



SUNSETS &  
*Mermaids*  
RESTAURANT & BAR

SEASONAL MENUS

*Summer Season*  
2022

"IT'S COASTAL COOKING AT ITS BEST, WITH A DELICIOUS &  
DECADENT LOOK AT SEAFOOD."



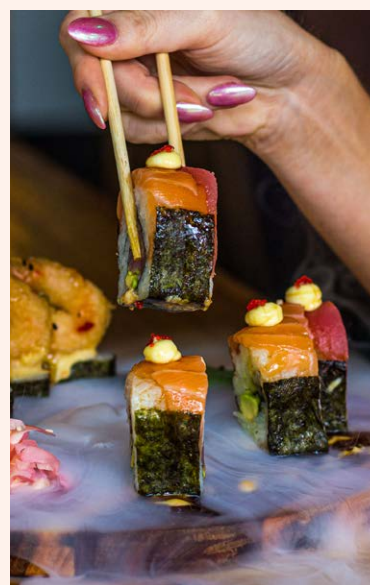
# Sunsets and Mermaids is the new place where Durbanites and travellers enjoy la dolce vita ...the good life... in an intimate, all-day meeting place in the heart of Umhlanga Village.

Meet for a cocktail as the sun goes down. Indulge in the best locally caught seafood, with a hint of coastal Italian and Pacific rim flavours. Catch up with friends at any time of the day. Turn the everyday into a special occasion over a light lunch, sushi or a romantic dinner in a laid-back tropical setting that brings back memories of those long summer days.

Sunsets and Mermaids was inspired by the story of a mermaid that fell in love with the little town of 031 Durban. She travelled to Italy and to mythical

places all over the world. She surfed Honolulu and fell in love with Atlantis. But her longing for Durban brought her back home every time. And here she stayed.

In tribute to her, this 100-seater restaurant is anchored by an oyster and sushi bar, serving the freshest hand-rolled sushi and oysters handpicked from the rock beds of the wild east coastline of KZN. The menu features old school classics and local seafood favourites, with a range of Italian coastal dishes to celebrate our mermaid's travels.



# SET MENU A | TWO COURSE

R250 VAT Inclusive

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## STARTER COURSE

**CRUNCHY CHICKEN TACO** crunchy chicken, guacamole, micro greens, japanese mayo, char-grilled pineapple & red onion pickle.

