

EAT
@
SIMONSVLEI



Open Breakfast & Lunch | Tuesday - Sunday
Functions | Conferences | Weddings | Kids Parties
021 863 3845 | eatat@mweb.co.za | www.eatatsimonsvlei.co.za

BREAKFAST

Served from 09:00 - 12:00



FULL ENGLISH

Eggs | bacon | sausage | tomato | mushroom | toast

ADD SKILPAATJIE – R15

R70

FRENCH TOAST

Bacon | banana | syrup

R65

(V) 3 EGG OMELETTE

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

R65

POACHED EGGS HOLLANDAISE

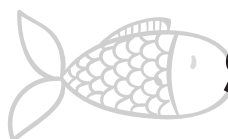
Ham | Hollandaise sauce (homemade egg based sauce)

R70

BREAKFAST PIZZA

Eggs | bacon | mushroom | tomato | sausage

R80



STARTERS

BOBOTIE SPRINGROLLS

Homemade tomato | coriander | ginger | chilli sauce

R45

TEMPURA PRAWNS

x 4 | garlic aioli

R80

CRUMBED CALAMARI

Tartare sauce

R55

COUNTRY TERRINE

Boozy figs | melba toast

R75

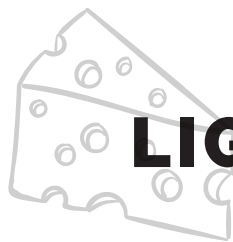
SHARE PLATTER

2 Springrolls | terrine | calamari

R130

EAT
@
SIMONSVLEI

021 863 3845 | eatat@mweb.co.za | www.eatatsimonsvlei.co.za



LIGHT MEALS

(V) CHEESEPLATTER

R130

3 assorted cheeses | olives | melon & ginger preserve | gherkins | Ciabatta | Rye | crackers

PLOUGHMANS PLATTER

R200

Gypsy ham | Italian salami | grilled chicken breast | terrine | 3 cheeses | olives | melon & ginger preserve | gherkins | Ciabatta | Rye | crackers

(V) RED ONION | BLUE CHEESE | ROCKET QUICHE

R65

CIABATTA SANDWICHES

R75

RARE BEEF | GHERKIN | HORSERADISH

OR

CAMEMBERT | SUNDRIED TOMATO | BASIL PESTO | ROCKET

GRILLED CHICKEN AND AVO SALAD

R75

(V)ROAST VEG SALAD

R75

Baby potatoes | peppers | camembert | butternut | rocket | red onion | seeds | basil pesto

BILTONG | BLUE CHEESE | AVO SALAD

R75

WOOD FIRED PIZZA



BASE

R50

Topped with homemade Napolitana sauce and mozzarella cheese

Choose your toppings (priced per each):

Chilli | garlic | homemade peri-peri sauce

R8

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

R13

Blue cheese | camembert | chicken breast | chorizo | anchovies

R18

Gypsy ham | Italian salami | diced bacon

R25

EAT
@
SIMONSVLEI

021 863 3845 | eatat@mweb.co.za | www.eatatsimonsvlei.co.za



MAIN COURSE

All served with a choice of in season veg or salad
& rice, chips or garlic rosemary baby pots

ROAST PORK BELLY

R130

300gr | homemade apple sauce

SALMON TROUT FILLET

R140

Asparagus | capers | lemon butter

CHICKEN CORDON BLEU

R110

Breast stuffed with gypsy ham | mozzarella cheese

BOBOTIE

R110

Topped with toasted coconut | chutney | coriander | poppadom

PREGO STEAK ROLL

R80

Spicy sirloin steak | creamy coleslaw | chips

FISH AND CHIPS

R95

Tartare sauce/ side salad

300GR RUMP STEAK

R140

Any sauce included

PRAWN PASTA

R135

Onion | garlic | olive oil | chilli | parmesan

SAUCES

R20

MUSHROOM AND PORT

BLACK PEPPER AND BRANDY

CHEDDAR AND BILTONG

SIDES

R25

ONION RINGS

CRUMBED OR GRILLED MUSHROOMS

SIDE SALAD

BOWL OF VEG

CHIPS

EAT
@
SIMONSVLEI

021 863 3845 | eatat@mweb.co.za | www.eatatsimonsvlei.co.za



DESSERT

MERINGUE NESTS, SUMMER BERRIES, WHIPPED CREAM, ICE CREAM	R45
STRAWBERRY CHEESECAKE	R45
DOUBLE DECKER CHOCOLATE MOUSSE CAKE	R45
CAPPUCCINO TART	R40
DEEP FRIED ICE CREAM AND BUTTERSCOTCH SAUCE	R45



