

SIMON'S

RESTAURANT
— GROOT CONSTANTIA —

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

Breakfast, Brunch, Lunch & Dinner

Live Music

High - Tea

Blackboard Chef's Choice

Explore our Wine pairing
Experience.

Functions, Events, Celebrations
and occatios.

Picnics

Tapas & Platters on the Balcony

Flowers on Sale

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

RESTAURANT

— GROOT CONSTANTIA —

Wines

Cap Classique

Groot Constantia Brut Rosé MCC

105 535

63% Pinotage, 20% Pinot Noir, 17% Chardonnay. Ripe tropical fruit combined with lemon zest with a yeast character and fresh acidity.

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

SIMON'S

RESTAURANT

— GROOT CONSTANTIA —

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.

Guardian Peak

Nitida

Thelema

195 615

105 310

115 375

645

Shiraz

Groot Constantia

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

Leeuwenkuil

Saronsberg Provenance

Zandvliet

La Motte Syrah

215 645

115 320

125 385

150 430

535

Cabernet Sauvignon

Groot Constantia

(Michelangelo GOLD. SAWI Platinum)

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

Warwick First Lady

Guardian Peak

215 645

105 255

125 365

115 300

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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.

Painted Wolf

Beyerskloof

Warwick

Doolhof Mountain Range

215 645

120 330

135 320

125 345

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.

Anthonij Optima

Leopards Leap Heritage Blend

La Motte Millennium

Thelema Mountain Red

Lourensford SMV (Shiraz Mourvedre Viognier)

135 395

245 755

135 365

135 385

330

645

Alternative Reds

Terra Del Capo Sangiovese

Diemersdal Malbec

395

470

Pinot Noir

Hamilton Russel

Cap Maritime Coastal

Meerlust

Iona Mr P

1890

505

1075

535

SIMON'S
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Cellar Collection

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

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

UPSIZED coffee

Hazelnut Syrup	15
Vanilla Syrup	15
Camomile	30
Ceylon	30
Rooibos	30
Earl Grey	30
Green	30
Peppermint	30

FORTIFIEDS

Grand Constance 240

*Great with dessert, cheese or our
Duck Liver Parfait*

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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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

UPSIZED coffee

Hazelnut Syrup	15
Vanilla Syrup	15
Camomile	30
Ceylon	30
Rooibos	30
Earl Grey	30
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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
Café Latte	45
Coffee	45
Salted Caramel	45

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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
Heineken Zero	50

CIDER

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

GIN

Tanqueray	45
Tanqueray Sevilla	45
Tanqueray Royale	45
Tanqueray No.10	75

BRANDY & COGNAC

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

WHISKEY & BOURBON

Bells	40
J&B	40
Johnnie Walker Red	40
Johnnie Walker Blonde	50
Johnnie Walker Black	60
Johnnie Walker Gold	105
Johnnie Walker Green	100
Johnnie Walker 18YO	85
Johnnie Walker Blue	350
Singleton 12YO	75
Bulleit Bourbon	75
Bushmills 10 Yr	60
Glenfiddich 12 Yr	75
Glenmorangie 10 Yr	60
Glenlivet Founders Reserve	70
Jack Daniels	45
Jim Beam	35
Southern Comfort	35
Talisker	115
Lagavulin	165
Roe & Coe	65

SPIRITS

Ciroc Vodka	75
Ketel One	60
Smirnoff 1818	35
Smirnoff 21	45
Smirnoff Spicy Tamarind	35
Belvedere	65
Captain Morgan	35
Captain Morgan Spiced Gold	35
Peach Schnapps	35
Jagermeister	45
Don Julio Reposado	145
Don Julio Blanco	145
Casamigos Reposado	120
Casamigos Anejo	155

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Sunrise in the Vines Breakfast

Served until 12h00

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

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Sunrise in the Vines
Breakfast
Vegan

Homemade Granola

135

With berries, Strawberries, banana,
Almond milk

Shakshuka

195

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

Classic

190

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

Smashed Avocado On Toast

150

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

Mushrooms On Toast

170

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

SIMON'S

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Please ask your waitron about our Chef specials
Starters

