

## BREAKFAST

### LUXURY GRANOLA

Dark chocolate chips and cranberry, double cream yoghurt and honey drizzle

V R95

### CINNAMON OATS

Creamy oats, roasted apple, cinnamon and chopped pecans

V R58

### FRESH FRUIT BOWL WITH PLAIN YOGHURT AND HONEY

V R70

### ON TOAST [HEALTH/CIABATTA OR RYE TOAST]

- Smashed avo, toasted seeds, peppadews and Feta
- Sun-dried tomato hummus, roasted cherry tomatoes, Feta & rocket
- Smashed avo, sauteed broccolli and Parmesan shavings, lemon oil
- Butter beans in a mild curry sauce with fresh coriander
- Add a poached egg

V R80

V R75

V R85

VE R75

R10

### CLASSIC BREAKFAST

#### Sunset Classic

Eggs, Bacon, mushrooms, roast tomato, pork or lamb sausage and curried beans, served with Ciabatta/Rye

R120

#### Sunset Mini

Eggs, bacon, mushrooms, roast tomato, served with Ciabatta/Rye bread

R60

#### Shakshuka

Two free range eggs, baked in a Middle Eastern scented tomato gravy and Butter Beans topped with Feta and coriander, served with toast

V R88

#### Sunset Benedicts

Our spin on the classic: 2 poached eggs, toasted potato bread and decadent Hollandaise sauce

- Maple Glazed Bacon and roasted vine tomatoes
- Smoked Salmon, capers and rocket
- Wild Mushrooms and baby spinach

R100

R135

V R100

#### Three Egg Omelette with toast

- Bacon and mushroom
- Spinach, mushroom and Feta
- Roast tomato, basil and Feta
- Egg whites only

R100

V R95

V R90

add R25

#### CHICKEN LIVERS ON TOAST

In a spicy tomato gravy with a touch of cream

- Add a poached Egg

R75

R10

#### CROISSANTS

- Plain
- Butter, Cheddar cheese and Jam
- Scrambled egg & smoked salmon
- Scrambled egg, Maple glazed Bacon and roasted vine tomato
- Srambled egg and cheese

V R40

V R60

R120

R85

V R75

#### EXTRAS:

- Egg R10
- Roast tomato R15
- Smoked Salmon R60
- Mushrooms R25
- Feta Cheese R25
- Toast (Rye/Ciabatta/Sourdough) R15
- Lamb sausages R30

- Bacon R25

- Cauliflower Bread R20

- Avocado R22

- Cheddar R25

- Hollandaise R38

- Pork Sausage R25

#### SWEET

#### BRIOCHE FRENCH TOAST

Vanilla, creamed cheese and seasonal fruit

V R90

#### BLUEBERRY FLAPJACKS

Traditional flapjacks with home made blueberry jam & whipped cream

V R80

## SMALL PLATES

### DEEP-FRIED OLIVES

Stuffed with ricotta, crumbed, deep-fried and served with chilli and spring onion mayo

V R65

### LOADED HUMMUS

Roasted cauliflower and courgette, sumac, coriander, garlic focaccia

VE R80

### CRISPY SQUID AND TENTACLES

Coriander and lime mayo, nam jim dressing

R105

### HERBED FISHCAKES

Hake and potato fishcakes, spiked with chilli, spring onion and coriander, served with sesame and sriracha coleslaw

R75

### CRISPY CHICKEN WINGS

Marinated in buttermilk, twice fried in our secret spice mix, and dunked in a Korean glaze, garnished with charred corn and sesame seeds

R90

### WONTON PRAWNS

Wrapped and crispy fried, sweet soy and ginger dip and charred pineapple salsa

R120

### SPANISH CHICKEN LIVERS

Chicken livers, sauteed with garlic, chorizo and paprika, creamy tomato reduction and toasted sourdough

R80/R135

## KIDS

### MARGARITA PIZZA

- Add bacon
- Pineapple

R75

R15

R8

### BANGERS AND MASH

With fresh garden peas

R65

### FISH NUGGETS

Panko crumbed hake with chips and peas

R65

### SUNSET KIDS BURGER

120g beef patty with cheese, served with chips,

R75

### PIZZA SAUCE PENNE

Penne pasta, tossed with our secret pizza sauce, topped with Parmesan cheese

R65

### SUPER CHEEZY PENNE

smothered in cheese sauce

R70

### SOUTHERN FRIED CHICKEN NUGGETS

Served with chips, cucumber and apple slices

R68

## BURGERS & BUNS

### PANKO CRUMBED FISH BURGER

Panko crusted hake fillet, home made tartare sauce and crisp lettuce in a toasted brioche bun

