

Simply Delicious

• IT'S ABOUT THE FOOD •

Allow us to take you on a culinary journey. We trust that our menu will tantalise your taste buds, and that you will have a memorable meal with us.

After all, 'It's all about the food', so sit back, relax and let us take care of you!

Simon, Wendy and Kaylee

THE SIMPLY DELICIOUS PHILOSOPHY

On 27 December 2012 Simon and Wendy opened the doors of Simply Delicious in the town of Montagu. After 6 years of very successful trading, they decided to move their brand to George, early in 2019.

At Simply Delicious we strive to source all produce locally and only use the freshest ingredients available. Everything on your plate is made in our kitchen - from the freshly baked bread to the delectable sauces, even the heavenly ice creams are made on site.

What food do we prepare? It's simple: Fine dining quality in wholesome portions, using only fresh produce.

We take pride in our wine list, all sourced from the surrounding wine valleys, each hand selected to compliment our menu and your meal.

So sit back and allow us to create wonderful food and wine memories for you.



The Grape List

We pride ourselves for serving great food - with great food you need to have great wine. All wines are locally sourced and hand selected from the surrounding Wine Valley to complement our menu.

WHITE WINES

SAUVIGNON BLANC

Springfield Life from Stone	R 190-00
Mimosa	R 160-00

CHARDONNAY

Mimosa	R 160-00
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VIOGNIER

Babylonstoren	R 190-00
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CHENIN BLANC

Babylonstoren	R 150-00
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BLENDED WHITE

Springfield Miss Lucy	R 210-00
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ROSE WINES

Babylonstoren	R 160-00
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METHODE CAP CLASSIQUE

Zorgvliet Simone	R 260-00
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RED WINES

CABERNET SAUVIGNON

Mimosa	R 165-00
Springfield Whole Berry	R 250-00

SHIRAZ

Mimosa	R 165-00
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PINOTAGE

Rickety Bridge	R 170-00
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MERLOT

Rickety Bridge	R 170-00
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BLENDED RED WINE

Babylonstoren Babel	R 220-00
Thunderchild	R 145-00

WINE BY THE GLASS

Glass White Wine	R 30-00
Glass Red Wine	R 35-00



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 22-00
Windhoek Lite	R 22-00
Amstel	R 22-00

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 16-00
Red Heart Rum	R 16-00
Amarula	R 16-00

COOL DRINKS

Coke	R 18-00
Coke Light	R 18-00
Sprite	R 18-00
Crème Soda	R 18-00
Fanta Orange	R 18-00
Tonic	R 16-00
Soda	R 16-00
Ginger Ale	R 16-00
Water still & sparkling	R 15-00
Appletiser	R 24-00
Grapetiser	R 24-00
Ice Tea	R 24-00

SMOOTHIES

Banana	R 45-00
Mixed Berry	R 45-00
Strawberry	R 45-00

MILKSHAKES

Chocolate	R 40-00
Banana	R 40-00
Strawberry	R 40-00
Bubble gum	R 40-00
Vanilla	R 40-00



The Hot Stuff

COFFEES

Filter Coffee	R 20-00
Decaf Coffee	R 20-00
Espresso Single	R 20-00
Espresso Double	R 26-00
Cappuccino	R 26-00
Decaf Cappuccino	R 26-00
Baby-chino	R 12-00
Americano	R 20-00
Café Latte	R 26-00
Mocha	R 26-00
Macchiato	R 26-00

TEAS

Ceylon	R 14-00
Rooibos	R 16-00
Red Cappuccino	R 26-00
Earl Grey	R 16-00
Chamomile	R 16-00
Green Tea	R 16-00
Mint Tea	R 16-00
Hot Chocolate	R 26-00
Milo	R 26-00



Start the day with...