Beef Tataki	165
Marinated exotic mushrooms, fresh parmesan, spring onion vinaigrette	
Fresh Medium Knysna Oysters (4)	165
Red wine & red onion vinaigrette	
Best paired with Groot Constantia Brut Rosé MCC	
Chicken And Duck Liver Parfait	110
Red onion marmalade, croutons	
Best paired with Groot Constantia Grand Constance	
Salt & Pepper Calamari	115
Fresh lemon, paprika aioli	
Best paired with Groot Constantia Sauvignon Blanc	
Bobotie Parcels	105
Cape Malay spiced minced beef, yoghurt, tomato & onion salsa	
Confit Duck Spring Rolls	105
Tender duck, julienned vegetables, haisin soy dipping sauce	
Best paired with Groot Constantia Brut Rosé MCC	
Crispy Fish Cakes	185
Mesclun salad, garlic & Sweet Chili drizzle	
West Coast Mussels	135
White wine, garlic, cream, parsley & chive gremolata	
or	
Thai red curry with coconut milk	
Best paired with Groot Constantia Brut Rosé MCC	
Portuguese Crispy Sardines	115
Charred lemon, blossomed capers, peri-peri	
Best paired with Groot Constantia Rosé	
White Bait	90
Dusted & deep fried to perfection	
Soup of the Day	95
Chefs choice	
Per-Peri Chicken Livers	125
Rich, saucy, a little fiery, and completely comforting	
Arancini Balls	115
Golden crust, stuffed with Camembert and fig	
Crispy Lemon Confit Prawns	135
3 Tiger Prawns, dusted, lightly deep-fried drizzled with our secret sauce	

SIMON'S

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Please ask your waitron about our Chef specials

Salads

Simon's Greek Salad

95/170

Danish feta, tomato, cucumber, olives, oregano,
mixed salad leaves, herb vinaigrette

Caprese Burrata Salad

245

Burrata, salad leaves, fresh basil, summer tomatoes & crostini

Duo of Lentil and Quinoa Salad

195

Goats Cheese, crispy onions, Lentils, chickpeas, roasted butternut, sweet potato, beetroot,
toasted seeds with a balsamic dressing

Best paired with Groot Constantia Sauvignon Blanc

Classic Caesar Salad

195

Crisp baby gem lettuce, bacon, soft poached egg,
grana padano shavings, classic caesar dressing

Niçoise Salad

Warm grilled sirloin, kalamata olives, warm new potatoes, ranch dressing
or

215

Seared tuna, kalamata olives, warm new potatoes, ranch dressing

235

Pasta

Fillet & Pancetta Linguine

315

Seared beef fillet, pancetta, mushrooms & rosemary

Best paired with Groot Constantia Shiraz

Spinach & Ricotta Ravioli

225

Pomodoro sauce, nutty sage butter, fresh parmesan

Prawn Linguine

315

Harissa cream & fresh parmesan

Best paired with Groot Constantia Sauvignon Blanc

Olive & Artichoke Linguine

175

Sundried tomatoes, oven roasted artichokes, kalamata olives

Deluxe Mushroom Stroganoff

280

Brandy infused creamy exotic mushrooms, Tagliatelle pasta

One-Pot Garlic Chicken

200

Served with Tagliatelle pasta

Lamb Ragu

245

Slow braised lamb shoulder and secret sauce

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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

Wagu Burger

245

Secret basting topped with our famous relish

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

SIMON'S

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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 45	
Butter Chicken	225
Mild tomato, cream & cashew nut sauce, rice & roti	
Best paired with Groot Constantia Pinotage	
Slow Roasted Karoo Lamb Shoulder	375
Hasselback potato, vegetable fricassee, roasting jus	
Best paired with Groot Constantia Gouverneur's Reserve	
Mirja's Pork Belly	265
Steamed and roasted vegetables, mash, Pork crackling & hoisin jus	
Best paired with Groot Constantia Lady of Abundance	
Sticky Pork Ribs (600g)	365
BBQ glaze & fries	
Best paired with Groot Constantia Rood	
Lamb Shank	425
Served with mash and roasted vegetables	
Lamb Curry	275
Tender Lamb curry served with Basmati rice and naan	
Braised Oxtail	345
Slow braised Oxtail served with mash potato and roasted vegetables	
Beef Short-Rib Tomato Bredie	325
Slow roasted short rib in a tomato bredie served with mash and roasted vegetables	
Eisbein	375
Pickled, falling of the bone, crisp to perfection, coleslaw, and a mustard sauce	
Dry Age Ribeye	595
With Asparagus puree, baby potatoes, topped with Camembert Cheese and Fig preserve	

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Mains

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

Lamb Chops	425
Fynbos lamb chops with Moroccan Carrot Salad & Cauliflower Puree	
Beef Cheeks	295
Slow roasted cheeks served with mash potatoes and roasted vegetables	
Balsamic Pork with Olives	210
Pork Loin served on a bed of olive tagliatelle paste with a balsamic dressing	
Wagyu Sirloin	1350
Roasted red pepper puree and roasted baby potatoes	
Fillet on the Bone	495
With Butternut Puree and Potato Gratin	