R140

### SUNSET BEEF BURGER

Brioche bun, 160g free range beef patty, mature Cheddar, Streaky bacon, mushrooms, tomato relish, pickles and red onion

R155

### LAMB BURGER

Oregano and mint flavoured patty, topped with Tzatziki, pickled red onion, rocket and tomato

R160

### KATSU FRIED CHICKEN BURGER

Asian slaw, Kewpie mayo and tender chicken fillets, buttermilk marinated and fried in a blend of secret spices

R130

### SUNSET VEG BURGER

Chickpea, lentil and vegetable patty, tomato, smashed avo and baby spinach

V R115

### LOBSTER ROLL

Butter poached crayfish tail, snipped chives, lemon mayo and crunchy lettuce in a toasted brioche roll & served with a side of herb butter

R250

All served with hand cut fries

## DESSERT

### VANILLA ICE CREAM

with Chocolate Sauce

R40

### CHOCOLATE BROWNIE

with Vanilla Ice Cream

R49



\* All our beef, lamb, mutton, poultry & seafood is Halaal friendly

V Vegetarian VE Vegan

## POKE BOWLS

All our poke bowls are served on a base of sticky Jasmine rice, Edamame, mint, coriander, cucumber and carrot, topped with avocado, sesame, miso mayo, seaweed, radish and pickled cabbage

<b>PRAWN</b> Lime and chilli grilled prawn tails	<b>R155</b>
<b>SQUID AND TENTACLES</b> Spicy grilled or salt and pepper fried	<b>R145</b>
<b>KOREAN FRIED CHICKEN</b> Tender chicken strips, spice coated, fried and dunked in a sticky ginger and soy glaze	<b>R130</b>
<b>VEGAN</b> Crispy tofu and mushroom, vegan mayo	<b>VE R115</b>

## MAINS

<b>BEER BATTERED HAKE AND CHIPS</b> Served with minted smashed peas and tartare sauce	<b>R135</b>
<b>FRESH LINEFISH OF THE DAY</b> ask your server	<b>SQ</b>
<b>STEAK OF THE DAY</b> Ask your server about the cuts & sauces of the day, grilled and served with fine French beans and fries	<b>SQ</b>
<b>ROSEMARY GRILLED LAMB CHOPS</b> Grilled loin chops, roasted vine tomatoes, capers and green beans, Dijon mustard whipped mash and mint chimicuri	<b>R285</b>
<b>SLOW COOKED LAMB SHANK</b> Braised with aromatic herbs, red wine and tomato. Served with roasted garlic mash	<b>R295</b>
<b>BRINJAL INVOLTINI</b> Spinach and ricotta, wrapped in char-grilled brinjal, oven-baked with tomato, olives, Parmesan cheese and fresh basil	<b>V R160</b>
<b>COCONUT CHILLI SPRING CHICKEN</b> 1/2 or Full Spring chicken, marinated in coconut milk, ginger and lime, butter roasted with chilli flakes and fresh rosemary, served on handcut fries	<b>R160 / R220</b>

## SWEET SIDE

<b>BAKED WHITE CHOCOLATE CHEESECAKE</b> Caramelised white chocolate, berry compote	<b>R80</b>
<b>TRIPLE CHOCOLATE BROWNIES</b> with pecan and golden syrup ice cream	<b>R75</b>
<b>CAKE OF THE DAY</b>	<b>R60</b>
<b>TURKISH DELIGHT PANNA COTTA</b> Rose and strawberry sauce	<b>R75</b>
<b>CROISSANT BREAD AND BUTTER PUDDING</b> Vanilla Bean ice cream	<b>R75</b>

