

Simon's

GROOT CONSTANTIA

STARTERS

- French Onion Soup** R55
With Toasted Crouton and Gruyere Cheese
- Pan Fried Chicken Livers** R58
Braised with port, cream & thyme. French bread
- Caprese Salad** R69
Fior di Latte, Italian Tomatoes, Red Onion, Roasted Pine Nuts & Basil Pesto
- Game Carpaccio** R89
Smoked Springbok, Marinated Mushrooms, Baby Leaves, Salsa, Parmigiano
- Duck Liver Parfait** R79
Baked with Cream and Brandy. Garnish of Grape & Thyme Jam. Melba Toast
- Fried Bobotie Wonton Parcels** R59
Cape Malay-spiced Minced Beef, Minted Yoghurt, Tomato & Onion Salsa
- Pan-roasted Salmon Fishcakes** R89
With a White Wine Velouté
- Gravadlax** R79
House-cured Norwegian Salmon. Mustard Sauce & Cucumber Salad
- Salt & Pepper Calamari** R84
Deep-fried Patagonian Squid, Lime Crème Fraîche
- West Coast Black Mussels** R79
Steamed with Cream, White Wine & Fresh Herbs

SALADS

- Classic Caesar Salad** R88
Cos Leaves, Bacon, Boiled Egg, Croutons, Parmigiano. Anchovy Dressing
- Add: Chicken** R25
- Spinach, Gorgonzola, Berries & Toasted Pine Nuts** R89
Dijon Mustard Vinaigrette
- Asian Chicken Salad** R98
Grilled Chicken, Garden Leaves, Sprouts, Chili & Soy, Peanut & Coconut Dressing

BOARDS

Served with French Bread & Toast, Pickles & Preserves

- Charcuterie & Cheese Board** R245
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

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| Char-grilled Sirloin, Chips & Veg | 200g | R128 |
| | 300g | R178 |
| Char-grilled Fillet, Chips & Veg | 220g | SQ |
| Add: Mushroom or Pepper Sauce | | R20 |
| Slow-braised Pork Belly | | R178 |
| Creamed Potato, Green Beans & Asian Sauce | | |
| Slow-roasted Lamb Shoulder | | R198 |
| Baby Potatoes, Green Beans & Mint Salsa Verde | | |
| Peri Peri Chicken | | R128 |
| Marinated & Grilled Mozambican Style. Chips & Toasted Baguette | | |
| Simon's 200g Prime Beef Burger | | R98 |
| Char-grilled on a Sesame bun with Fries | | |
| Add: Mature Cheddar | | R10 |
| Add: Pepper or Mushroom Sauce | | R20 |
| Char-grilled Chicken Fillet Burger | | R108 |
| With Fried Camembert, Cranberry Jelly, Rocket & Fries | | |

PASTA

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| Mushroom Linguine | | R98 |
| Ribbon Pasta with Assorted Mushrooms, Cream, White Wine & Fresh Herbs | | |
| Spinach & Ricotta Ravioli | | R95 |
| Pasta Parcels, with Pomodoro Sauce & Nutty Sage Butter | | |
| Grilled Artichoke, Sundried Tomato & Fresh Basil Linguine | | R98 |
| Ribbon Pasta & Grated Parmigiano | | |
| Add: Chicken | | R25 |

SEAFOOD

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| Pan-roasted Fish of the Day | | SQ |
| Lemon Butter, Green Beans & Baby Potatoes | | |
| West Coast Black Mussels | | R135 |
| Steamed with Cream, White Wine & Herbs. Side of Fries | | |
| Cajun-grilled Patagonian Calamari | | R145 |
| With Crème Fraîche and Fries | | |
| Fish & Chips | | R118 |
| Deep-fried Hake in Crisp Beer Batter. Tartar Sauce | | |
| Seared Norwegian Salmon | | R198 |
| Baby Potatoes, Green Beans, Pickled Ginger & Wasabi Cream Cheese | | |

DESSERTS

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| Chocolate Mousse | | R49 |
| Vanilla Crème Brûlée | | R59 |
| New York Baked Cheesecake | | R68 |
| Chocolate Brownie & Vanilla Ice Cream | | R58 |

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

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