Char-Grilled Steaks

Wet-aged, BBQ basted served with rustic cut fries and roasted vegetables/ swap chip and veg for a salad and mash

400g Rib-Eye	465
300g Sirloin	315
250g Fillet	395
400g T-Bone	425
600g T-Bone	495
300g Rump	285
400g Wagyu T-Bone	2155
400g Sirloin on the Bone	365

Add Mushroom, Pepper, Chef Jus, Garlic, Cheese or Peri-Peri sauce R45

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Vegan Starters

Falafel

120

Homemade falafel & tzatziki

Quinoa & Lentil Salad

195

Crispy onions, Lentils, chickpeas, roasted butternut, sweet potato, beetroot, toasted seeds with a tahini dressing

Falafel Salad

175

Hummus, pickled red onion, radish, cucumber & warm pita bread

Vegan Mains

Olive & Artichoke Linguine

175

Sundried tomatoes, roasted artichokes, kalamata olives

Best paired with Groot Constantia Sauvignon Blanc

Valley Bowl

175

Red & white quinoa, roasted & deep-fried gluten-free tempura vegetables, tahini balsamic reduction

Chickpea & Vegetable Curry

230

Best paired with Groot Constantia Pinotage

Black Mushroom & Lentil Stack

195

Sauteed lentils, caramelized roasted vegetables, balsamic basil glaze & veggie crisps

Vegan Ribs

285

Roasted vegetables & fries

Classic Vegan Burger

240

Served on sesame roll & fries

Tomato relish, mustard dill cucumber, red onion & vegan mayo

Best paired with Groot Constantia Merlot

Cashew and Butternut Curry

195

Best paired with Groot Constantia Cabernet Sauvignon

Roasted Pumpkin

225

Caramelized pumpkin Lentils, Hummus, Beetroot, roasted nuts and Tzatziki

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

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

Seafood

Seared Norwegian Salmon	395
Roasted baby potatoes, ginger soy glaze, wasabi cream, wilted baby spinach leaves	
Pan Fried Line Fish	265
Pearl barley risotto, parmesan, sauteed steamed broccoli	
~ Best paired with Groot Constantia Gouverneurs Reserve ~	
Beer Battered Hake	195
Crispy hake fillet, tartar sauce & fries	
Grilled Kingklip	345
Topped with lemon sumac and crusted almonds, confit balsamic cherry tomatoes, spring onion, sauteed vegetables & herbed mash	
Best paired with Groot Constantia Sauvignon Blanc	
Grilled Patagonian Calamari Tubes	245
Cajun spice, fresh lemon & fries	
Best paired with Groot Constantia Sauvignon Blanc	
West Coast Mussels	225
White wine, garlic, cream, parsley & chive gremolata served with Fries	
or	
Red Thai curry with coconut milk served with Fries	
Thai Seafood Curry	345
Prawns, mussels, hake, aromatic rice, and Naan	
Best paired with Groot Constantia Brut Rose MCC	
Fritto Misto For One or Two	395/645
Deep fried: white bait, calamari, prawns, Hake fries & salad	
Best paired with Groot Constantia Sauvignon Blanc	
Seafood Platter For One or Two	455/ 795
Grilled line fish, calamari, mussels, prawns, salad, fries	
Tiger Prawns (6)	345
Peri peri or garlic butter & your choice of a side	
Tuna Pepper Yuzu	375
Served with mash potato, roasted vegetables and Yuzo dressing	
Baby Kingklip	600
Roasted baby potato and a side salad	
Grilled Sole	665
Served on a bed of basil pesto tagliatelle	

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— GROOT CONSTANTIA —

Sushi Menu

California Rolls 4 pcs 95

Salmon, Prawn, Crabstick
Tuna or Veggie (Option to Deep Fry)

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 Specialties

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 245

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

Tempura Prawn 235

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

Salt & Pepper Calamari 235

Salt & Pepper Calamari, Avocado, Cucumber, Edamame beans, topped with Sesame seeds and sweet Soya

Cajun Calamari 235

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

Cajun Prawn 235

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

SIMON'S
RESTAURANT
— GROOT CONSTANTIA —
Cakes R95 each

Carrot Cake
New York Baked Cheesecake
Chocolate Fudge Cake
Red Velvet Cake
Coconut and Almond Cake
German Chocolate Cake

Desserts R85 each

Vanilla crème brulee
Chocolate brownie & vanilla ice cream
Chocolate Mousse
Malva Pudding
Lemon Meringue
Summer fruit plate

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