

SMALL PLATES - STARTERS

Choose as a light meal or as a starter option

Homemade Ravioli ~ R 130

Chicken & Cream Cheese filled Ravioli in a Creamed Bacon, Sage & Mushroom Sauce, with Chilli oil

Patagonia Calamari ~ R 130

Crispy Fried Calamari, South African Atchar Oil, Mango Emulsion, and Fennel Salt

Risotto ~ R 130 (V)

Cumin spiced Butternut & Goats Cheese Risotto, topped with Toasted Pumpkin Seeds and Chill-Herb Oil

Creamed Chicken Livers ~ R 95

Creamed Peri-Peri Livers, served with Sliced French Baguette Toast

Roasted Sundried Tomato Soup ~ R 90 (V)

Topped with Sour Cream, and served with a slice of Pecorino Toast

BURGERS

All burgers are topped with Tomato, Lettuce & Gherkins, served on a toasted Sesame Seed Bun, with onion rings & Fries

Wagyu Beef, Bacon and Boerenkaas Burger ~ R 155

Streaky Bacon and Boerenkaas Cheese

Southern Fried Chicken & Cheese Burger ~ R 135

Battered Chicken Fillet with Cheddar Cheese, and Creamy Mayo

Philly Steak Burger ~ R 165

Strips of Grilled Sirloin Steak, Onion, White Cheddar Cheese, Feta and Fresh Rocket

Veggie Burger ~ R 145 (V)

Plant Based Vegan 200g Patty, topped with Sliced Avo (SQ) and Creamy Vegan Mayonnaise

CURRIES

Fragrant Lamb Curry ~ R 205

Mild Malay style Lamb Curry served with Basmati Rice, Tomato & Onion Salsa, and a Crispy Fried Poppadom

Thai Green Chicken Curry ~ R 155

Flavours of Lemon Grass, Coconut & Coriander, served with Basmati Rice, Salsa, and a Fried Poppadom

SALADS

Bob Cobb Chicken Salad ~ R 165

Grilled Cajun Chicken Breast, Boiled Egg, Bacon Bits, Cos Lettuce, Cocktail Tomatoes, Red Onion, Avocado (SQ), and Blue Cheese Dressing

Smoked Bacon Caprese Salad ~ R 175

Bocconcini Mozzarella, Salad Greens, Crispy Bacon Bits, Toasted Almonds, Basil Pesto, Avocado (SQ) and a Balsamic Vinegar Reduction
(Omit Bacon Bits for Vegetarian option) (V)

WRAPS AND SANDWICHES

The Club House Sarmie ~ R 125

Grilled Chicken Strips, Mayo, Bacon, Fried Egg, Cheddar Cheese and Ham, with Fries of your Choice

Filled Pita Bread (V) ~ R 135

Toasted Pita filled with Cream Cheese, Feta, Rocket, and Butternut roasted in Honey & Cinnamon, served with a Garden Salad

Add Bacon bits for R25

Pulled Pork Teriyaki Wrap ~ R 135

A Toasted Wheat Tortilla Wrap filled with Slow Roast Pulled Pork with Tomato, Cucumber, Grilled Peppers, Lettuce & Teriyaki Sauce, served with a Garden Salad

Chicken and Vegetable Sweet-Chili Wrap ~ R 135

A Toasted Wheat Tortilla Wrap filled with Flame Grilled Chicken breast, Tomato, Cucumber, Grilled Peppers, Lettuce & Sweet-Chili Mayonnaise, served with a Garden Salad

Toasted Chicken & Mayo ~ R 95

Toasted Bacon, Fried Egg, and Cheese ~ R 95

Toasted Ham & Cheese ~ R 90

Toasted Cheese & Tomato ~ R 85 (V)

Toasties are served on White or Brown Bread.
Served with Fries of your Choice

SNACK PLATTER

The Simola Snack Platter for Two ~ R 295

6 Spicy Crumbed Chicken Wings, 6 Cheese Grillers, 4 Jalapeno Poppers stuffed with Feta Cheese, 6 Beef Meatballs and served with a Choice of Fries

PIZZA

BUILD YOUR OWN PIZZA

Good Pizza takes Time. Made by hand in our Kitchen.

