



STARTERS

Peri Peri Chicken Livers 60.00
Served with a freshly-baked Portuguese Roll

Calamari Patagonia 75.00
With Lemongrass Butter and a
Freshly baked Portuguese Roll

Beef Fillet Tartare 95.00
- Main 160.00
Traditional relish, quail egg, garlic Ciabatta,
tomato-anchovy butter and a
Chimichurri sauce

'Head-on' Tiger Prawns 110.00
4 Tiger Prawns, deep-fried in a crispy tempura
batter. Served with a pineapple & cucumber salsa.
Honey, soy, sesame & ginger dressing for dipping.

Soup of the Day  45.00

Classic Caesar Salad 70.00
- Main 85.00

Chicken Caesar Salad 75.00
- Main 95.00


MAIN COURSE

*Mains served with Seasonal vegetables on
the table and your choice of:*

- Rocket Crushed New Potatoes
- Sweet Potato Fries
- Caramelized Mashed Potato
- or Buttered Tagliatelle

Grilled Linefish 150.00
With lemon or garlic butter

Chicken Supreme 125.00
Stuffed with peppadew and feta farce
with a lemongrass Veloute

**Mediterranean
Vegetable Baklava**  95.00
With Napoli, Calamata olive tapenade
and roasted pine nuts

Grilled Tiger Prawns 190.00
6 Tiger Prawns grilled in olive oil, butter & fresh
herbs, a squeeze of lemon and a touch of brandy.
Served on a bed of suateed pasta grain rice.

Marinated Lamb Loin Chops 190.00
Lamb loin chops, marinated in rosemary, thyme &
garlic, grilled to perfection and served with a side
of your choice

Lamb Shank 165.00
With a citrus and rosemary jus

The Simola Beef Burger 95.00
With bacon and boerenkaas on a
homemade artisanal Ciabatta bun

Steaks

- Beef Fillet (250g) 190.00

- Sirloin Steak (250g) 160.00

Steaks served with your choice of:

- Brandied Madagascan Green Peppercorn Sauce
- Creamy Wild Mushroom Sauce
- or Béarnaise Sauce

DESSERT

Apple Crumble 65.00
With Vanilla Ice Cream

Orange scented Chocolate Fondant 65.00
Baked and served with vanilla ice-cream

Vanilla & Citrus scented Pannacotta 65.00
With Mango Salsa

Cheesecake of the day 55.00

Cheeseboard 145.00
Local cheeses for two, plus preserves & berries

Lemon & Thyme Crème Brûlée
Served with vanilla ice-cream 60.00

SIMOLA SUPPORTS LOCAL

Simola is dedicated to sourcing locally-
produced vegetables, fruits, dairy and meat.
We are proud supporters of the Knysna
community and have chosen quality local
suppliers to ensure only the freshest seasonal
produce ends up on your plate.