

TAPAS PLATES

ONSHORE

JIAZOI CHICKEN DUMPLING soy, sesame & chilli dressing. 95

CHICKEN NUGGETS southern fried lemon mayonnaise. 85

CHARCOAL BEEF FILLET SKEWERS asian flavor soy & onion star anis dipper. 115

CRUNCHY CHICKEN TACO crunchy chicken, guacamole, micro greens, japanese mayo, chargrilled pineapple & red onion pickle. 99

BEEF TATAKI BAO BUN a hand held japanese burger filled with seared beef fillet in a steamed bun with wasabi, sushi ginger, sesame soy & cucumber salad. 95

CLASICO NACHOS freshly baked tortilla chips, smothered with aged cheddar and layered with jalapeno & chicken, served with adobo sauce, guacamole & sour cream. 130

EARTH

AUBERGINE spinach & ricotta rotolo topped with tomato sauce & parmesan. 110

MINI MEZZE homemade flat bread, hummus, chargrilled aubergine, roast chic peas, artichokes, stuffed pepperdews, feta, olives. 140

add cold meats. 49

SWEET POTATO JIAOZI DUMPLINGS, delicious vegetable filling, soy, sesame & chilli dressing. 95

OFFSHORE

GAMBERI AL PARMIGIANO deshelled prawns in a garlic butter sauce fired in the pizza oven on a snail tray topped with parmesan & served with toasted ciabatta. 120

CALAMARI top & tail two ways, deep-fried or grilled au natural & served with toasted ciabatta. 135

TUNA CEVICHE flavours of lemon, soy & hoisin topped with furakake seasoning & Japanese mayonnaise. 130

PRAWN WONTON DUMPLINGS soy sesame dressing, chilli & teriyaki dressing. 110

OYSTERS white balsamic & prawn tail dressing.

three 105 six 185 twelve 320

OYSTER SHOOTER 38

PANKO PRAWN TAILS our secret senpai umami sauce & lemon mayo. 99

TUNA POPS crusted in panko & sesame seeds, teriyaki glaze, wasabi mayo & ginger. 130



SUSHI Old School Sushi

SASHIMI (3pc) | **ROSES** (3pc)
salmon 125 | 165
tuna 145 | 185

CALIFORNIA ROLL (8pc) | **RAINBOW ROLL** (8pc)
prawn 85
salmon 125 | 150
tuna 135 | 160
avo & cucumber 80

FASHION SANDWICH (8pc)
prawn 110
salmon 120
tuna 135
avo & cucumber 80

MAKI ROLL (6pc) | **NIGIRI** (2pc)
prawn 70 | 55
salmon 90 | 65
tuna 100 | 70
avo & cucumber 60 | 50

SUNSETS & Mermaids Mythical Sushi

TACO'S (4PC) 135 | 145
furikake salmon or spicy tuna.

RAINBOW RELOADED (8pc) 185
tuna and salmon rainbow roll flavoured with teriyaki dressing, mayo & caviar.

OFF ROAD (8PC) 195
4 x rainbow reloaded
4 x salmon california

DRAGON ROLL 160
prawn, avo, mayo.

SIREN'S CRISPY RICE (4PC) 145 | 125
spicy salmon or prawn, crispy rice squares, avo, caviar, teriyaki & sesame oil.

ARIEL'S POKE BOWL 225
salmon or tuna, crispy rice, avocado, edamame beans, crunchy nori, furikake seasoning, sesame seeds, Siracha & honey dressing.

SUNSET'S BURN OUT (8pc) 180
crispy salmon california roll, japanese mayo, cream cheese, teriyaki dressing, torched at the table.

FIERY FERRARI 195
prawn, tuna & avo with a crunchy tempura finish, torched at the table.

SEAWEED TACO 165 | 185
crisp tempura seaweed taco shell, filled with sushi rice, jeweled cabbage & a salmon or tuna sashimi filling.

SUNSET BAMBOO TEMPURA MAKI 185
tempura prawn & sweet chilli drizzle & chilli mayo.

SPICY TATAKI 175 | 195
salmon or tuna sashimi drizzled with a teriyaki sauce.

COCKTAILS see below a list of our signature cocktails, all the classics are still available!

