with Nori, topped with Tuna, Salmon, and Sweet Chili Mayonnaise

### **Tiger Rolls 5pcs 105**

Avocado and Salmon wrapped with Prawn and Tuna, topped with Japanese mayo, Caviar and sweet Soya

### **Crunchy Rolls 5pcs 120**

Deep-Fried Crab and Cream Cheese topped with Sriracha mayo and sweet Soya sauce

### **Rocky Rolls 4pcs 105**

Prawn and Avocado rolls topped with Tempura Shrimp, coated mayo

### **Avalanche 5pcs 120**

Tempura Prawn rolls wrapped with Avocado, topped with mayo, sweet Chili and Soya sauce

### **Spicy Prawn Roses 4pcs 135**

Salmon roses topped with chopped Prawn, spicy mayo and Spring onion

## Poke Bowls

### **Mixed Bowl 235**

Salmon, Tuna, Prawn, Cucumber, Avocado topped with Sesame seeds and sweet Soya

### **Veggie Bowl 215**

Cucumber, Avocado, Carrots, Bean Curd, Edamame beans, topped with Sesame seeds and sweet Soya

### **Salmon Bowl 225**

Salmon, Avocado, Cucumber, Edamame beans, topped with Sesame seeds and sweet Soya

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## Chef's Choice

<b>Crispy Lemon Confit Prawns</b>	<b>135</b>
<b>Peri Peri Chicken Livers</b>	<b>125</b>
<b>Arancini Balls</b>	<b>115</b>
<b>Wagyu 300g (Grade A8) with Red Pepper Puree</b>	<b>1350</b>
<b>Baby Potatoes &amp; Red Wine Jus</b>	
<b>Dry Aged Ribeye with Asparagus Puree , Baby Potatoes &amp; Brie Cheese</b>	<b>595</b>
<b>Fillet on the Bone with Butternut Puree and Potato Gratin</b>	<b>495</b>
<b>Fynbos Lamb Chops with Moroccan Carrot Salad &amp; Cauliflower Puree</b>	<b>425</b>
<b>Lamb Shank with Mash &amp; Veg</b>	<b>375</b>
<b>Crusted Tuna with Yuza Dressing</b>	<b>375</b>
<b>Eisbein , Coleslaw , Mashed Potato with Honey Mustard Sauce</b>	<b>375</b>
<b>Braised Oxtail Bourguignon &amp; Mash</b>	<b>345</b>
<b>Beef Short Rib , Tomato Breedi</b>	<b>285</b>
<b>Lamb Curry with Rice &amp; Sambal</b>	<b>275</b>
<b>Lamb Ragu</b>	<b>245</b>
<b>Dorado with Sweet Potato Mash &amp; Veg</b>	<b>265</b>
<b>Wagyu Burger</b>	<b>245</b>

## Poke Bowl

<b>Tempura Prawn</b>	<b>235</b>
<b>Salt &amp; Pepper Calamari</b>	<b>235</b>
<b>Cajun Calamari</b>	<b>235</b>
<b>Cajun Prawn</b>	<b>235</b>

## Vegan

<b>Roated Pumpkin, Lentils, Hummus, Beetroot, roasted nuts and Tzatziki</b>	<b>225</b>
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**SIMON'S**  
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**Cakes R95 each**

Carrot Cake  
New York Baked Cheesecake  
Chocolate Fudge Cake

**Desserts R85 each**

Vanilla crème brulee  
Chocolate brownie & vanilla ice cream  
Chocolate Mousse

*Add Groot Constantia Grand Constance 120*

**Vegan R95 each**

Chocolate brownie with ice cream  
Carrot cake  
Chocolate fudge cake

*Join us for a Simon's High Tea experience!  
by prior reservation*

**Our Famous Thick Don Pedros & Irish  
Coffees R95 each**

**Jameson Pedro**

made with Jameson Irish Whiskey

**African Pedro**

made with South African Amarula cream

**Kahlua Pedro**

made with coffee liqueur for an alternative after dinner coffee

**Heavenly Pedro**

made with Frangelico

**Jameson Irish Coffee**

Espresso Coffee, Jameson & Cream

**Mexican Coffee**

Espresso Coffee, Kahlua, Tequila & Cream