



Fig Tree Restaurant

A LA CARTE





LIGHT MEALS

Grilled Chicken & Sweet Chili Wrap R 125

Grilled Chicken Strips with Paprika, Cajun Spice & Cheddar Cheese topped with lashings of Sweet Chili Sauce

Shrimp Sushi Tower R 115

Plump Shrimp mixed in a creamy Mayo & Sriracha sauce atop crunchy Cucumbers, silky Avocado* & sticky Sushi Rice

Pork & Chicken Bao Buns R 125

Soft & fluffy steamed Bao Buns: 1 filled with spicy, sticky Pork & Vegetables & the other with crunchy Chicken strips. Nestled on stir-fried Vegetables

Oxtail Bitterballen R 125

Ultimate Dutch! Served with a tangy Celery Remoulade, zesty Mustard, peppery Rocket & flavourful, charred Baby Onions

Smoked Salmon Stack R 120

Layered Smoked Salmon, Avocado* & Mango Salsa topped with 2 Succulent Prawns. Accompanied by our zingy Citrus Compote

SALADS

Seared Chicken & Avocado* Salad R 95

Crisp Baby Greens topped with Vine Tomatoes, Roasted Pumpkin Seeds, Cucumber, Feta, Peppers & Creamy Salad Dressing (Half portion)

Shrimp & Avocado* Salad R 110

Pan-seared Citrus Shrimp served with Avocado*, Salad Greens, Grilled Corn, Plum Tomatoes, Onions, Cucumber & 1000 Island Dressing (Half portion)

Fresh Garden Greek Salad R 90

Fresh Garden Greens adorned with Olives, Feta & Cucumber

STARTERS

Gnocchi in Creamy Gorgonzola & Mushroom Sauce R 110

Pillowy gnocchi in a silky, creamy sauce laced with Thyme & Garlic Butter-browned Mushrooms

Coconut Curried Soup R 125

Decadent mix of Prawns, Calamari & Mussels in a rich Lemongrass, Red Curry Paste & Coconut Broth. Served with Garlic Ciabatta (Substitute Ciabatta for Sourdough: R10)

Roasted Portabellini Mushrooms R 120

Generously stuffed with Spinach & Ricotta, served on a lush bed of Baby Greens, Cherry Tomatoes & Balsamic Reduction

Chicken Livers R 80

Smothered in our famous, chunky Peri-peri Sauce & served with crispy Garlic Bruschetta (Substitute Bruschetta for Sourdough: R10)

BURGERS

Banting option available: swap bun for giant mushroom

Classic Simbithi 200g Flame-Grilled Beef Burger R 165

Flame-Grilled Chicken Breast Burger with Chimichurri R 135

Bacon, Avo & Feta Burger R 170

Spiced Moroccan Lamb Burger R 160

200g Lamb Patty with Caramelised Onion, spicy Harissa Aioli, White Cheddar, Minted Tzatziki & hand-cut Potato Wedges

Flame-Grilled Simbithi Vegan Burger R 130

Served with spicy Pineapple & Onion Chutney

CLASSICS

Pork Belly R 200

Slow-roasted Pork Belly served with Mashed Potatoes, Rich Red Wine Jus & Seasonal Vegetables

Fillet Mignon R 245

200g Succulent Beef Fillet, served on Potato Fondant & Niçoise Vegetables, topped with Tangy Red Onion Marmalade, Béarnaise & Jus

Cashew Crusted Chicken R 165

Served on a bed of Noodle Stir Fry with spicy Indonesian Peanut sauce

Mozzarella & Spinach-Stuffed Chicken Fillet R 120

Served with roasted Sweet Potato rounds, Stir-Fried Vegetables & creamy Dijon Sauce

Traditional Slow-Braised Oxtail R 245

Served with Mashed Potatoes, Butterbeans & Vegetables

CURRIES

Enjoy without Poppadum & Roti for  option

Chef Godfrey's Kuku Bizari Ya Pwani R 192

True flavours from the East African Coast. Aromatic Chicken Curry slowly cooked in Coconut Cream & Traditional spices, served with Fragrant Basmati Rice, Roti & Poppadum. Accompanied with Sambals, Pickles & a Samosa

