**Simply Delicious @**

**Four Oaks Guest House**

**023 614 3483**

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Our aim is to take you on a culinary journey

We hope that our menu will tantalise your taste buds and you will have a memorable evening

Sit back relax and let us take care of you!

Simon Wendy and Kaylee

**The philosophy behind Simply Delicious Restaurant**

Simon and Wendy opened the doors of Simply Delicious on 27 December 2012

The motto of the restaurant is IT’S ABOUT THE FOOD.

We always strive to source all our produce locally and only use the freshest ingredients available to us.

Everything you eat tonight will have being made in our kitchen, from the bread to all the sauces and even our ice creams are made on site.

When asked about what type of food do we prepare the answer is simple

Fine dining quality but a wholesome portion

We take pride in our wine list and all the wines are locally sourced from the Robertson wine valley.

Each wine has being hand selected to complement our menu

Our goal is to take you on a culinary journey that you will not forget soon

Please relax and let us make some wonderful food and wine memories for you

Kind Regards

Simon & Wendy

**THE GRAPE LIST**

Wendy and I pride ourselves on serving great food

With great food you need to have great wine all our wines are sourced locally and complement our menu

**THE BEST OF THE VALLEY RESERVE WINES**

These are hand selected for their superior quality

**White Wine**

Spring Field Life from Stone Sauvignon Blanc R170-00

Christina Van Lovern Chardonnay R190-00

Springfield Miss Lucy R190-00

**Red Wine**

Hess Reserve R260-00

Arabella In Unison Reserve Cab Sav, Shiraz, Merlot R180-00

Chirstina Van Lovern Shiraz R250-00

Springfield Whole Berry Cabernet Sauvignon R210-00

Viljoensdrift Single Vineyard Pinotage R230-00

**TABLE WINES**

These wines are what we consider easy drinking every day wines

**White Wines**

Mimosa Sauvignon Blanc  R130-00

Arabella Viognier  R 90-00

Van Lovern Chenin Blanc R 90-00

Springfield Wild Yeast Chardonnay **Unwooded** R160-00

Mimosa Chardonnay R120-00

**Rose Wines**

Arabella Pink Panacea R 80-00

Van Lovern Chardonnay Pinot Noir R110-00

**Sparkling Wine**

Van Lovern Papillion Brut R 95-00

**Red Wines**

Mimosa Cabernet Sauvignon R130-00

Mimosa Shiraz R135-00

Arabella Merlot R 90-00

Arabella Shiraz Viognier Reserve R150-00

Viljoensdrift Merlot  R140-00

Rhino Run Pinotage R120-00

Rietvallei Shiraz Petit Verdot Viognier Blend R140-00

Thunderchild Blended Red R135-00

Glass White Wine Chenin Blanc R 25-00

Glass Red Wine Thunderchild Blend R 30-00

**Please take note the South African Liquor Law does not allow you to take any unfinished drinks with you**

The Other Stuff

For those of you who do not like the fermented grape juice

**Beers**

Castle R 18-00

Windhoek Lite R 18-00

Amstel R 18-00

**Spirits**

Bells R 16-00

J&B R 16-00

Klipdrift Brandy R 14-00

Gordons Gin R 14-00

Smirnoff Vodka R 14-00

Spiced Gold Rum R 15-00

Red Heart Rum R 15-00

Amarula R 15-00

**Special Local Brandies**

Klipdrift Black Gold R 30-00

Mimosa 5 Year Old Pot stilled R 25-00

**Cool Drinks**

Coke R 14-00

Coke Light R 14-00

Sprite R 14-00

Tonic R 12-00

Soda R 12-00

Ginger Ale R 12-00

Water still & sparkling R 15-00

Appletiser R 20-00

Grapetiser R 20-00

Ice Tea R 20-00

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Prelude

**Smoked Trout Salad R85-00**

Served with yoghurt dill dressing, shaved cucumbers, nori and capers

**Venison Carpaccio Salad R85-00**

Served with baby leaves, balsamic reduction and pecorino cheese

**Wendy’s Creation Salad R75-00**

Wendy loves to come up with new creations, please ask us about today’s salad

**Soup of the Day R60-00**

Served with our famous home-made bread

**Prawns and Chorizo R95-00**

Served on Bellini pancake with baby leaves and herb aioli

**Sweet Chilli Prawns R95-00**

Served with baby leaves and a creamy sweet chilli sauce

**Calamari Steak R85-00**

Pan fried calamari steak served with olive oil and dill infused cous cous with a lemon garlic and butter sauce

**Baked Phyllo Parcels R75-00**

Filled with camembert cheese and served with an onion marmalade and rocket salad

**Trio of Mushrooms R85-00**

A trio of mushrooms served with a garlic tomato sauce crumbed, grilled and fried

**Half Shell Mussels and Deshelled Prawns R105-00**

Served in a homemade Napoletana sauce with warm ciabatta bread

**Warm Beef Salad R95-00**

With cucumber, cherry tomato, rocket, feta and roasted beetroot, with a basil pesto aioli

**Mini Cheese and Cold Cuts Platter R105-00**

A selection of three local cheese and three local cold cuts served with preserves and crackers

The Main Event

**Sirloin Steak R125-00**

Served with seasonal vegetables and garlic butter Parisian potatoes

Please choose a sauce, red wine jus, mushroom or green pepper corn

All our meat is lazy aged so its best medium rare or medium

**Kassler Steak R125-00**

Served with a paprika white wine and mushroom sauce, seasonal vegetables and mustard mash potatoes

**Lamb Pot R125-00**

A tomato based stew with seasonal vegetables served with rice

**Deboned Grilled Chicken Thigh R115-00**

Served on a potato rosti with seasonal vegetables and garlic butter Parisian potatoes

Please choose a sauce, lemon and thyme or an orange mustard soya sauce

**Chicken Butter Curry R115-00**

Served with flavoured rice and a selection of sambals and poppadum’s

**Fish Pasta R140-00**

Fresh Fish, Prawns and Mussels in a zesty lemon, garlic and white wine sauce

**Fish of the Day SQ**

Please ask us for the catch of the day

**Vegetable Korma Curry R95-00**

 Served with flavoured rice and a selection of sambals and poppadum’s

**Vegetable Pasta R95-00**

A selection of thinly sliced seasonal vegetables sautéed in garlic butter served in a Napoletana sauce

**Vegetarian Platter R120-00**

A selection of four local cheeses, Greek potato salad, a baby marrow cucumber and mint salad

A cold soup shot, cous cous and flash fried vegetables and preserves

**Charcuterie Platter R140-00**

A selection of local cold cuts and cheeses, served with pickles and greens and home-made bread

**The Finale**

**Crème brûlée R60-00**

Home made the traditional way

**Warm Chocolate Malva Pudding R60-00**

Served with whipped cream or vanilla ice cream

**Chocolate Mousse R60-00**

Home-made mousse made with Belgium chocolate, “It’s to die for”

**Our Legendary Black Gold Ice Cream R60-00**

Using our family’s secret recipe and a 21-year-old pot stilled brandy

**Lemon Delight R60-00**

A lemon mille-feuille with a twist.

Crepes Suzettes R60-00

An old favourite served with vanilla ice cream

**Local Cheese Board R85-00**

Selection of local cheese and preserves

Thank you for dining with us and we hope you have enjoyed your meal

We look forward to welcoming you back in the near future

Simon & Wendy Bernstein

Service charge is not included in the bill