

Having a function or an event?  
Contact us about hosting it for you

# SAVEUR

Restaurant  
Simonstown

# EAT

## Nibbles

<b>Piquant Olives</b> ✓	R48
Marinated in a zesty olive oil with tapenade and artisan sour dough	
<b>Selection of Homemade Hummus</b> ✓	R58
Beetroot / roasted red pepper hummus with artisan sour dough	
<b>Soup of the Day</b> ✓	R68
With grilled country bread	
<b>Coconut Crumbed Hake Goujons</b>	R78
With Marsala mayo	
<b>Jalapeño Poppers</b> ✓	R78
With a Peppadew & cheddar sauce	
<b>Mac &amp; Cheese Bites</b> ✓	R66
With Chipotle mayo	
<b>Gambas Pil Pil</b>	R112
Chilli & garlic prawns in a zesty oil served with artisan bread	
<b>Homemade Fish Cakes</b>	R78
With Thai sweet chilli sauce	
<b>Salt &amp; Pepper Calamari Strips</b>	R84
With our signature tomato chilli jam	
<b>Duo of Camembert</b> ✓	R88
Baked & fried with toasted ciabatta, candied walnuts and red onion jam	
<b>Sticky BBQ Chicken Wings</b>	R78
With Chipotle mayo	

## Bread Box

Open sandwich, wrap or tramezzini  
Served with seasoned chips. \*Add a side salad R28

<b>Grilled Chicken</b>	R114
Bacon, avo with our house mustard mayo	
<b>Smoked Salmon</b>	R134
Avo and cream cheese	
<b>Parma Ham &amp; Mozzarella</b>	R114
Sun-blushed tomato with rocket walnut pesto	
<b>Cajun Prime Steak</b>	R124
Mozzarella, red onion jam with Peppadew mayo	
<b>Roast Butternut</b> ✓	R102
Feta, baby spinach with honey balsamic drizzle	

## Salads

<b>Grilled Chicken, Bacon &amp; Avo</b>	R114
Sun-blushed tomato with our house mustard mayo	
<b>Smoked Salmon, Prawn &amp; Avo</b>	R134
Tomato & caper salsa with orange & dill yoghurt	
<b>Grilled Cajun Prime Steak</b>	R124
Mozzarella, red onion jam with Peppadew mayo	
<b>Roast Butternut, Feta &amp; Apple</b> ✓	R102
Candied walnuts, baby spinach with honey balsamic drizzle	

## Gourmet Burgers

Beef or chicken  
Served with seasoned chips & giant onion rings

\*Add an extra beef patty or chicken breast R36  
\*Substitute for a Beyond Burger R54

<b>The Saveur Classic</b>	R110
<b>Bacon &amp; Avo</b>	R130
<b>Bacon &amp; Blue Cheese</b>	R130
<b>Bacon, Camembert &amp; Cranberry</b>	R130
<b>Brie &amp; Red Onion Jam</b>	R130
<b>Cheddar Jalapeño &amp; Peppadew Sauce</b>	R130
<b>Portobello, Feta &amp; Mushroom Sauce</b>	R130
<b>Mozzarella, Spicy Harissa &amp; Chorizo Sauce</b>	R130
<b>Gypsy Ham, Pineapple &amp; Cheddar</b>	R130
<b>The Saveur "Big Deal"</b>	R180

## Beyond Burgers



Served with seasoned chips, giant onion rings & vegan mayo

\*Add a side salad R28 \*Add an extra patty R76

<b>The Saveur Vegan Classic</b>	R164
<b>Vegan Cheddar</b>	R184
<b>Vegan Cheddar &amp; Avo</b>	R184
<b>Red Pepper Hummus &amp; Avo</b>	R184

