Southern Sun
CAPE SUN

À La Carte Menu

12h00 – 22h30

Starters and Appetisers

Caesar Salad	R155
ADD: Pulled Chicken (+R35), Bacon (+R50), Prawns (+R80) or Avocado (seasonal)	
Summer Chicken Salad (shredded farmhouse chicken, corn, crispy salad leaves and a creamy honey mustard dressing)	R160
Warm Sugar Snap Salad with toasted cashew, grilled lemon cream cheese, mint, red onion, and sunflower shoots	R150
Ostrich Crudo Wrapped in Sweet Melon and Truffle Oil	R165
Fresh Lemon and Black Pepper Couscous, Roasted Butternut and Greek-style Feta	R105
Flame-Grilled BBQ Chicken Wings	R130

Poke Bowls

Crispy Fried Chicken	R170
Exotic Mushrooms	R190
Crispy Panko Prawns	R230

Poke bowls are served with green onion, sushi rice, edamame beans, avocado, crunchy vegetables, soy sauce reduction, Japanese mayonnaise and green shoots

Toasted Sandwiches

Classic Grilled Cheese, Pimento and Italian Tomato	R120
Bacon, Egg and Cheese Bun with Caramelised Onion	R145
Herbed Chicken Mayo	R150
Sriracha Chicken and Avocado with Rocket	R175
Avocado on Health Bread, Lightly Toasted, with Fresh Chilli in Oil	R120

All toasted sandwiches are served with chips

Authentic North Indian Curries

Butter Chicken	R180
Lamb Madras	R350

All curries are served with jeera basmati rice, buttered roti and sambals

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Signature Burgers

Panko-Crumbed Chicken Burger with Asian Slaw and Sriracha Mayo	R175
Char-Grilled Wagyu Beef Burger (150g)	R220
Cape Sun Gourmet Cheese Smash Burger with Guacamole, Bacon Bits and Caramelised Onion	R220
Homemade Chickpea and Bean Vegetarian Burger	R160

All burgers are served with chips

From the Sea

Fried Calamari with Sriracha Aioli, Pickled Carrots, Onions and Cucumber	R155
Battered Hake Fillet with Chips and Dill Mayo	R170
Local Line Fish, Middle Eastern Cauliflower Rice, Tender stem and Lemon- Dressed Rocket	R290

Pastas

Penne with red pepper pesto, blistered tomato and Franshoek style bocconcini	R210
Creamed Forest Mushroom Pasta with Shaved Parmesan	R250

ADD: 3 Prawns (+R80) or Chilli (+R25)

Grills

Shisanyama Platter: Sirloin steak (120g), Boerewors, Chicken Wings, Pap and Chakalaka	R230
Chef's Matured 300g Steak with Chips and a Side Salad	R320
Grilled Garlic Prawns (6), Fresh Lime, Japanese Mayo and Fried Rice	R220

For the Little Ones

Kid's Cheese and Tomato Toastie	R90
Kid's Burger (Beef or Chicken)	R110
Kid's Chicken Strips	R110

All kids' meals are served with chips

Dessert

Trio of Local Ice Cream	R65
Crêpe Suzette served with Vanilla Bean Ice Cream	R100
Chocolate and Caramel Mousse Cake served with Vanilla Ice Cream	R100

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10/2026