SOMETHING SMALL R 50-00

1 Egg, 2 Rashers bacon, fried tomato and toast

I'M HUNGRY R 70-00

2 Eggs, 2 Rashers bacon, fried tomato, mushrooms and toast

FILL ME UP R 85-00

2 Eggs, 2 Rashers bacon, 1 pork banger, fried tomato, mushrooms and toast

STILL HUNGRY? FEEL FREE TO ADD

1 Egg	R 7-00
1 Bacon rasher	R 10-00
1 Pork banger	R 15-00
Baked Beans	R 7-00
Extra Onion	R 5-00
Small Chips	R 18-00
Large Chips	R 30-00
Extra slice Toast	R 3-00

BUBBLE AND SQUEAK R 85-00

Two poached eggs served on a fried potato and cabbage cake, grilled cherry tomato, sautéed baby spinach and bacon

FRENCH TOAST R 75-00

Fried egg bread with camembert cheese, bacon and syrup

HEALTH BOWL R 65-00

Fresh fruit, muesli and yoghurt with honey

THREE EGG OMELETTE WITH CHEESE R 40-00

Add bacon	R15-00
Add tomato	R 7-00
Add mushroom	R10-00
Add spinach	R 7-00
Add onion	R 5-00
Add ham	R12-00

BREAKFAST WAFFLE R 75-00

Scrambled egg bacon and roasted cherry tomato with a balsamic reduction

CROISSANT'S

Please note: The croissants are baked on site and take at least 25 minutes to prepare

Smoked trout with dill, cream cheese, rocket and capers R 105-00

Gypsy Ham, tomato, mature cheddar cheese, rocket and basil pesto R 75-00

Scrambled Eggs and Bacon R 65-00

Plain croissant served with mature cheddar, jam and butter R 45-00

MUFFINS R 40-00

Please enquire about our daily muffin selection. Served with mature cheddar, jam and butter.

What nicer thing can you do for somebody than make them breakfast?

Anthony Bourdain

Between the Buns

All our burgers are made with 180g pure beef patties and served with skinny fries and a side salad

Beef burger	R 95-00
Cheese burger	R105-00
Beef burger with a mushroom sauce	R105-00
Cheese and Bacon burger	R120-00
Cheese, Bacon and Egg burger	R130-00
Chicken burger with herb aioli	R 95-00
Banting burger with salad	R 95-00

Wrap Me Up

PRAWN WRAP	R105-00
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Sweet chilli prawns with salad greens, cucumber, mixed peppers, carrots and cream cheese served with a side salad

CHICKEN WRAP	R95-00
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Grilled chicken strips with a honey mustard orange sauce, salad greens, tomato, cucumber, mixed peppers, carrots and cream cheese served with a side salad

VEGETABLE WRAP	R85-00
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A medley of grilled vegetables with a basil pesto salad greens, tomato, cucumber, mixed peppers, feta cheese and hummus served with a side salad

SIRLOIN WRAP	R 105-00
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Lazy aged sirloin with garlic herb aioli, caramelised onion, salad greens, tomato, cucumber, mixed peppers, carrots and cream cheese, served with a side salad

Our Famous Meals

FISH OF THE DAY

R185-00

Fresh Kingklip, lightly pan fried and finished in the oven, served with truffle infused mash potato, seasonal vegetable and a creamy lemon butter sauce

SIRLOIN STEAK

R165-00

All our steaks are lazy aged they are best medium rare or medium

Served with skinny fries and seasonal vegetables

Please choose a sauce: Creamy mushroom, Red wine jus, Green pepper corn or Garlic butter

LAMB CHOPS

R185-00

3 grilled loin chops served with truffle infused mash potato and seasonal vegetables

Please choose a sauce Creamy mushroom, Red wine jus, Green pepper corn or Garlic butter

SEAFOOD PASTA

R155-00

Prawns mussels and kingklip served on a bed of angel hair pasta in a creamy zesty lemon garlic sauce

VEGETABLE PASTA

R105-00

Vegetable ribbons, lightly sautéed served on a bed of angel hair pasta, tossed in a homemade tomato herb sauce

