

The Sun Lounge

11h00-17h00

freshly baked

Classic Scones	125
butter • jam • whipped cream	
Vanilla Baked Cheesecake	125
Croissants	145
butter • jam • grated cheddar cheese	

sweet treats

Sticky Toffee Pudding (n)	175
green apple sorbet • caramelised banana • salted toffee sauce	
Trio of Homemade Ice Cream & Sorbets	155
seasonal berries	
Marine Pavlova (n)	185
orange curd • white chocolate mousse • pistachio sponge • berry gel • strawberry ice cream	

light snacks & lunch

West Coast Oysters (gf)	185
mignonette • cucumber & dill granita	
Bar Snack Platter (gf)	185
beef biltong • droëwors • vegetable crisps • marinated olives	
Smoked Snoek Pâté	155
ciabatta melba • mebos chutney • micro salad	
Marine Fishcakes	155
lemon aioli • citrus & shaved fennel salad • avocado	
Dalewood Huguenot Cheese Soufflé (v)	160
cheese fondue • parmesan	
South African Cheese Board	245
selection of home-made preserves • lavash	

TOASTED SANDWICHES	
ciabatta wholewheat rye white brown choice of triple-cooked chips or boutique salad	
Ham & Cheese	155
Ham, Cheese & Tomato	155
Chicken Mayonnaise	165
Tuna Mayonnaise	165
Dalewood Brie (v) (n)	185
onion marmalade • sundried tomato and cashew pesto • tomato	
Classic BLT Club	185
bacon • lettuce • tomato • fried egg	
WRAPS	
choice of triple-cooked chips or boutique salad	
Grilled Chicken Wrap	215
curried butterbean & chickpea hummus • goats' cheese • tomato • pickled onion • mixed leaves	
Roasted Vegetable Wrap	205
curried butterbean & chickpea hummus • goats' cheese • tomato • pickled onion • mixed leaves	

v vegetarian | vg vegan | gf gluten-free | n nuts and/or sesame seeds and/or peanut oil

menu items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, SOYA & DAIRY should you have any allergies please speak to your waiter who will advise on all ingredients used please note that we are a cashless establishment