KIDDIES MENU

EGGIE IN THE WINDOW French toast fried egg	R25
PASTA MEATBALLS Penne Napolitana sauce	R30
HOT DOG & CHIPS	R25
KIDS BEEF BURGER & CHIPS	R30
CHICKEN CHEEZIES & CHIPS	R40
ICE CREAM & CHOCOLATE SAUCE	R25



WINE LIST

WINE PER GLASS

Sauvignon Blanc
Chenin Blanc
Natural Sweet Rose
Shiraz
Cabernet

R20

SPARKLING WINE PER BOTTLE

Simonsig Kaapse Vonkel
Nederburg Brut
JC Le Roux La Domaine

R225
R125
R120

WHITE WINE 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.

R36

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 & pineapple, complemented by whiffs of lemon. Good balance of fruit & acidity, followed by fresh zesty finish.

R34

SIMONSVLEI CHARDONNAY

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

R36

VANILLA POT CHARDONNAY

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

R50

SIMONSVLEI BUKETTRAUBE

A semi-sweet wine to be enjoyed with aromatic, spicy dishes. Floral aromas and a hint of tropical fruit with a spiciness following through onto the palate.

R34

SIMONSVLEI SHIRAZ ROSE

This crisp, zesty Rose' has a soft coral-coloured hue that invites one to taste. Candyfloss, strawberry and raspberry flavours on the nose follow through onto the palate.

R38

LIFESTYLE NATURAL SWEET ROSE

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

R30

EAT
@
SIMONSVLEI

021 863 3845 | eatat@mweb.co.za | www.eatatsimonsvlei.co.za



WINE LIST

RED WINE PER BOTTLE SIMONSVLEI CABERNET

R38

Medium-bodied wine with mint & 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.

HERCULES PARAGON SHIRAZ

R100

Smoky raspberry/black cherry bouquet. Spicy, leathery undertones.

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 & an extended berry finish that follows through onto the palate.

SIMONSVLEI SHIRAZ

R38

A medium-bodied, wood-matured red wine. Typical Shiraz flavours on the nose, while strong berry flavours follow through onto the palate.

SIMONSVLEI PINOTAGE

R38

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.

JA-MOCHA PINOTAGE

R60

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

SIMONSVLEI MERLOT

R38

Ripe fruit with chocolate and figgy overtones.

SOUTH ATLANTIC SHIRAZ/CABERNET

R65

A powerfull wine with flavours of spicy dark plums, cherries and blackcurrants. The palate is flavourful and clean, complexed by some French oak. Enjoy with full flavoured dishes of dark meat.

HERCULES PARAGON SHIRAZ/CABERNET

R150

VERITAS GOLD 2015 - The wine shows notes of dark fruit, spice & a cigar box character. On the palate you get nice/pleasant juicy tannins & full rich flavours. The after taste consists of fruit & oak well integrated.



SOFT DRINKS

BEVERAGES



330ml CANS

R16

Coke | coke zero | coke lite | sprite zero | fanta orange | fanta grape | sparberry | creme soda

200ml CANS

R14

Coke | lemonade | tonic | dry lemon | soda

BOS ICE TEA

R24

Sparkling lemon | berry

APPLETIZER | GRAPETIZER

R25

LIQUIFRUIT CANS

R22

Orange | apple | mango orange | passion fruit

CORDIALS

R6

Lime | cola tonic | passion fruit

WATER 500ml

R12

Still | sparkling

WATER 1l

R20

Still | sparkling

MILKSHAKES

R25

Chocolate | vanilla | strawberry | coffee | bubblegum

BEERS & CIDERS

WINDHOEK LAGER

R20

AMSTEL

R20

AMSTEL LITE

R20

CASTLE

R20

CASTLE LITE

R20

BLACK LABEL

R20

WINDHOEK DRAUGHT

R24

HUNTERS DRY

R25

SAVANNA LITE

R25



SPIRITS

BEVERAGES



GORDONS GIN	R15
SMIRNOFF VODKA	R15
CAPTAIN MORGAN SPICED GOLD	R15
CAPTAIN MORGAN JAMAICA RUM	R15
BELLS	R15
J&B	R15
KLIPDRIFT	R15
OLOFBERGH	R15

HOT DRINKS

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