Focaccia ~ R 95 (V)

Mozzarella, Rosemary & Garlic

or

Margarita ~ R 95 (V)

Mozzarella, Tomato, Rosemary & Garlic

Choose your Toppings ~ R 25 each

Basil Pesto | Sundried Tomato | Salami | Avo (SQ)
Bacon | BBQ Chicken | Feta | Ham | Mince | Sliced Olives
Pineapple | Red Onion | Mushrooms | Chillies | Garlic

SEAFOOD

All served with Savoury Rice or Fries of your Choice

Citrus Seared Kingklip ~ R 295

Pan Seared Kingklip, served with a Lemon Velouté, Crispy Capers, Herb Oil and Seasonal Vegetables

Beer-Battered Fish & Chips ~ R 165

Hake Fillet deep fried in our famous Simola Beer Batter (or Grilled) and served with a homemade Tartar Sauce

Grilled Prawns ~ R 295

Eight Grilled Queen Prawns served with Creamed Garlic Sauce, Chilli Herb Oil and Seasonal Vegetables

Patagonia Calamari ~ R 265

Cajun Grilled Calamari Tubes, served with White Wine Parsley Sauce, Basil Oil and Seasonal Vegetables

PASTA

'Marry Me Chicken' ~ R 195

Pan Seared Chicken Breasts, Sundried Tomato, Chili, Cream, Pecorino Cheese served on Garlic Butter Penne Pasta

Honey, Soy and Chili Stir-Fry Pasta ~ R 155 (V)

Linguine Pasta, Julienne Vegetables, Asian Flavours of Honey, Soy, Chili, and Toasted Sesame seeds

Spaghetti Bolognese ~ R165

Spaghetti topped with a Tomato Based Beef Bolognese sauce, served with shaved Pecorino Cheese

Swop out for a Gluten Free Pasta – add an extra R35

THE CLUB HOUSE SIGNATURE DISHES

Lamb Shank ~ R 310

Slow Roasted in Red Wine & Garlic, served with Creamed Potatoes, Seasonal Vegetables, Rosemary Jus and Minted Gel

Rosemary Chicken Schnitzel ~ R 165

Crumbed & Fried Rosemary Chicken Breast Fillet, served with Seasonal Vegetables, Creamed Mash Potatoes and a Cheddar Cheese Sauce

500g Bourbon BBQ Ribs ~ R 275

Roasted Pork Ribs basted in a Sticky Bourbon inspired Glaze, served with Fries of your Choice

Sticky Buffalo Wings ~ R 155

Eight Honey Ginger Glazed and Grilled Chicken Wings, served with Rustic Chips and a Blue Cheese Ranch dressing

Melanzane Ala Parmigiana ~ 175 (V)

Thinly sliced Brinjals, layered with Mozzarella Cheese, Napolitana Sauce, Basil Pesto and baked to golden perfection, served with a Garden Salad

TENDER GRILLS

Our Grassfed Beef is matured over 28 days and offers tender cuts of Sirloin, Fillet and Rib Eye

Seasoned with Cajun, Paprika and our Signature BBQ basting, topped with Bone Marrow Butter, a Sauce and Side of your Choice

Choose your Cut:

Beef Fillet 200 gr ~ R 255

Sirloin Steak 250 gr ~ R 210

Rib-Eye Steak 300 gr ~ R 325

CHOICE OF SIDES (V)

Rustic Potato Fries, Sweet Potato Fries, Seasonal Vegetables, Creamed Potato, Savoury Rice

CHOICE OF SAUCES (V)

Cheddar Cheese, Peppercorn, Mushroom

DESSERTS

Simola's Cakes, served with whipped cream ~ R 95 (V)

Bar One Chocolate Cake; Carrot Cake or Baked New York Cheesecake

Gelato Ménage à Trois ~ 125

A trio of Cookie Dough, Double Thick Chocolate Gelato and Salted Caramel Ice Cream, served with Chocolate Bark

Hot Sticky Toffee ~ 125

Sticky Toffee Pudding with Butterscotch Sauce and Salted Popcorn

KIDDIES MENU

Spaghetti Bolognese ~ R 90

Served with Grated Cheddar Cheese

Chicken Strips ~ R 90

4 Crumbed Chicken Strips, served with Potato Fries

Simola Kids Burger ~ R 90

100g Beef and Cheeseburger, served with Potato Fries

Two Scoop Vanilla Ice-cream ~ R 60

Served Chocolate Sauce

MILKSHAKES

~ R 45

Bubble Gum, Lime, Strawberry, Chocolate, Vanilla

SIMOLA COCKTAIL MENU

HOLE IN ONE ~ R 85

Martini Dry, Lemon Juice, Whisky Bitter

SIMOLA DEVIL ~ R 95

Southern Comfort, Rum, Pineapple Juice, Triple Sec, Butlers Blue

LONG SHOT (Long Island Iced Tea) ~ R 95

Rum, Vodka, Triple Sec, Gin, Tequila, Coca Cola

BIRDIE (Strawberry Margarita) ~ R 90

Rum, Butlers Strawberry, Triple Sec, Grenadine, Strawberries

BOGIE (Frozen Margarita) ~ R 90

Triple Sec, Jose Cuervo Gold Tequila

THE FAIRWAY (Mojito) ~ R 90

Rum, Lime and Soda Water


Simola Hotel
COUNTRY CLUB & SPA

The Simola Club House

Kitchen Open Daily

10h30am to 9pm