SIREN'S SUNRISE 120
negroni sbaglato, aperol, campari, martini, cinzano to spritz and finished off with orange juice.

THE TIPSY SIREN 98
olmeca altos tequila, monin cinnamon syrup, lemon, orange juice, charcoal, dusted & flamed cinnamon powder.

HUGO 105
cinzano to spritz, monin mint syrup & sambucca.

PINK FLAMINGO 95
skyy vodka pineapple, pineapple juice, monin strawberry syrup & a dash of bitters.

MIAMI VICE 100
aperol, grapefruit juice, monin raspberry syrup, lemon juice & cinzano to spritz.

BLUE MARLIN 95
absolut vodka, lemon, monin vanilla syrup, cloudy apple & edible glitter.

MONROE'S MARTINI 95
absolut vodka, home-made passion fruit puree, monin vanilla syrup & cinzano to spritz.

APEROL SPRITZ 90
aperol, cinzano to spritz & f&l club soda.

ESPRESSO MARTINI 90
absolut vodka, espresso, monin vanilla syrup & monin pure cane sugar.

FISHY FEELS 95
bulldog gin, monin elderflower syrup, lemon, f&l tonic.



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MAI TAI 95
captain morgan dark rum, lime, orange juice, pineapple juice, grenadine & monin almond syrup.

SUNSET WHISKEY SOURS 90
jameson whiskey, lemon, monin pure cane sugar syrup, bitters, ginger root & pineapple juice.

OLD FASHIONED 75
orange, bitters, sugar, slowly stirred over ice with wild turkey.

WATERMELON GIN BULL 95
beefeater gin, fresh lime, red bull red edition: watermelon.

APRICOT RUM BULL 90
fresh pineapple, white rum, ice and can of apricot and strawberry red bull.

MAIN BEACH

OFFSHORE

CHICKEN SALAD chicken, avo, feta & avocado. 135

PEPPERED BEEF FILLET 200g. 195 | 370

RUMP 300g. 245

BLOCKMANS CUT SQ

**all cuts are chargrilled & finished with our café de paris style inspired butter.*

add a sauce, triple peppercorn, mushroom or creamy dijon mustard. 30

add a side, skinny fries, vegetables, basmati rice or salad. 25

SURF 'N TURF 200g beef fillet topped with baby langoustines & finished with our café de paris style inspired butter, served with skinny fries. 335

PORK RIBS twice marinated, orange, brandy, spices, flame grilled & served with skinny fries. 195

DURBAN LAMB OR PRAWN CURRY local durban homemade style, served with sambals. baby bunny or roti. | basmati rice & poppadum. 95 | 195

TASTY CHICK chicken breast rubbed with basil pesto & chargrilled & served with linguine in our creamy café de paris style inspired butter & masala sauce. 185

PIZZA

24 hour sourdough, homemade tomato napoli and lots of love.

FOCACCIA garlic & rosemary. 75

VEGAN FROM TUSCANY focaccia with artichokes, zucchini, mushrooms, olives, peppers, onion & avo. 180

NAPOLI fire roasted tomato, mozzarella & fresh basil. 110

HONOLULU ham, durban pineapple & hawaiian sprinkle. 140

AMALFI bacon, avocado & feta. 155

MIAMI pepperoni loaded. 155

DURBAN butter chicken, yoghurt, caramelized onion, fresh dhanian and poppadum. 179

FRUTTI DI MARE prawns, clams, mussels & calamari pan fried aglio olio style. 215

UNDER THE SEA

sustainably sourced from local suppliers, fisherman friends and daily trips to the food market. we tap into an abundant supply of the freshest fish from the north coast to the transkei region.

