



SIMON'S

RESTAURANT
— GROOT CONSTANTIA —

Where memories are made!

SIMON'S
RESTAURANT
GROOT CONSTANTIA

LUNCH
&
DINNER
Menu

*Good Food, Fine Wine,
Great Company*





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Starters

Beef Tataki - R195

Marinated exotic mushrooms, fresh parmesan, spring onion vinaigrette

Fresh Knysna Oysters (4) - R165

Red wine & red onion vinaigrette

Best paired with Groot Constantia Brut Rosé MCC

Chicken And Duck Liver Parfait - R105

with red onion marmalade & artisanal bread

Best paired with Groot Constantia Grand Constance

Salt & Pepper Calamari - R115

Fresh lemon, paprika aioli

Best paired with Groot Constantia Sauvignon Blanc

Bobotie Parcels - R105

Cape Malay spiced minced beef, yoghurt, tomato & onion salsa

Confit Duck Spring Rolls - R125

Tender duck, julienned vegetables, hoisin soy dipping sauce

Best paired with Groot Constantia Brut Rosé MCC

Crispy Fish Cakes - R225

Mesclun salad, garlic & Sweet Chili drizzle

West Coast Mussels - R135

*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 - R105

Charred lemon, blossomed capers, peri-peri

Best paired with Groot Constantia Rosé

White Bait - R80

Dusted & deep fried to perfection

Soup of the Day - R95

Per-Peri Chicken Livers - R105

Rich, saucy, a little fiery, and completely comforting

Arancini Balls - R95

stuffed with Camembert and fig

Crispy Lemon Confit Prawns - R135

*3 Tiger Prawns, dusted, lightly deep-fried drizzled
with our secret sauce*





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Salads

Simon's Greek Salad - R95 / R170

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

Caprese Burrata Salad - R265

Burrata, salad leaves, fresh basil, summer tomatoes & toasted baguette

Classic Caesar Salad - R175

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

Niçoise Salad - R215

*Seared sirloin, kalamata olives, herbed potatoes, ranch dressing
or*

Seared tuna, kalamata olives, herbed potatoes, ranch dressing

Pastas

Fillet & Pancetta Linguine - R325

*Seared beef fillet, pancetta, mushrooms & rosemary
Best paired with Groot Constantia Shiraz*

Spinach & Ricotta Ravioli - R225

Pomodoro sauce, nutty sage butter, fresh parmesan

Prawn Linguine - R320

*Harissa cream & fresh parmesan
Best paired with Groot Constantia Sauvignon Blanc*

Olive & Artichoke Linguine - R145

Sundried tomatoes, oven roasted artichokes, kalamata olives

Deluxe Mushroom Stroganoff - R280

Brandy infused creamy exotic mushrooms, Tagliatelle pasta

Garlic Chicken - R200

Served with Tagliatelle pasta

Lamb Ragu - R245

Slow braised lamb shoulder and secret sauce

(Add chicken to any of our pastas - R55)



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Boards

Cheese Boards - R395

(Serves 1)

Stonehouse cheeses, olives, homemade chutneys & artisanal breads

Charcuterie Board - R495

(Serves 2)

Coppa, Parma ham, Springbok Carpaccio, chicken & duck liver parfait, Stonehouse cheeses, homemade chutneys & artisanal breads