## SALADS

<b>ROCKET &amp; ARTICHOKE SALAD</b> Rocket and baby spinach, char-grilled artichokes, avocado, Parmesan shavings, edamame beans and lemon dressing	<b>R125</b>
<b>FALAFEL SALAD</b> Pickled cabbage, avocado, sesame, rocket, char-grilled brinjal and green olives, drizzled with a tahini and maple dressing	<b>VE R125</b>
<b>CHAR-GRILLED CHICKEN AND LENTIL SALAD</b> Brown lentils, grilled chicken breast, Danish Feta, red onion and avocado dressed with a honey mustard vinaigrette	<b>R130</b>
<b>GRILLED CALAMARI SALAD</b> Lemon butter grilled, kalamata olives, plum tomatoes, Feta cheese, grilled zucchini, lemon vinaigrette	<b>R140</b>
<b>ROSEMARY PEAR AND BLUE CHEESE SALAD</b> Fresh pears, roasted with olive oil and rosemary, tossed with mixed greens, Danish Blue cheese and candied Pecan nuts and red onion	<b>V R125</b>

## PASTAS

<b>PRAWN &amp; CHORIZO AGLIO OLIO</b> Prawns, sautéed with garlic, chilli, lemon, tossed with Angel hair pasta, Chorizo, fresh Parmesan and chopped parsley	<b>R175</b>
<b>CREAMY SEAFOOD TAGLIATELLE</b> A fresh medley of seafood, sauteed with garlic, deglazed with white wine, and finished in a Parmesan cream sauce and topped with gremolata	<b>R220</b>
<b>BACON, VODKA &amp; TOMATO PENNE</b> Fresh basil and Parmesan	<b>R138</b>
<b>MUSHROOM &amp; CHICKEN TAGLIATELLE</b> Simmered in a Porcini mushroom enriched Parmesan cream sauce, chicken fillets, fresh basil and shavings of Parmesan	<b>R155</b>
<b>BRINJAL, TOMATO &amp; RICOTTA PENNE</b> Smoky brinjal, tossed with Italian tomato sauce, capers, olives, chilli and ricotta	<b>V R150</b>
<b>BUTTERNUT AND GORGONZOLA PENNE</b> Rosemary roasted butternut, Gorgonzola and candied pecan nuts in a creamy Parmesan sauce	<b>V R165</b>

## SOURDOUGH TOASTIES

Served with chips and a salad garnish

<b>CHICKEN MAYO</b> • Classic with gherkins • Spicy - green chilli and coriander	<b>R80</b> <b>R80</b>
<b>ROAST TOMATO, MOZZARELLA &amp; BASIL PESTO</b>	<b>V R75</b>
<b>THREE CHEESE MELT</b> Cheddar, Mozzarella and Feta, Dijon mustard and Spring onion	<b>V R80</b>
<b>THE ULTIMATE STEAK SANDWICH</b> Rare roast steak, Blue cheese pate, grilled onions	<b>R120</b>
<b>CHEESE AND CURRY TOASTIE</b> Our curry of the day in a toastie with mature Cheddar	<b>R95</b>

## WRAPS (served with chips and a salad garnish)

<b>SPICY PANEER AND TOMATO</b> Paneer, stir-fried with masala spices, tomato, cucumber, red onion, lettuce and yoghurt	<b>V R98</b>
<b>PESTO CHICKEN</b> Lemon and pesto grilled chicken strips, Feta, avocado and Baby spinach	<b>R105</b>
<b>STEAK AND TZATZIKI</b> Grilled and sliced steak, tomato, fresh greens, tzatziki	<b>R120</b>

## PIZZA

<b>YBK</b> Tomato, Mozzarella and basil	<b>V R110</b>
<b>GOLIATH HERON</b> Bacon, avo Feta	<b>R165</b>
<b>FLAMINGO</b> Bacon and Pineapple	<b>R140</b>
<b>HOODED VULTURE</b> BBQ Chicken, jalapeno, Feta and coriander	<b>R155</b>
<b>SANDPIPER</b> Prawn, chorizo and feta	<b>R195</b>
<b>BLUE CRANE</b> Gorgonzola, onion marmalade and fresh wild rocket	<b>V R170</b>
<b>OLIVE SUNBIRD</b> Charred brinjal, artichokes, olives, roasted peppers and Zucchini hummus dressing	<b>VE R150</b>
<b>WATERDIKKOP</b> Bacon, mushrooms and poached egg	<b>R150</b>
<b>BLUE TIT</b> Free range deboned chicken thighs, marinated in yoghurt and masala spices, grilled and served with tzatziki, charred brinjal, pickled red onion and garlic flat bread	<b>R140</b>

\* All our beef, lamb, mutton, poultry & seafood is Halaal friendly | **V** Vegetarian **VE** Vegan