CATCH OF THE DAY grilled au natural & seasoned with sea salt, black pepper, fresh lemon, extra virgin olive oil & served with a side. SQ

BABY LANGOUSTINES stacked cooked in the pizza oven, garlic, parsley, sea salt, lemon butter & peri-peri sauce & served with a side. 355

MERMAIDS COMBO beer battered hake & calamari, homemade mayo & served with a side. 190

FISH & CHIPS panko crumbed, zesty green slaw & lemon aioli. 125

CHARGRILLED CALAMARI lemon butter or peri-peri & served with a side. 220

SEAFOOD RISOTTO prawns, clams, mussels, calamari, tomato, chardonnay & lemon finished in our secret tuscan way. 185

SEARED TUNA sesame crusted, sautéed greens, wasabi mash islands, teriyaki glaze & senpai umami sauce. 225

LIGHTHOUSE LOBSTER wild local lobster steamed or grilled with fries, salad & a side of lemon butter. 250

FRITTO MISTO prawns, calamari tubes, squid heads, hake, zucchini all prepared and deep fried in our secret batter & served with fresh lemon and skinny fries. 235

PASTA

classic homemade sauces with the finest pasta.

LINGUINE SUNSETS with botanical vermouth, tomato & a touch of cream, topped with chargrilled langoustines. 190

MERMAIDS LINGUINE steamed lobster, prepared with tomato, garlic & champagne & served in the shell. 220

FLAVIO'S BOLOGNESE homemade napoli sauce and beef mince slow cooked for the ultimate authentic experience, served with penne. 145

SEAFOOD AL FORNO prawns, clams, mussels, calamari, fired in the bag with tomato & lemon, baked with linguine. 190

ALFREDO the classic with either chicken or ham served with penne. 140

VESUVIO bolognese with fresh cream and a hint of chilli served with penne. 150

FRUTTI DI MARE prawns, clams, mussels & calamari pan fried aglio olio style, served with linguine. 215

BURGERS

free range beef from the midlands. freshly made & chargrilled to order. served with skinny potato fries. hormone free.

MJ'S LOBSTER ROLL steamed lobster dressed in a lemon mayonnaise & topped with chives, served in a toasted brioche roll with skinny fries & a prawn lemon butter. 190

MEXICAN FISH & HABENERO CRUNCH BURGER topped with guacamole, grilled durban pineapples, Tabasco habanero mayo chipotle, slaw, red onion pickle. 120

FALAFEL BURGER tzatziki, pickled cabbage, chargrilled peppers & aubergine. 135

CHICKEN CRUNCH BURGER green slaw, sesame seeds, lime mayo. 120

EMMENTAL GRILLED CHEESE BURGER smokey basting, pickles. 125

+ streaky bacon. +30

+ smashed avo. +25

+ jalepeno. +20

#SUMMER

DOLCE VITA

CRÈME BRULÉE ask about this weeks flavour. 75

TRIPPLE CHOCOLATE BROWNIE a scoop of ice-cream chocolate honey comb. 75

MILKSHAKES strawberry, double chocolate, vanilla, salted caramel. 65

NAUGHTY NUTELLA crushed oreo, vanilla ice cream & swirls of nutella. 75

WINE & BUBBLY

BIANCO

FALSE BAY sauvignon blanc. 145

VERGELEGEN sauvignon blanc. 55 | 220

HERMANUSPIETERSFONTEIN KAALVOET MEISIE sauvignon blanc. 235

SECATEURS chenin blanc. 60 | 190

VERGELEGEN chardonnay. 60 | 225

GROOTE POST SEASALTER sauvignon blanc. 310

ROSSO

VERGELEGEN Cabernet Merlot 65 | 255

HERMANUSPIETERFONTEIN POSMEESTER merlot. 65 | 230

SECATUERS blend. 60 | 190

BABYLONSTOREN BABEL blend. 330

RUPERT & ROTHSCHILD CLASSIQUE blend. 405

ANTHONIJ RUPERT OPTIMA blend. 550

THE CHOCOLATE BLOCK blend. 590

ROSÉ

PIERRE JOURDAN TRANQUILLE 55 | 195

HERMANUSPIETERSFONTEIN BLOOS 60 | 220

SOPHIE TE'BLANCHE 230

VREDE EN LUST JESS 270

WHISPERING ANGEL 755

BUBBLY

TERRAE D'ARGILLA PROSECCO DOC brut. 335

TERRAE D'ARGILLA PROSECCO DOC extra dry. 335

MOËT & CHANDON brut. 1600

MOËT & CHANDON nectar. 1800

GH MUMM olympe tose. 1800

GH MUMM DEMI SEC brut. 1600

VEUVE CLICQUOT brut. 1850

VEUVE CLICQUOT rich. 2400