Gourmet Burgers

Served on a brioche roll & fries or side salad

Simon's Beef Burger - R195

Secret basting, mature cheddar & garnished with dusted onion rings

Best paired with Groot Constantia Cabernet Sauvignon

Chargrilled Chicken Burger - R225

Fried camembert & cranberry jelly

Best paired with Groot Constantia Brut Rose MCC

Sriracha Chicken Burger - R195

Panko crumbed chicken breast, sriracha mayo

Best paired with Groot Constantia Brut Rose MCC

Chef's Beef Burger - R225

Black mushroom, caramelized onion and feta

Best paired with Groot Constantia Lady of Abundance

Wagyu Burger - R265

Secret basting topped with our famous relish

Add Sauce - R45

*Mushroom, Pepper, Chef Jus,
Garlic, Cheese or Peri-Peri*



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Mains

Peri - Peri Thighs - R245

Served with a salad & fries

Best paired with Groot Constantia Cabernet Sauvignon

Simon's Schnitzel - R185

Fresh tomato, parmesan shavings, rocket & fries

Add pepper/ mushroom sauce - R45

Butter Chicken - R225

Mild tomato, cream & cashew nut sauce, rice & naan bread

Best paired with Groot Constantia Pinotage

Slow Roasted Karoo Lamb Shoulder - R425

Hasselback potato, vegetable fricassee, roasting jus

Best paired with Groot Constantia Gouverneur's Reserve

Mirja's Pork Belly - R275

Steamed and roasted vegetables, creamy mash, Pork crackling & hoisin jus

Best paired with Groot Constantia Lady of Abundance

Sticky Pork Ribs (600g) - R365

Basted with BBQ glaze & served with fries

Best paired with Groot Constantia Rood

Braised Oxtail - R355

Slow braised Oxtail served with creamy mash potato & roasted vegetables

Beef Short-Rib Tomato Bredie - R395

Slow roasted short rib in a tomato bredie served with creamy mash and roasted vegetables

Eisbein - R395

Pickled & crisped to perfection, served with creamy potato mash and spinach, roasted pumpkin and a mustard sauce

Aged Ribeye (400g) - R595

With Asparagus puree, baby potatoes, topped with Camembert cheese and Fig preserve

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Mains

Lamb Chops - R325

Fynbos lamb chops with Moroccan Carrot Salad & Cauliflower Puree

Beef Cheeks - R355

Slow roasted cheeks served with creamy mash potatoes and roasted vegetables

Balsamic Pork with Olives - R210

Pork Loin served on a bed of olive tagliatelle paste with a balsamic dressing

Wagyu Sirloin (300g) - R1350

served with roasted red pepper puree & roasted potatoes

Fillet on the Bone (300g) - R440

served 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 or creamy mash*

400g	Rib-Eye	R440
300g	Sirloin	R305
250g	Fillet	R395
400g	T-Bone	R425
600g	T-Bone	R495
300g	Rump	R325
400g	Wagyu T-Bone	R2155
400g	Sirlion on the Bone	R365

Add Sauce - R45

*Mushroom, Pepper, Chef Jus,
Garlic, Cheese or Peri-Peri*



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Vegan Menu

Falafel - R110

Homemade falafel & tzatziki

Arancini Balls - R95

Served with pomodoro sauce

Valley Bowl - R195

*Crispy onions, lentils, chickpeas, roasted seasonal vegetables,
roasted nuts & seeds with a tahini dressing*

Falafel Salad - R195

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

Olive & Artichoke Linguine - R145

*Sundried tomatoes, roasted artichokes, kalamata olives
Best paired with Groot Constantia Sauvignon Blanc*

Chickpea & Vegetable Curry - R175

*Served with rice & naan bread
Best paired with Groot Constantia Pinotage*

Black Mushroom & Lentil Stack - R195

Sauteed lentils, caramelized roasted vegetables, balsamic basil glaze

Vegan Ribs - R285

Served with roasted vegetables & fries

Classic Vegan Burger - R240

*Served on sesame roll & fries with tomato relish, mustard dill cucumber,
red onion & vegan mayo
(Roll can be substituted for a bed of leafy greens, beets, tomatoes, pickles, chickpeas,
toasted seeds, vegetable crisps & tzatziki dressing)
Best paired with Groot Constantia Merlot*

Cashew and Butternut Curry - R195

*Served with rice & naan bread
Best paired with Groot Constantia Cabernet Sauvignon*

Caramelized Pumpkin - R185

*Caramelized pumpkin Lentils, Hummus, Beetroot, roasted
seeds & topped with Tzatziki*



