

# MENU

## Starters and Salads

Algoa Bay oysters, simply shucked and served with lemon and tabasco half, or full dozen	6	R105
	12	R195
Smoked salmon slices, red onion, capers and herbed cream cheese		R85
Sesame crusted tuna, wakami salad, soy emulsion and wasabi mayonnaise		R75
Vodka and parsley cured salmon, rye cracker, lemon mayonnaise		R85
The proper Greek salad. Shredded cabbage, cucumber, tomato and olives with feta cheese and lemon oil	Small	R65
	Large	R75
Grilled prawn and mango salad, with cos lettuce, cucumber, roasted cashew nuts and dressing from a thousand islands	Small	R85
	Large	R95
Classic Caesar, cos lettuce, baked croutons, soft egg, shaved parmesan and anchovy dressing		
Blackened shrimp		R90
Grilled chickenbreast		R75
Grilled tuna and new potatoes, roasted tomatoes green beans and lettuce hearts with grain mustard vinaigrette		R95

## Fish Shop Classics

Jumbo hake, grilled or fried in lemonade batter, chunky chips and tartar sauce		R85
Patagonian squid, grilled or fried, with chunky chips, or savoury rice, lemon mayo		R85
Grilled prawns, garlic butter or peri peri, with chunky chips or savoury rice		R105
Grilled line fish, baked potato with sour cream and house salad		R85
Line fish simmered in a tamarind curry sauce, savoury rice and sambals		R85
Grilled West Coast sole, shrimp butter sauce, chunky chips or savoury rice		R85
Sardines grilled with lemon potatoes, red onion and tomato salad		R85
Fresh whole shell mussels steamed in wine, butter and herbs, with chunky chips and garlic mayo		R85
Enough for two, smoked and cured salmon, fresh tuna, shucked oysters and smoked trout		R345

**COAST**  
SEAFOOD & GRILLS

# MENU

## Pick and Mix

*Pick your meat, mix it with some seafood, and order it with chunky chips or savoury rice*

400g T-Bone	R115
200g Beef fillet	R95
Roasted Half chicken	R95
Rack of Pork Ribs	R110
Jumbo hake, battered or grilled	R85
Patagonian squid, grilled or fried	R85
Grilled line fish	R85
Grilled prawns with garlic butter or peri peri	R105

## Desserts

Red Berry Sundae <i>Strawberry and lemon ice creams, berry sauce, whipped cream and fresh berries</i>	R55
Chocolate Sundae <i>Chocolate and fudge ice creams, caramel sauce, whipped cream and choc chips</i>	R55
Fruit Sundae <i>Passion fruit and mango ice creams, chopped mango, berry sauce and whipped cream</i>	R55
Choc Chips <i>Chocolate, strawberry, fudge and passion fruit ice creams with caramel sauce and choc chips</i>	R55

*Children's meals are charged at 50% of the full price.  
This applies to under 10 year olds only*



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*\* Menu Items May Vary From Time To Time  
And Are Subject To Availability*

# WINE LIST

## MCC & Sparkling Wine

### Simonsig Kaapse Vonkel R265

Floral aromas with hints of ripe yellow apples and citrus. Layers of red berry and baked apple flavours add to the complexity of the wine, whilst the freshness of the mousse enhances the zesty flavours on the palate.

### JC Le Roux La Domaine R125

This sparkling wine has a bubbling Muscat aroma supported by rich fruit flavours on the nose. Sweet tropical fruits to the taste. It is a blend of the finesse of Sauvignon Blanc and gentle sweetness of the white Muscadel.

### JC Le Roux La Fleurette R125

This is a lively salmon pink sparkling wine that entices all the senses. It has a blend of fruity flavours of strawberry, plum and tropical fruit followed by a richness of Muscat.

## Sauvignon Blanc

### Anthonij Rupert Protea R105

Bold tropical fig and gooseberry aromas with floral, grassy note underneath. Gravelly flint entry onto the palate with a zesty lime cordial and white pepper bite. Crisp and fresh with typically lively acidity.

### Leopard's Leap Per Glass – R30 R105

A mélange of grapefruit and lime, with playful undertones of passion fruit and fresh interludes of green pepper. A firm yet elegant structure with bursts of pineapple that culminate in a crisp lingering finish.

### La Motte R145

Distinct intensity of gooseberry, green apple, lime and pineapple to reveal its varietal characteristics. A firm natural acid keeps the palate in balance with the residual sugar ensuring a lively freshness so essential for a dry aperitif-style wine.

### Louis 57 Per Glass – R65 R220

Beautifully balanced with a delicious passion fruit and gooseberry expression. Light tropical fruit texture with a lingering finish.