## The Ovens & Pans

<b>Cumberland Pork Sausages</b>	R98
Mustard mash, Mediterranean vegetables, crispy leeks and rosemary jus	
<b>Slow Braised Lamb Shank</b>	R210
Mustard mash, Mediterranean vegetables, crispy leeks and rich minted jus	
<b>Chicken &amp; Chorizo Skewers</b>	R134
Lemon cous cous, Mediterranean vegetables and aioli	
<b>Bacon &amp; Mushroom Rigatoni</b>	R128
Parmesan, cream and wild rocket	
<b>Sun-blushed Tomato &amp; Baby Spinach Gnocchi</b> ✓	R124
Honey blue cheese sauce, candied walnuts and wild rocket	
<b>Panko Crumbed Pork Loin Chops</b>	R144
Mustard Mash, creamed leeks and apple purée	

## From the Grill

Served with seasoned chips & giant onion rings

<b>28oz BBQ Treacle Glazed Pork Ribs</b>	R234
<b>14oz BBQ Treacle Glazed Pork Ribs</b>	R156
<b>10oz Rump</b>	R166
<b>10oz Sirloin</b>	R166
<b>10oz Ribeye</b>	R198
<b>8oz Fillet</b>	R204

## Combos

Served with seasoned chips and a garden salad

<b>Hake &amp; Calamari</b>	R178
With tartar sauce and our signature tomato chilli jam	
<b>BBQ Ribs &amp; Calamari</b>	R212
With our signature tomato chilli jam	
<b>Ribeye Steak &amp; Calamari</b>	R264
With our signature tomato chilli jam	

## From the Shores

<b>Catch of the Day</b>	SQ
Ask your server	
<b>Beer Battered Hake</b>	R130
Served with tartar sauce	
<b>Herb Crusted Hake</b>	R130
Grilled served with rocket walnut pesto	
<b>Homemade Fish Cakes</b>	R110
Panko crumbed served with Thai sweet chilli sauce	
<b>Salt &amp; Pepper Calamari Strips</b>	R140
Crispy fried served with tomato chilli jam	
<b>West Coast Black Mussels</b>	R120
Lemongrass & garlic sauce with artisan bread	
<b>Grilled Tiger Prawns</b>	SQ
Sautéed in spicy harissa or lemon & garlic	

## You Complete Me

<b>Green Peppercorn Sauce</b>	R28
<b>Mushroom Sauce</b>	R28
<b>Cheddar Jalapeño Sauce</b>	R28
<b>Spicy Chorizo &amp; Harissa Sauce</b>	R28
<b>Garden Salad</b>	R28
<b>Red Onion Jam</b>	R28
<b>Tomato Chilli Jam</b>	R28
<b>Giant Onion Rings</b>	R28
<b>Seasoned Chips</b>	R28
<b>Mediterranean Vegetables</b>	R28
<b>Mustard Mash</b>	R28
<b>Rosemary &amp; Garlic New Potatoes</b>	R28

## Dinner Specials

### Tuesday - Steak Night

Our amazing chalkboard steak specials for 50% off

### Wednesday - Burger Night

Our Gourmet burgers served with chips and onion rings, buy 1 and get 1 absolutely free

### Thursday - Seafood Night

25% discount off all Seafood items on the menu

# AFTERS

**SAVEUR**  
Restaurant  
Simonstown

# DRINK

## Desserts

<b>Caramel Fudge Crème Brûlée</b>	R64
Baked & chilled custard with a glazed sugar crust and shortbread treat	
<b>Homemade Sticky Toffee Pudding</b>	R64
A rich and fluffy dark sponge smothered in toffee sauce served with vanilla ice cream	
<b>Homemade Chocolate Brownie</b>	R64
Topped with candied walnuts, chocolate sauce & vanilla ice cream	
<b>Pavlova</b>	R64
Meringue nest, chantilly cream, summer berries and berry compote	
<b>Baked Vanilla Cheese Cake</b>	R76
With fruit compote	
<b>Ice Cream</b>	R54
3 scoop selection	

## Decadent Drinks

<b>Dom Pedro</b>	R48
Amarula Kahlúa Whiskey Frangelico	
<b>Irish Coffee</b>	R48
<b>Kahlúa Coffee</b>	R48