or

**SALT & PEPPER SQUID** top & tail two ways, deep-fried or grilled au naturel & served with toasted ciabatta.

or

**PRAWN FASHION SANDWICH** layered with avocado, prawn & sushi rice.

## MAIN COURSE

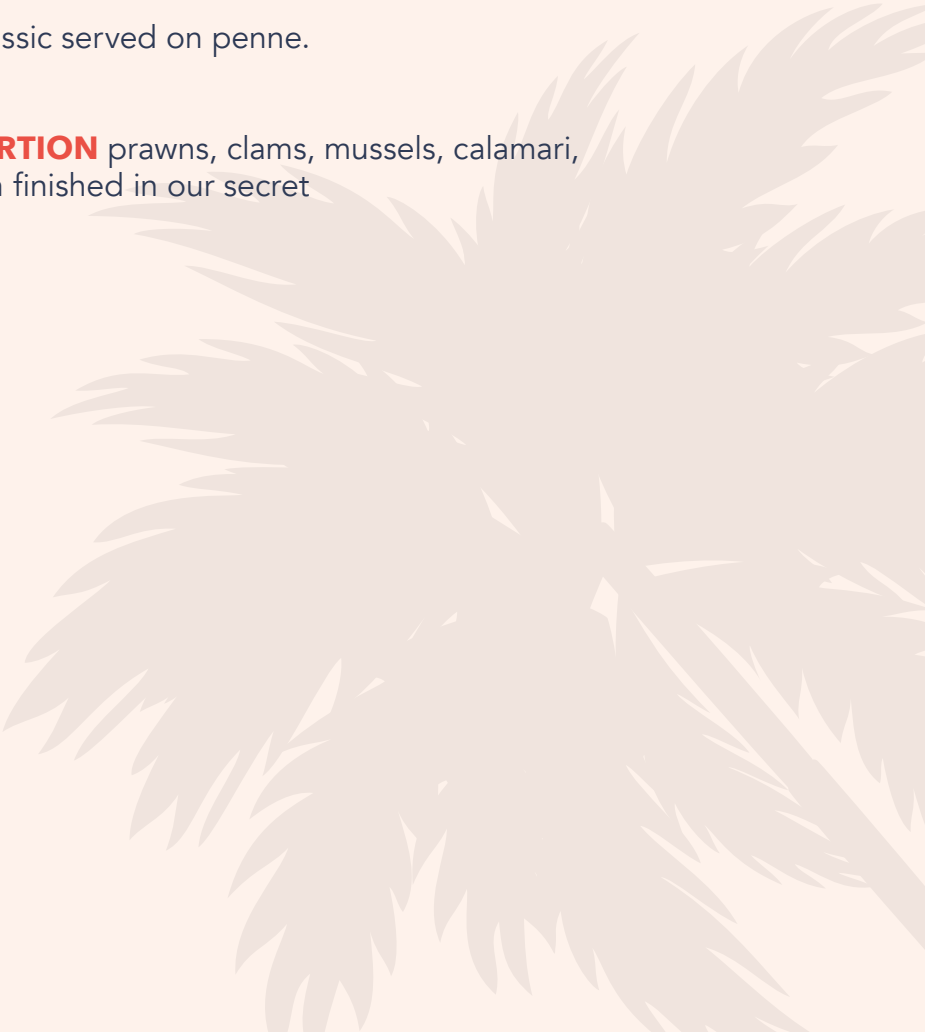
**LINE FISH OF THE DAY** served a tomato & parsley butter. with chips & king basmati rice. a firm favourite on our seasonal menus.

or

**CHICKEN ALFREDO** the classic served on penne.

or

**SEAFOOD RISOTTO ½ PORTION** prawns, clams, mussels, calamari, tomato, chardonnay & lemon finished in our secret tuscan way.



# SET MENU B | THREE COURSE

R390 VAT Inclusive

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## STARTER COURSE

**CHARCOAL BEEF FILLET SKEWERS** asian flavour soy & onion star anise dipper.

or

**LINE FISH, FLOUR-DUSTED & FRIED** served as a tapas bite with toasted seaweed, micro salad, japanese mayonnaise & caviar.

## MAIN COURSE

**PEPPERED BEEF FILLET** char-grilled café de paris butter, served with skinny fries. our beef is sourced from the midlands from only the best local farms. farm to fork. green peppercorn sauce

or

**DURBAN LAMB CURRY** local durban homemade style, served with sambals.

or

**CHAR-GRILLED CHICKEN BREAST** barbecue basted, served over steamed vegetables on a whole grain mustard mash with a mushroom jus.

or

**FLAVIO'S BOLOGNESE** homemade napoli sauce and beef mince slowly cooked for the ultimate authentic experience, served with penne.

## DESSERT

**NAUGHTY NUTELLA** crushed oreo, vanilla ice cream & swirls of nutella.

or

**TRIPLE CHOCOLATE BROWNIE** a scoop of ice-cream chocolate honeycomb.





# SET MENU C | THREE COURSE

R450 VAT Inclusive

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## STARTER COURSE

**CHAR-GRILLED CALAMARI** lemon butter or peri-peri & served with a side

or

**SIREN'S CRISPY RICE** (4PC) spicy salmon or prawn, crispy rice squares, avo, caviar, teriyaki & sesame oil.

or

**CHARCOAL BEEF FILLET SKEWERS** asian flavour  
soy & onion star anise dipper.

## MAIN COURSE

**SEAFOOD AL FORNO** prawns, clams, mussels, calamari, fired in the bag with tomato & lemon, baked with linguine.

or

**RUMP OF BEEF** green peppercorn sauce, steamed vegetables & roast pumpkin.

or

**SEARED TUNA** sesame crusted, sautéed greens, wasabi mash islands, teriyaki glaze & sendai umami sauce.

or

**BABY LANGOUSTINES** stacked cooked in the pizza oven, garlic, parsley, sea salt, lemon butter & peri-peri sauce & served with a side.

