

# BREAKFAST

Served from 09:00 - 12:00



## FULL ENGLISH

Eggs | bacon | pork sausage | tomato | mushroom | toast

R75

## (V) 3 EGG OMELETTE

Choose 3 fillings - Cheddar | mozzarella | bacon | tomato | mushroom | peppers

R75

## SCRAMBLED EGG

Smoked salmon | avo | rye bread

R80

Bacon | cheddar cheese | ciabatta | chips

R60

## CONTINENTAL

Croissant | carrot and pineapple muffin | cheddar cheese | ham

R65

## EGGS HOLLANDAISE

Poached eggs | rocket | ham

R75



# SHARE PLATES

## (V) BOBOTIE SPRINGROLLS (4)

Homemade tomato | coriander | ginger | chilli jam

R45

## (V) RISOTTO BALLS (4)

Tomato | basil dip

R65

## CHICKEN WINGS (4)

Honey | soy glazed

R60

## QUICHE (2)

Spinach | feta | trout

R60

## (V) MUSHROOMS

Stuffed with blue cheese

R60

## MUSSEL POT & CIABATTA

White wine | garlic | cream

R75

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# MAIN COURSE

<b>ROAST PORK BELLY (300gr)</b> Served with homemade apple sauce	<b>R140</b>
<b>LAMB SHOULDER (350gr)</b> Mint jelly   homemade gravy	<b>R150</b>
<b>SEAFOOD PAN (enough to share!)</b> Grilled prawns   mussels in garlic white wine sauce   fried hake   chips   side salad   tartare sauce	<b>R220</b>
<b>SURF &amp; TURF</b> 200gr Sirloin steak   4 grilled prawns	<b>R150</b>
<b>SALMON TROUT FILLET</b> Asparagus   capers   lemon butter	<b>R140</b>
<b>(V) LENTIL &amp; CHICKPEA BOBOTIE</b>	<b>R95</b>
<b>CHICKEN SCHNITZEL</b>	<b>R95</b>
<b>FISH &amp; CHIPS</b>	<b>R95</b>
<b>BEEF BURGER &amp; CHIPS</b>	<b>R85</b>

all mains are served with:

chips OR rice OR baby potatoes AND seasonal veg OR side salad

<b>EXTRAS</b> Onion rings   crumbed or grilled mushrooms   side salad   bowl of veg	<b>R30</b>
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## LIGHT MEALS

### **CHEESEPLATTER (for two)**

**R160**

3 Local cheeses | calamata olives | melon & ginger preserve | cocktail gherkins | Ciabatta | rye | crackers

### **PLOUGHMANS PLATTER (for two/three)**

**R270**

Gypsy ham | Italian salami | snoek pate | 3 local cheeses | calamata olives | melon & ginger preserve | cocktail gherkins | pickled onions | Ciabatta | Rye | crackers

### **GRILLED CHICKEN & AVO SALAD**

**R75**

Greens | feta | olives | cucumber | cherry tomato

### **(V) GRILLED VEGETABLE SALAD**

**R75**

Baby potato | marrow | butternut | patty pan | rocket | cherry tomato | red onion | basil pesto

### **PULLED PORK CIABATTA**

**R95**

Served with apple | fennel | radish coleslaw

## WOOD FIRED PIZZA



### **(V) BASE**

**R50**

Topped with homemade Neapolitana sauce and mozzarella cheese

### **Choose your toppings (price per each):**

Chilli | garlic | homemade peri-peri sauce

**R8**

Peppers | olives | rocket | cheddar | peppadew | pineapple | mushrooms | capers | feta

**R15**

Blue cheese | camembert | chicken breast | chorizo | anchovies | avo

**R18**

Gypsy ham | Italian salami | diced bacon

**R25**

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## DESSERT

<b>MERINGUE NEST WITH SUMMER BERRIES   WHIPPED CREAM   ICE CREAM</b>	<b>R45</b>
<b>DEEP FRIED ICE CREAM AND BUTTERSCOTCH SAUCE</b>	<b>R40</b>
<b>KAHLUA CHOCOLATE MOUSSE</b>	<b>R40</b>
<b>STRAWBERRY CHEESECAKE   ICE CREAM</b>	<b>R45</b>

## KIDDIES MENU

<b>KIDS BREAKFAST</b>	<b>R35</b>
Scrambled egg   pork sausage   toast	
<b>HOT DOG &amp; CHIPS</b>	<b>R35</b>
<b>BEEF BURGER &amp; CHIPS</b>	<b>R35</b>
<b>CHICKEN STRIPS &amp; CHIPS</b>	<b>R40</b>
<b>MARGHARITA PIZZA</b>	<b>R45</b>
<b>ICE CREAM &amp; SPRINKLES</b>	<b>R25</b>



# BEVERAGES



## SPIRITS

<b>GORDONS GIN</b>	<b>R15</b>
<b>SMIRNOFF VODKA</b>	<b>R15</b>
<b>CAPTAIN MORGAN SPICED GOLD</b>	<b>R15</b>
<b>CAPTAIN MORGAN JAMAICA RUM</b>	<b>R15</b>
<b>BELLS</b>	<b>R15</b>
<b>J&amp;B</b>	<b>R15</b>
<b>KLIPDRIFT</b>	<b>R15</b>
<b>OLOFBERGH</b>	<b>R15</b>