## Liqueurs

Port	R35	Malibu	R22
Martini Dry	R22	Amarula	R25
Martini Bianco	R22	Baileys	R34
Martini Rosso	R22	Cointreau	R34
Sherry Med Cream	R30	Drambuie	R36
Sherry Dry	R30	Kahlúa	R25
Sherry Full Cream	R30	Tia Maria	R33
Pimms	R24	Grappa	R36
Jägermeister	R35	Frangelico	R30
Amaretto	R35	Tequila	R29

## Hot Drinks

<b>Espresso</b>	R22
<b>Double Espresso/Macchiato</b>	R24
<b>Americano</b>	R24
<b>Flat White</b>	R28
<b>Cappuccino/Latte</b>	R28
<b>Red Cappuccino/Red Latte</b>	R32
<b>Chai Tea Latte</b>	R32
<b>Choco Chino</b>	R32
<b>Hot Chocolate</b>	R32
<b>*Add Extra Shot</b>	R6
<b>*Add Almond Milk</b>	R6
<b>*Add Cream</b>	R6
<b>Selection of Teas (Ask your Server)</b>	R24



## Cold Beverages

<b>Soft Drinks</b>	R24
Coke, Coke Lite, Coke Zero, Fanta, Sprite, Sprite Zero, Creme Soda	
<b>Iced Tea</b>	R32
Peach, Lemon	
<b>Grapetiser / Appletiser</b>	R32
<b>Soft Drinks 200ml</b>	R21
Ginger Ale, Lemonade, Tonic Water, Soda Water	
<b>Red Bull</b>	R42
<b>Rock Shandy / Steel Works</b>	R34
<b>Water Still / Sparkling Small</b>	R28
<b>Water Still / Sparkling Large</b>	R38
<b>Fresh Fruit Juice</b>	R26
Apple, Orange, Cranberry, Strawberry, Pineapple	
<b>Shakes</b>	R44
Chocolate, Vanilla, Strawberry, Coffee, Chai	
<b>Smoothies</b>	R44
Made with real fruit purée (Combo of any 2 flavours) Banana, Kiwi Fruit, Apple, Blueberry, Strawberry	

Check out our non-alcoholic range of wines, beers & ciders

## Ciders

Savanna Dry	R36
Savanna Lite	R36
Savanna Non Alcoholic	R36

## Beers

Amstel	R36
Castle Lite	R36
Heineken	R36
Stella Artois	R42
Windhoek	R36



## Cocktail or not to Cocktail



## Spirits

Smirnoff	R22	Bells	R25
Grey Goose	R40	Jameson	R36
Gordon's	R25	Glenfiddich	R55
Bombay	R35	Jack Daniel's	R36
Captain Morgan	R25	Klipdrift	R22
Bacardi White	R25	Van Ryn's 10yr	R38

## Champagne

Moët & Chandon	R1150
----------------	-------

## MCC

Bottle / Glass

Krone Brut	R314 / R68
Krone Rosè	R314 / R68
Robertson Non Alcoholic	R166 / R42

## Rosè Wine

Kleine Zalze Rosè	R168 / R42
-------------------	------------

## Red Wines

Hartenberg Doorkeeper Shiraz	R206 / R52
M.A.N Pinotage	R186 / R48
Kleine Zalze Cab/Merlot	R186 / R48
M.A.N Cabernet Sauvignon	R186 / R48
Hartenberg Cab/Shiraz	R212
Spier Merlot	R174 / R44
Thelema Mountain Red	R194
DC De-alcoholised Red	R192

## White Wines

Buitenverwachting Buiten Blanc	R174
M.A.N Chenin Blanc	R186 / R48
Spier Sauvignon Blanc	R162 / R42
Weltevrede Vanilla Chardonnay	R172 / R44
Hartenberg Sauvignon Blanc	R212 / R54
Hartenberg Chardonnay	R268
Haute Cabriere Chardonnay Pinot Noir	R226
Thelema Sauvignon Blanc	R198
DC De-alcoholised Sauv Blanc	R156 / R62