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Seafood

Seared Norwegian Salmon - R425

Roasted potatoes, ginger soy glaze, wasabi cream, wilted baby spinach leaves

Pan Fried Line Fish - R265

Pearl barley risotto, parmesan, sauteed steamed broccoli

Best paired with Groot Constantia Gouverneurs Reserve

Beer Battered Hake - R195

Crispy hake fillet, tartar sauce & fries

Grilled Kingklip - R345

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 - R245

Cajun spice, fresh lemon & fries

Best paired with Groot Constantia Sauvignon Blanc

West Coast Mussels - R255

White wine, garlic, cream, parsley & chive gremolata served with fries
or

Red Thai curry with coconut milk served with fries

Thai Seafood Curry - R355

Prawns, mussels, line fish, aromatic rice, and Naan

Best paired with Groot Constantia Brut Rose MCC

Seafood Platter for One or Two - R555 / R795

Grilled line fish, calamari, mussels, prawns, salad, fries and rice

Tiger Prawns (6) - R395

Peri peri or garlic butter & your choice of a side

Tuna Pepper Yuzu - R325

Served with mash potato, roasted vegetables and Yuzo dressing

Baby Kingklip - R395

Roasted potatoes and a side salad or roasted seasonal veg

Grilled Sole - R455

Served on a bed of basil pesto tagliatelle



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Sushi

California Rolls 4 pcs - R95

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

Maki 6 pcs - R95

Salmon, Prawn, Avocado or Cucumber

Sandwiches 4 pcs - R120

Salmon, Prawn or Veggie

Roses 4 pcs - R135

Salmon or Tuna

Nigiri 3 pcs - R110

Salmon, Prawn, Tuna, or Soya Bean curd

Hand Rolls 1 pc - R105

Salmon, Tuna or Prawn

Sashimi 5 pcs - R185

Salmon or Tuna

Sushi Platters

Salmon Platter - R285 (10 pcs)

4 California rolls, 4 Sandwiches, 2 Nigiri's

Prawn Platter - R285 (10 pcs)

4 California rolls, 4 Sandwiches, 2 Nigiri's

Family Platter- R565 (28 pcs)

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

Bonsai - R185 (12 pcs)

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

Constantia - R345 (12 pcs)

5 Avalanche, 5 Reloaded, 2 Salmon Roses

Four x Five - R235 (9 pcs)

5 Tiger Rolls, 4 Rocky Rolls

Roses - R395 (9 pcs)

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

Simon's - R465 (17 pcs)

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



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Sushi Specialties

Reloaded - R145 (5 pcs)

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

Tiger Rolls - R120 (5 pcs)

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

Crunchy Rolls - R120 (5 pcs)

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

Rocky Rolls - R125 (4 pcs)

Prawn and Avocado rolls topped with Tempura Shrimp, coated with mayo

Avalanche - R125 (5 pcs)

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

Spicy Prawn Roses - R180 (4 pcs)

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





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Poke Bowls

Mixed Bowl - R295

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

Veggie Bowl - R185

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

Salmon Bowl - R275

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

Tempura Prawn - R195

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

Salt & Pepper Calamari - R265

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

Cajun Calamari - R255

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

Cajun Prawn - R235

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





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Cakes

R95 per slice

Carrot Cake
New York Baked Cheesecake
Chocolate Fudge Cake
Red Velvet Cake
German Chocolate Cake

Desserts

R85 each

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

Add a glass of Groot Constantia Grand Constance - R265

Vegan Desserts

R95 each

Chocolate brownie with vegan ice cream
Carrot cake
Chocolate fudge cake

Don Pedros & Irish Coffees

R95 each

Roe & Coe Don Pedro

made with Roe & Coe Whiskey

African Don Pedro

made with South African Amarula cream

Kahlua Don Pedro

made with coffee liqueur

Heavenly Pedro

made with Frangelico

Roe & Coe Irish Coffee

Espresso Coffee, Roe & Coe Whiskey & Cream

