

# SIMON'S

— GROOT CONSTANTIA —

**Please ask your waitron about our daily specials**

## *Starters*

<b>Beef Tataki</b>	<b>155</b>
Marinated exotic mushrooms, fresh parmesan, spring onion vinaigrette	
<b>Fresh Medium Knysna Oysters (4)</b>	<b>120</b>
Red wine & red onion vinaigrette	
<b>Best paired with Groot Constantia Brut Rosé MCC</b>	
<b>Chicken And Duck Liver Parfait</b>	<b>105</b>
Red onion marmalade, croutons	
<b>Best paired with Groot Constantia Grand Constance</b>	
<b>Salt &amp; Pepper Calamari</b>	<b>105</b>
Fresh lemon, paprika aioli	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Bobotie Parcels</b>	<b>85</b>
Cape Malay spiced minced beef, yoghurt, tomato & onion salsa	
<b>Confit Duck Spring Rolls</b>	<b>95</b>
Tender duck, julienned vegetables, hoisin soy dipping sauce	
<b>Best paired with Groot Constantia Brut Rosé MCC</b>	
<b>Crispy Fish Cakes</b>	<b>155</b>
Mesclun salad, garlic & cucumber raita	
<b>West Coast Mussels</b>	<b>115</b>
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>	<b>105</b>
Charred lemon, blossomed capers, peri-peri	
<b>Best paired with Groot Constantia Rosé</b>	
<b>White Bait</b>	<b>75</b>
Dusted & deep fried to perfection	
<b>Soup of the Day</b>	<b>95</b>
Chefs choice	

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## *Salads*

### **Simon's Greek Salad**

**85/135**

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

### **Caprese Burrata Salad**

**195**

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

### **Duo of Lentil and Quinoa Salad**

**160**

Red & white quinoa, roasted & gluten-free tempura vegetables,  
goats cheese, tahini balsamic reduction

**Best paired with Groot Constantia Sauvignon Blanc**

### **Classic Caesar Salad**

**175**

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 **160**

or

Seared tuna, kalamata olives, warm new potatoes, ranch dressing **215**

## *Pasta*

### **Fillet & Pancetta Linguine**

**275**

Seared beef fillet, pancetta, forest mushrooms & rosemary

**Best paired with Groot Constantia Shiraz**

### **Spinach & Ricotta Ravioli**

**185**

Pomodoro sauce, nutty sage butter, fresh parmesan

### **Prawn Linguine**

**295**

Harissa cream & fresh parmesan

**Best paired with Groot Constantia Sauvignon Blanc**

### **Olive & Artichoke Linguine**

**145**

Sundried tomatoes, oven roasted artichokes, kalamata olives

***Add chicken to any of our pastas 45***

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## *Boards*

### **Cheese Boards**

**225**

*(Serves 1)*

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

### **Charcuterie Board**

**395**

*(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**

**175**

Secret basting, mature cheddar & garnished with dusted onion rings

**Best paired with Groot Constantia Cabernet Sauvignon**

### **Chargrilled Chicken Burger**

**195**

Fried camembert & cranberry jelly

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

### **Sriracha Chicken Burger**

**185**

Panko crumbed chicken breast, sriracha mayo

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

### **Chef's Beef Burger**

**185**

Black mushroom, caramelized onion and feta

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

***Add mushroom, pepper or peri-peri sauce 30***

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

## Mains

**Peri Peri Chicken Thighs** 215  
Coleslaw & fries

**Best paired with Groot Constantia Cabernet Sauvignon**

**Simon's Schnitzel** 195  
Fresh tomato, parmesan shavings, rocket & fries  
Add pepper/ mushroom sauce 30

**Butter Chicken** 205  
Mild tomato, cream & cashew nut sauce, rice & roti

**Best paired with Groot Constantia Pinotage**

**Slow Roasted Karoo Lamb Shoulder** 295  
Hasselback potato, vegetable fricassee, roasting jus  
**Best paired with Groot Constantia Gouverneurs Reserve**

**Mirja's Pork Belly** 235  
Sauteed greens, mash, preserved baby apples & hoisin jus  
**Best paired with Groot Constantia Lady of Abundance**

**Sticky Pork Ribs (600g)** 315  
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** 360

**300g Sirloin** 225

**250g Fillet** 315

*Change any steak to pepper crusted 25*

## Extra

Tempura Cauliflower	60
Chips	40
Mash	40
Sweet Potato Fries	42
Salad	45
Hasselback Potato	25
Roast Vegetables	45

## Sauces

Mushroom & Thyme	30
Creamy Black Pepper	30
Simon's Peri-peri	30
Chef's Jus	30
Tarragon Mustard Bearnaise	30
Cheese	30

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

## Seafood

<b>Seared Norwegian Salmon</b>	<b>345</b>
Ginger soy glaze, wasabi cream, wilted baby spinach leaves	
<b>Pan Fried Line Fish</b>	<b>245</b>
Pearl barley risotto, parmesan, roasted tender stem broccolini	
~ <b>Best paired with Groot Constantia Gouverneurs Reserve</b> ~	
<b>Beer Battered Hake</b>	<b>175</b>
Crispy hake fillet, tartar sauce & fries	
<b>Grilled Kingklip</b>	<b>265</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>225</b>
Cajun spice, fresh lemon & fries	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>West Coast Mussels</b>	<b>180</b>
White wine, garlic, cream, parsley & chive gremolata	
or	
Red Thai curry with coconut milk	
<b>Thai Seafood Curry</b>	<b>285</b>
Prawns, mussels, hake, aromatic rice, roti	
<b>Best paired with Groot Constantia Brut Rose MCC</b>	
<b>Fritto Misto For One or Two</b>	<b>290/490</b>
Deep fried: white bait, calamari, prawns, fries & salad	
<b>Best paired with Groot Constantia Sauvignon Blanc</b>	
<b>Seafood Platter For One or Two</b>	<b>365/ 715</b>
Grilled hake, calamari, mussels, prawns, salad, fries	
<b>Tiger Prawns (6)</b>	<b>275</b>
Peri peri or garlic butter & your choice of a side	

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

## *Vegan Starters*

### **Falafel**

**105**

Homemade falafel & tzaziki

### **Quinoa & Lentil Salad**

**160**

Red & white quinoa, roasted & tahini balsamic reduction

### **Falafel Salad**

**155**

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

## *Vegan Mains*

### **Olive & Artichoke Linguine**

**145**

Sundried tomatoes, roasted artichokes, kalamata olives

**Best paired with Groot Constantia Sauvignon Blanc**

### **Valley Bowl**

**165**

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

### **Chickpea & Vegetable Curry**

**145**

**Best paired with Groot Constantia Pinotage**

### **Black Mushroom & Lentil Stack**

**185**

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

### **Vegan Ribs**

**225**

Roasted vegetables & fries

### **Classic Vegan Burger**

**205**

Served on sesame roll & fries

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

**Best paired with Groot Constantia Merlot**

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

# SIMON'S

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## *Cakes 95 each*

Carrot Cake  
New York Baked Cheesecake  
Chocolate Fudge Cake

## *Desserts 85 each*

Vanilla crème brulee  
Chocolate brownie & vanilla ice cream  
Chocolate Mousse

**Add Groot Constantia Grand Constance 120**

## *Vegan 95 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 85 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