## HOT DRINKS

<b>COFFEE</b>	<b>R15</b>
<b>CAPPUCCINO</b>	<b>R20</b>
<b>LATTE</b>	<b>R20</b>
<b>ESPRESSO</b>	
<b>SINGLE</b>	<b>R15</b>
<b>DOUBLE</b>	<b>R20</b>
<b>RED CAPPUCCINO</b>	<b>R20</b>
<b>CEYLON   ROOIBOS TEA</b>	<b>R15</b>
<b>HOT CHOCOLATE</b>	<b>R20</b>
<b>IRISH   KAHLUA COFFEE</b>	<b>R30</b>
<b>DOM PEDRO</b>	<b>R30</b>

# BEVERAGES



## SOFT DRINKS

<b>330ml CANS</b>	<b>R18</b>
Coke   coke zero   coke lite   sprite zero   fanta orange   fanta grape   sparberry   creme soda	
<b>200ml CANS</b>	<b>R16</b>
Coke   lemonade   tonic   dry lemon   soda	
<b>BOS ICE TEA</b>	<b>R23</b>
Sparkling lemon   berry	
<b>APPLETIZER   GRAPETIZER</b>	<b>R25</b>
<b>LIQUIFRUIT CANS</b>	<b>R22</b>
Orange   apple   mango orange   passion fruit	
<b>CORDIALS</b>	<b>R7</b>
Lime   cola tonic   passion fruit	
<b>WATER 500ml</b>	<b>R12</b>
Still   sparkling	
<b>WATER 1L</b>	<b>R20</b>
Still   sparkling	
<b>MILKSHAKES</b>	<b>R30</b>
Chocolate   vanilla   strawberry   coffee   bubblegum	

## BEERS & CIDERS

<b>WINDHOEK LAGER</b>	<b>R23</b>
<b>AMSTEL</b>	<b>R23</b>
<b>AMSTEL LITE</b>	<b>R23</b>
<b>CASTLE</b>	<b>R23</b>
<b>CASTLE LITE</b>	<b>R23</b>
<b>BLACK LABEL</b>	<b>R23</b>
<b>WINDHOEK DRAUGHT</b>	<b>R28</b>
<b>HUNTERS DRY / GOLD</b>	<b>R25</b>
<b>SAVANNA LITE</b>	<b>R27</b>





# WINE LIST

## WINE PER GLASS

Sauvignon Blanc  
Chenin Blanc  
Natural Sweet Rose  
Shiraz / Rose  
Cabernet  
Shiraz

R20

## SPARKLING WINES PER BOTTLE

Simonsig Kaapse Vonkel  
Nederburg Brut  
JC Le Roux La Domaine

R245

R140

R125

## WHITE WINES PER BOTTLE

### SIMONSVLEI SAUVIGNON BLANC

A typical Sauvignon Blanc with whiffs of green pepper, fig and gooseberry to tropical fruit. Light to medium-bodied wine, very fresh, zippy and dry.

R39

### HERCULES PARAGON SAUVIGNON BLANC

Aromatic gooseberry flavours, threaded with tropical fruits and a juicy dry finish.

R100

### SIMONSVLEI CHENIN BLANC

A typical Chenin Blanc with ripe tropical fruit aromas, especially guava and pineapple, complemented by whiffs of lemon. Good balance of fruit and acidity, followed by a fresh, zesty finish.

R35

### SIMONSVLEI CHARDONNAY

Lightly wooded for the perfect balance. An elegant white wine with flavours of fresh lemons, limes, ripe peaches and apricots on the palate.

R39

### VANILLA POT CHARDONNAY

Smoky vanilla flavours dominate with hints of spice, coconut and tropical fruit.

R50

### SIMONSVLEI NATURAL SWEET ROSE

A refreshing, sweet wine complemented by tropical fruit & floral aromas. Appealing sweet-sour berry tang with a charming pink colour.

R32

### SIMONSVLEI SHIRAZ ROSE

Candy floss, strawberry and raspberry flavours on the nose follow through onto the palate.

R39





# WINE LIST

## RED WINES PER BOTTLE

### HERCULES PARAGON SMCV

R100

Shiraz/Mouvedre/Cinsaut/Viognier

Soft vanilla and spicy flavour finishing off with ripe dark fruits.

### HERCULES PARAGON SHIRAZ / CABERNET

R150

Notes of dark fruit, spice and cigar box character. Pleasant juice tannins on the palate and full rich flavours. After taste consists of fruit and oak well integrated.

### SIMONSVLEI CABERNET

R39

Medium-bodied wine with mint and cigar box flavours on the nose. The wine has a very typical Cabernet character. Wood is very subtle.

### HERCULES PARAGON CABERNET

R100

A full bodied wine with black current & strawberry flavours, complimented by cinnamon, mintiness & cigar box flavours on the nose.

### TOFFEE CHUNK SYRAH

R60

Toffee Chunk originated from the toffee characters associated with the unique maturation of this wine. Very distinct Toffee aromas dominate followed by a smokiness and an extended berry finish that follows through onto the palate.

### JA-MOCHA PINOTAGE

R60

A well balanced fruity wine with expressing overtones of dark chocolate and toasted coffee beans.

### SIMONSVLEI SHIRAZ

R39

A medium-bodied, wood-matured red wine. Typical Shiraz flavours on the nose, while strong berry flavours follow through onto the palate. A versatile wine, enjoyable with a variety of red meat dishes.

### SIMONSVLEI PINOTAGE

R39

A medium-bodied red wine made from the well known grape varietal that is uniquely South African. A well balanced wine, boasting ripe plum flavours.

### SIMONSVLEI MERLOT/CABERNET

R39

A medium-bodied blend in a light style. Mulberry, mineral and herb flavours on the nose. The Cabernet Sauvignon is rounded off by the softer Merlot. Excellent balance of fruit and wood.