CHICKEN PIE

R105-00

Open Chicken and mushroom Pie served with chips and salad

TRIO OF MUSHROOMS

R85-00

A trio of mushrooms served with a tomato sauce rocket and baby spinach salad

VEGETABLE RATATOUILLE

R105-00

Seasonal vegetables in a tomato and basil pesto sauce with quinoa



The Lighter Side of Life

SOUP OF THE DAY

R60-00

Please ask us what is on offer. Served with warm ciabatta bread

POKE BOWLS

PRAWN POKE BOWL

R135-00

Deshelled prawns served with a ponzu and soya chilli dressing, on a bed of angel hair pasta and baby corn, salad greens, cucumber strips, snap peas, red onion, cherry tomatoes and pickled radish finished with nori and sesame seeds

CHICKEN POKE BOWL

R105-00

Grilled chicken strips served with a honey mustard dressing, on a bed of angel hair pasta and baby corn, salad greens, cucumber strips, snap peas, red onion, cherry tomatoes and pickled radish finished with sesame seeds

BAKED PHYLLO PARCELS

R75-00

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

PRAWN COCKTAIL

R105-00

Our take of this classic dish, served in a parmesan cheese basket

HALF SHELL MUSSELS AND DESHELLED PRAWNS

R105-00

Served in a homemade tomato and herb sauce with warm ciabatta bread

PRAWNS AND CHORIZO

R105-00

Served with a baby leave salad and herb aioli



The Green Stuff

SMOKED TROUT SALAD

R105-00

Smoked trout, salad greens, cucumber, cherry tomato and onion, with a dill yoghurt dressing, fried capers and nori leaf

WARM BEEF SALAD

R95-00

Rare sirloin steak, salad greens, cucumber, cherry tomato, onion, dill pickles and a garlic herb aioli

CHICKEN SALAD

R85-00

Grilled chicken breast, salad greens, cucumber, cherry, tomato, onion, pecorino cheese and a basil pesto

SIMPLY DELICIOUS SALAD

R95-00

Rocket, roasted butternut, baby corn, pickled beetroot, fennel, sliced apple, feta cheese, pickled radish with a honey mustard dressing

VENISON SALAD

R95-00

Venison carpaccio, salad greens, cucumber, tomato and onion, with a balsamic reduction and a pecorino cheese chip

VEGETABLE SALAD

R75-00

Salad greens with crunchy vegetable medley, tossed in a balsamic dressing served with a basil pesto

To remember a successful salad is generally to remember a successful dinner; at all events, the perfect dinner necessarily includes the perfect salad.

George Ellwanger (1848-1906)



For the little ones under 12

We take great pride that only fresh produce is used in the restaurant and believe this should also be reflected in our menu for your kids. There is no reason why the kids can not enjoy good healthy food.

BREAKFAST

1 egg 2 rashers bacon and toast	R40-00
Scrambled eggs on toast	R35-00

MEALS

Grilled Chicken breast strips with skinny fries or salad	R55-00
Hamburger with skinny fries or salad	R55-00
Panko crumbed kingklip fingers with skinny fries or salad	R65-00
Angel hair pasta with homemade tomato herb sauce, served with cheddar cheese	R50-00
Pork banger and mashed potato	R40-00
Toasted ham and cheese sandwich with skinny fries or salad	R40-00

DESSERT

Vanilla ice cream and chocolate sauce	R35-00
Chocolate mousse	R45-00



For the sweet tooth

CAKE OF THE DAY	R45-00
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Please ask us for our cake of the day

LEMON CHEESE CAKE	R45-00
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Fridge set cheese cake with a zesty lemon syrup

MALVA PUDDING	R50-00
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Warm sponge pudding served with custard or cream

VANILLA ICE CREAM WITH CHOCOLATE SAUCE	R50-00
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Homemade warm chocolate sauce

CHOCOLATE MOUSSE	R60-00
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Homemade mousse to die for

BELGIUM WAFFLE	R60-00
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Served with cream or ice cream

BLACK GOLD ICE CREAM	R60-00
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Our signature dish with a twist

*There is no better way to bring people
together than with desserts.*

Gail Simmons