



join us for our famous sunday roast
three course buffet | R549 per person
kiddies R189 under 12 | booking essential

SUIKERBOSSIE RESTAURANT

HOUT BAY | EST 1937



WEEKDAY MENU

tuesday - friday

BREAKFAST

served between 9h00 - 12h00

kiddies breakfast R115

one egg your way served with two rashers of bacon, toast & a small juice

croissant pain perdu R145

french toasted croissant served with a berry compote & cream cheese

classic french toast R125

brown or white egg-fried bread with cinnamon, sugar & maple syrup

eggs benedict R128

two poached eggs served with an english muffin, bacon & creamy hollandaise sauce

full english R185

two eggs your way served with bacon, pork sausage, tomato & mushrooms served with your choice of white or brown toast

with the choice of orange juice, tea or coffee

omlette R125

three eggs & the choice of three fillings
bacon | mushrooms | onion | cheese | tomato served with white or brown toast
add extra R18

vegan scramble R138

a scramble of tomato, mushroom, onion & courgettes
served with white or brown toast

LUNCH

served between 12h00 - 15h00



toasted sandwiches

choice of brown or white bread served with potato wedges
cheese & tomato R95 | egg & bacon R115

soup of the day R95

please ask your waiter

beef burger R159

juicy beef burger topped with bacon, cheese, & garnish served with potato wedges & garlic aioli

steak roll R185

sliced beef fillet & mustard sauce served on a baguette with potato wedges & french dip

pie of the day R145

served with potato wedges & house side salad

fish & chips R175

beer battered or fried
served with chips, aioli & tartar sauce

cob salad R165

bacon, feta, apple chutney, avocado (seasonal) lettuce, croutons & a poached egg

veggie poké bowl R145

seasonal veggies with lettuce, tomato, cucumber, red onion, cranberries, avocado (seasonal), hummus, toasted seeds & nuts

add beef fillet R75

add beer battered fish goujons R65



Snap here to pay



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TEA & BEVERAGES

TEA TIME

served between 9h00 - 15h30

our famous scones R95

two home baked scones served with
fresh cream, butter & jam selection

south african pancakes

cinnamon & sugar R75
banana, cream & caramel R95

milk shakes R85

chocolate | vanilla | strawberry | lime

vanilla ice-cream R55

served with hot chocolate sauce

BEVERAGES

served between 9h00 - 15h30

hot beverages

filter coffee R38
cappuccino R46
flat white R44
espresso R32
double espresso R39
café latte R49
americano R40
cortado R43
irish coffee (bells) R85
hot chocolate | milo R56
ceylon tea blend R42
rooibos tea R42
early grey tea R42
strawberry tea R42
black current tea R42
red cappuccino R46

milk alternatives

milk lab almond milk R10
milk lab oat milk R10

cold drinks

coke, coke zero, lemonade, ginger ale, tonics R37
spar-letta cream soda R37
orange fanta R37
grapetiser | appetiser R48
small still | sparkling R32
large still | sparkling R56
bos ice tea peach | lemon R42
red bull R58
glass of assorted juice R42
cordials - cola | passionfruit | lime R14



ABOUT US

the Suikerbossie Restaurant & Estate is set in the most beautiful natural surroundings.
nestled between the forest & surrounding ocean views of Llandudno & Hout Bay, visiting can be a magical experience.
our well kept gardens & lawns make for the perfect setting for an outdoor wedding ceremony & the perfect spot for sunset drinks & canapés.
the two brothers & owners Miki & David Smith have been running Suikerbossie since 1990.
with Miki leading the kitchen along side head chef Brian Smit & David running the front of house with his son the manager Ross Smith.
together they run an incredible restaurant & venue, creating the most magical events & memories for guests.
there are currently three cottages on the estate where guests can escape the day before their wedding & enjoy a relaxed stay in a tranquil setting & surrounding.
or for guests who are looking for the perfect getaway or staycation