



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 | pork sausage | tomato | mushroom | toast

R75

(V) 3 EGG OMELETTE

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

R70

SCRAMBLED EGG

Smoked salmon with avo served on rye bread

R80

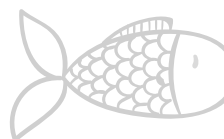
Bacon and cheddar cheese on toasted ciabatta with chips

R60

BREAKFAST PIZZA

Eggs | bacon | mushroom | tomato | sausage

R80



STARTERS

BOBOTIE SPRINGROLLS

Homemade tomato | coriander | ginger | chilli jam

R45

(v)CRUMBED CAMEMBERT WITH CRANBERRY JELLY

Served on melba toast

R55

CHICKEN LIVERS PERI - PERI

Served with ciabatta

R45

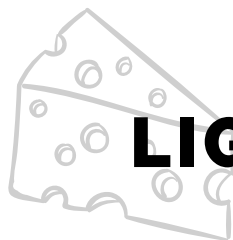
TRIO OF STARTERS

Soup | spring roll | chicken livers

R55

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LIGHT MEALS

ASIAN CHICKEN SALAD

Greens | cherry tomatoes | baby corn | mushrooms | coriander | peppers | pumpkin and sunflower seeds | teriyaki (sweet soya) sauce

R75

150GR BEEF BURGER

Extras - avo | cheddar | onion rings | bacon - R20 each

R75

CHEESE BOARD

3 Assorted cheeses | olives | Preserves | gherkins | ciabatta | crackers

R130

SOUP OF THE DAY

Served with fresh ciabatta

R45

TOASTED SANDWICHES

Chicken mayo | gherkin OR Ham | cheese | tomato

R55

WOOD FIRED PIZZA



BASE

Topped with homemade Napolitana sauce and mozzarella cheese

R50

Choose your toppings (priced per each):

Chilli | garlic | homemade peri-peri sauce

R8

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

R15

Blue cheese | camembert | chicken breast | chorizo | anchovies

R18

Gypsy ham | Italian salami | diced bacon

R25

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MAIN COURSE

Served with either parmesan mash, basmati rice or chips,
roast butternut and broccoli cheese sauce

CAPE MALAY CHICKEN CURRY

Thighs | coconut cream | fresh tomato | coriander

R120

VENISON AND DRIED FRUIT PIE

Brandied fruits | cream | spinach | puff pastry lid

R130

BOBOTIE

Topped with toasted coconut | Mrs Balls chutney | coriander | poppadum | fresh banana

R120

ROAST LAMB SHOULDER

Lamb jus | mint jelly

R145

CRUMBED PORK LOIN CHOPS

Served with homemade apple sauce

R125

BRAISED OXTAIL AND RED WINE

Garlic | red wine | cocktail onions | button mushrooms

R145

300GR SIRLOIN

Herb butter | onion rings

R140

TRIO (CHICKEN CURRY, VENISON PIE AND BOBOTIE)

R150

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DESSERT

CAPE BRANDY TART WITH FRESH CREAM	R45
NAARTJIE MALVA PUDDING AND HOMEMADE CUSTARD	R45
DEEP FRIED ICE CREAM AND BUTTERSCOTCH SAUCE	R45
BAKED APPLE PUDDING AND HOMEMADE CUSTARD	R45



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

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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

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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

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