

ALL DAY BREAKFAST

THE EXCLUSIVE PLATE

R105

Back Bacon, Lamb Sausage, Two Eggs (of your choice: Fried, Scrambled or Poached), Grilled Tomato, Sautéed Mushrooms and your choice of Brown or White Toast

THE THREE EGG SCRAMBLER

R80

Scrambled Eggs - Grilled Tomato, Back Bacon and your Choice of Brown or White Toast

Wild Coast Omelette - served with your choice of Brown or White Toast

R85

Please select 3 fillings from:

• Mushroom

• Red pepper

• Green pepper

• Onion

• Tomato

• Cheddar

EGGS BENEDICT

R125

Poached Eggs with your choice of smoked salmon or country ham, served on toasted bread topped with creamy hollandaise sauce

SAUSAGE CHUTNEY

R90

Your Choice of Roti, Sambals or Homemade Toasted White or Brown Bread

EGG CHUTNEY

R75

Your Choice of Roti, Sambals or Homemade Toasted White or Brown Bread

TOASTED SANDWICHES

Available in White or Brown bread.
Served with Hand Cut Rustic chips or side salad

Cheese & Tomato

R70

Chicken & Mayo

R75

Ham & Cheese

R80

Bacon & Egg

R85

LIGHT MEALS

WARM ROASTED VEGETABLE SALAD

R95

Butternut, Baby Marrow, Cherry Tomato, Red Onion, Mixed Peppers and Feta Cheese

POKER SALAD

R75

Fresh Lettuce, Tomato, Olive, Cucumber, Feta Cheese, Boiled Egg, Roasted Corn, Classic Vinaigrette

BEEF CHEESEBURGER

R105

Spiced Ground Beef, Fresh Lettuce, Tomato & Gherkin, Hand Cut Chips

CHICKEN CHEESEBURGER

R95

Cajun Spiced Chicken Breast, Lime Mayonnaise, Fresh Lettuce, Tomato, Gherkins, Hand cut Chips

VEGETARIAN BURGER

R85

Soya Patti, Tartare Sauce, Fresh Lettuce, Tomato Chutney, Hand Cut Chips

PRIVE COMBO BASKETS

HAND CUT CHIPS & SAMOOSA

R85

Your Choice Of Chicken Or Corn & Cheese with Dipping Sauce

DEUCE

R105

Buttermilk Chicken Medallions, with Hand Cut Chips and Dipping Sauce

HOLD ‘EM

R145

Tempura Hake, Halloumi Crumbed Sticks, Hand Cut Chips and Dipping Sauce

CARNIVORE

R235

Sticky Pork Ribs, Spicy Chicken Wings, Lamb Kebabs, Hand Cut Chips and Dipping Sauce

SURF & TURF

R325

Sirloin Strips, Spicy Crumbed Prawns, Tempura Hake, Hand Cut Chips or Side Salad, Mushroom or Pepper Sauce

LOUNGE DINING

BARBECUE SIRLOIN

R185

Herb And Balsamic Marinade, Roasted Vegetables, Hand Cut Rustic Chips or Side Salad, Mushroom or Pepper Sauce

GRILLED CALAMARI

R165

Plain Or Cajun Calamari, served with Yellow Rice, Lemon Or Garlic Butter

LAMB CHOPS

R215

Tender Lamb Chops Lightly Basted, Roasted Vegetables, Hand Cut Fries or Side Salad, Mushroom or Pepper Sauce

GRILLED CHICKEN SUPREME

R175

Herb Basted Grilled Chicken Supreme, Roasted Vegetables, Hand Cut Fries or Side Salad

CAPE MALAY CHICKEN CURRY

R165

Poppadom, Sambals and Yellow Rice or Roti

DURBAN STYLE LAMB CURRY

R185

Poppadom, Sambals and Yellow Rice or Roti

SUGAR BEAN CURRY

R145

Poppadom, Sambals and Yellow Rice or Roti

BEER BATTERED HAKE (GRILLED OR FRIED)

R165

Served with Hand Cut Fries, Tartare Sauce, Fresh Lemon

DESSERT

LOCAL CHEESE PLATE SELECTION

R125

Served with Biscuits, Fruit Compote & Grapes

FRESHLY SLICED FRUIT PLATE

R75

Drizzled with Mint Syrup

TRIO OF CAKES OF THE DAY

R105

Served With Whipped Cream and Berry Compote

ICE CREAM AND CHOCOLATE SAUCE

R70

Vanilla, Chocolate Or Strawberry, Chopped Nuts and Chocolate Sauce

SUN PRIVE WINE LIST

HOUSE WINE

Glass

Sun International white, Chenin Blanc

R40

A highly aromatic wine with perfumy flavors and quiche, guava, apple and herbal nuances. The well-rounded palate ends in a crisp dry finish.

Sun International Red, Cabernet Sauvignon

R45

Rich chocolate and mocha toastiness on the nose with a ripe blackcurrant palate. Silky smooth, has a soft mouthfeel and lingering taste.

Sun International Rose

R45

A Delicate pink, aromatic wine with lucious nose of upfront muscat and rose petal flavors.

BUBBLY

Bottle

JC Le Roux Le Domaine

R170

This party friendly bubbly offers lighter alcohols and a lively fruitiness on the palate.

JC Le Roux Freurette Non-alcoholic

R150

Strawberries and plum flavors come alive with a well-balanced freshness and sweetness on the palate.

Pongraz

R350

Delicate yeasty tones, layered with toast and ripe fruit

VIN BLANC

Durbanville Hills Sauvignon Blanc R185

Delightful combination of ripe citrus, passion fruit, winter melon, mango, gooseberries, pineapple and hints of green grassy notes.

Pierre Jourdan Tranquille R140

An Elegant easy drinking summer wine, low in alcohol, fragrant and refreshing

Tokara R220

Tropical Fruit Flavours with Citrus and a hint of toasted oak.

VIN ROUGE

Beyerskloof Pinotage R200

South Africa’s most popular Pinotage from the king of Pinotage, Beyers truter.

Alto Rouge R225

Elegant red fruit flavours on the palate, backed-up by soft, elegant tannins.

Durbanville Hills Merlot R220

Combination of red berries, mint chocolate, vanilla and sweet wood spice.

VIN ROSE

Nederberg Rose R120

Delicious flavours of ripe guava, almond and decadent caramel

MENU

Privé
Sun



Wild Coast Sun