Curry of the Day

Served with Basmati Rice, Roti, Poppadum & Sambals

- Chicken R 165
- Lamb R 280
- Veg – Chickpea & Lentil  R 115

Gluten-free option available - 

Vegetarian dish - 

GRILLS

Steak, Egg & Chips R 190

300g Rump, topped with a fried Egg. Served with Shoestring Fries & Side Salad

Slow-Cooked Teriyaki Pork Ribs R 240

Served with Simbithi Coleslaw, Onion Tobacco & Rustic Chips

¼ Chicken & Prawn Combo R 185

Flame-grilled ¼ Chicken basted with a choice of Lemon & Herb or Peri-Peri Sauces & 3 grilled King Prawns. Served with rustic Chips & Side Salad



SAUCES

Peppercorn.....	R 40
Traditional Red Wine.....	R 40
Garlic Butter.....	R 40
Peri-peri.....	R 40
Mushroom.....	R 40
Hollandaise.....	R 40
Lemon Butter.....	R 40
Tartare.....	R 40





FROM THE OCEAN

Simbithi Fish & Chips R 162

Crispy Beer-battered Hake served with a Side Salad, shoestring Fries & Tartar Sauce

Cajun Fried Calamari R 155

Spicy Cajun-fried Calamari with Sweet Chili Sauce, Mayonnaise, Side Salad & shoestring Fries

Grilled Kingklip R 240

Beautifully grilled Kingklip steak served with Teriyaki stir-fried Vegetables, roasted Homemade Butternut Gnocchi, Salsa Verde & Seafood Velouté

Seafood Platter for 1 R 220

Thai Mussels in Coconut Milk, grilled Hake, fried Calamari Rings, 3 grilled Prawns, Peri-peri sauce & rustic Chips



EXTRAS

Rustic Chips.....	R 35
Extra Fries.....	R 25
Onion Rings.....	R 25
Mashed Potato.....	R 32
Roti.....	R 13
Sweet Potato Chips.....	R 40
Side Salad.....	R 32
Steamed Vegetables.....	R 38
Rice.....	R 20

PASTAS

Gluten-free Penne Pasta available: R20

Prawn Aglio Olio (Garlic & Oil) R 175

Served with a Tomato & Onion Salad, crusty Bread & Parmesan

Classic Mediterranean R 126

Penne Pasta tossed with pan-seared Plum Tomatoes, dried Chili Flakes, marinated Kalamata Olives, Danish-style Feta, Garlic & Basil Pesto

Add Chicken for R25

Spaghetti Bolognese R 121

Spaghetti topped with Classic Italian, Tomato-Based Beef Bolognese Sauce

Cajun Chicken R 115

Succulent Chicken cooked in a creamy Cajun sauce, tossed with Pasta. Served with Garlic Ciabatta (Substitute Ciabatta for Sourdough: R10)

Honey Roasted Butternut Pasta R 110

Penne, Lentils, Feta, sweet Bell Peppers, Rocket & Basil Pesto tossed in Coconut Cream

SWEETS

Creamy Spiced Panna Cotta R 70

Rich, creamy set Custard infused with Cinnamon & Star Anise & coated in desiccated Coconut. Topped with a refreshing, mixed Berry Compote

Chocolate Pot De Crème R 65

Chocolate Custard Topped with Crumbled Meringues & Fresh Berries

Decadent Slice of the Day R 60

Please enquire with your waitron about the available cakes



A note from **OUR CHEF**



Welcome.

At Simbithi, we often speak about 'home' being more than a feeling. The same may be said about food, we believe, and the soul it brings to gathering. Whether you are here for a breakfast with your family, a working lunch, a romantic dinner or 'just because', we are honoured to host you.

As you settle into the Fig Tree Restaurant's atmosphere, we hope you feel the essence of home. Every dish on our menu is prepared fresh, with love and a touch of magic from our team. #TheSimbithiExperience is one we are proud to share with you.

If you have any dietary requirements, preferences or allergies, please speak to your waitron about alternative dining options.

Enjoy your meal.

Executive Chef Godfrey Kinyanjui