## Chardonnay

### Durbanville Hills (Unwooded) Per Glass - R30 R110

Its nose is reminiscent of dried peaches, apricot, citrus and vanilla notes with hints of butterscotch and toffee, which also comes through in the taste.

### Diemersdal R135

This fashionable wine balances concentrated spicy aromas with fresh fruit flavours. The nose is elegant, with the richness of the fruit enhanced by apple and sweet melon aromas.



## Pinotage

### Beyerskloof R150

Dark fruit and red cherry flavours and hints of oak aromas. A balanced wine with good structure and a smooth finish that could be enjoyed now or age in the bottle for a few years.

## Shiraz

### Anthonij Rupert Protea Per Glass – R40 R130

Smoky plum, blueberry, black olive and herbal whiffs on the nose. Delicious fruit flavours of black cherry and berries, juicy and succulent.

### Guardian Peak R155

Plum and cherry fruit aromas with Christmas fruit -cake, chocolate and savoury notes. Chocolate flavours follow through beautifully onto the end palate. There are hints of coffee and mocha with subtle oak notes.

## Red Blends

### La Motte Millennium R170

The wine is intense on the nose, with cherry and mulberry fruit together with cinnamon spice. Wood maturation has enhanced a toffee and caramel presence. Very smooth and juicy on the palate.

### Rupert and Rothschild Classique R270

Elegant and appealing with aromas of red berries, sweet cherries, white pepper and cedarwood with undertones of aniseed and almond. Good complexity with dark chocolate and flinty undertones on the palate.

## General Manager's Exclusive Selection

### Moët & Chandon Brut Imperial R1050

The alluring caress of fine bubbles with a soft vivacity of citrus fruit and nuances of gooseberry.

### Rupert & Rothschild Baroness R390

**Nadine Chardonnay**  
A vibrant fusion of flinty freshness, lime blossom and refined ruby grapefruit tones with a hint of gooseberry. Delicate and elegantly structured with nuances of roasted almonds and vanilla.

### La Motte Pierneef Syrah Viognier R500

Inspired by the great Clôte Rôte style in the northern Rhône area. The flavour of the Viognier is a lively complement to the spiciness of the Syrah.

### Tokara R155

Aromas of vibrant lime, lemon blossoms and a hint of lemon marmalade with a touch of creamed butter, marzipan and toasted notes, which hint to barrel fermentation, offering up flavours of baked apples, limes and melons with hints of subtle oak.

## White Blends

### Kupferberger Auslese R95

Delicate on the nose, and crisp on taste, it is full of flavour and sweetness being a late harvest wine. The finish is clean and balanced.

### Buitenverwachting Buiten Blanc Per Glass – R35 R110

This full bodied Sauvignon Blanc based blend offers a variation of fruit characters including ripe gooseberry, green peppers, green melon and hints of tropical fruit. Beautifully blended it has become one of South Africa's favourite food wines.

### Haute Cabrière Chardonnay Pinot Noir R180

Refined and elegant, with a firm acidity in the background. You'll find an abundance of ripe zesty fruit, with a delectable fresh and full mouth feel.

## Rosé

### Cederberg Sustainable Rosé Per Glass – R35 R110

Strawberry notes with ripe cherry and hints of candyfloss and spice. Delicately sweet with a refreshing crisp finish. This is a Shiraz-based Rosé with heaps of black and red summer berries and watermelon. Refreshing on the palate, crafted with organic practices in the virus-free Floral Kingdom of Cederberg.

### De Grendel R115

The wine has an attractive strawberry pink colour. On the nose you'll experience ample fruit, reminiscent of red berries, strawberries and watermelon. The wine has a crisp, dry finish with a very well structured natural acidity.

## Cabernet Sauvignon

### Anthonij Rupert Protea Per Glass – R40 R130

Cassis and blackcurrant aromas with light floral and herbal nuances. Elegant in taste, the wine is full of cassis, cocoa and tobacco leaf with a dry cranberry element. Juicy and appealing, ample red and black fruit, and light peppery whiffs. Balance is provided by a well-integrated oak – eminently drinkable.

### Tokara R205

Cassis cherries and cedar with underlying hints of toasted oak and lead pencil. A great purity of fruit showing dense dark fruit with a hint of mocha and spice.

## Merlot

### Leopard's Leap Per Glass – R35 R110

Wild mushroom to start with, then predominant dark fruit flavours. Rich with notes of chocolate and a cedar wood finish.

### Guardian Peak R150

Intense ripe plum and cherry aromas backed-up by toffee and mocha. This wine offers up-front fruit and a good length of cherry flavours. The ripe fruit is complemented by an elegant chocolate flavour.