## DESSERT

**NAUGHTY NUTELLA** crushed oreo, vanilla ice cream & swirls of nutella.

or

**CRÈME BRÛLÉE** ask about this week's flavour.

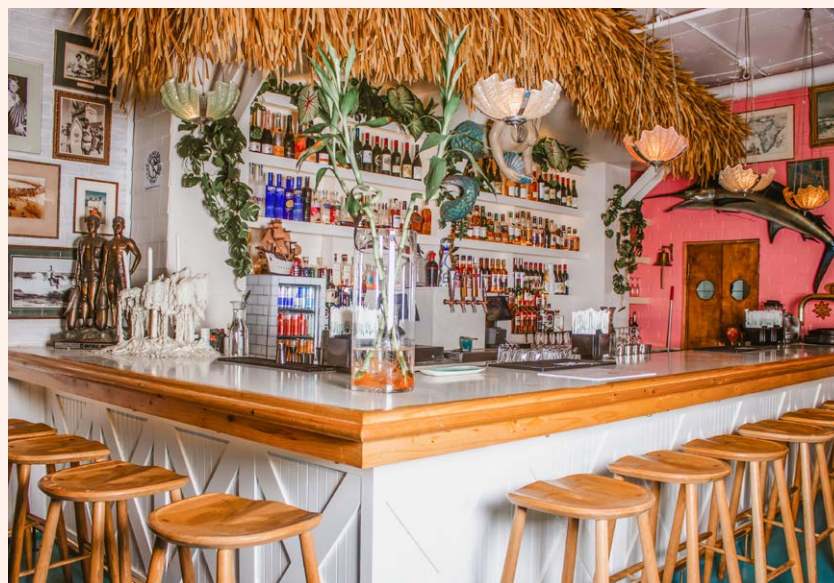
SUNSETS & MERMAIDS SEASONAL MENU SELECTION

# SET MENU D | CREATE YOUR OWN

Speak to us about how you can create your own functions menu

## VENUE HIRE

Sunsets & Mermaid is available for exclusive use at R5000 per hour.



# SPECIAL DIETARY REQUIREMENTS

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Please see below a couple of vegetable options available below to pre order. One option per function.

**Paneer style Durban curry** served with king basmati rice, sambals, delicious roti & poppadums.

**Falafel burger**, tzatziki, pickles, char-grilled peppers & aubergine.

**Aubergine rotolo**, spinach & ricotta filling, tomato reduction & parmesan shavings.

**Vegetable mezze**, homemade flat bread, hummus, charred aubergine pate, roast chickpeas, artichoke, stuffed pepperdews & olives.

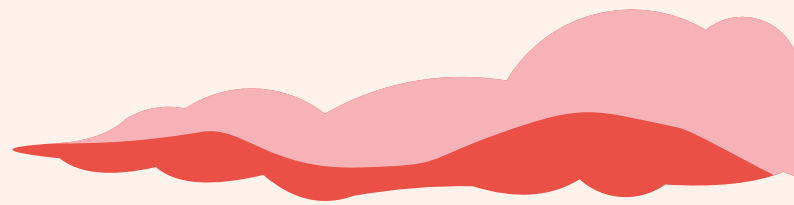
## MEET THE TEAM:



**Biaggio Pelliccia** With a number of years' experience in owning and running restaurants, Biaggio brings a personal touch to any event. He has a strong vision of what the perfect events venue should be and will ensure that your special event is an outstanding success.



**Chef Brendon Newport** @chefbrendonnewport (Instagram). Brendon is responsible for the food, restaurant concept & menu content managing his kitchen team to produce the finest in coastal cooking, with influences including spices & all things 031. For more information & further bio on chef Brendon Newport, eventing & food related history please click over to his website [www.conceptchefs.co.za](http://www.conceptchefs.co.za)



## CONTACT INFO

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