business
for sale

Date: **27th August 2026**
Business Reference:**BFS00411**

About the Business:

Profitable Premium West Coast Restaurant & Artisan Bakery

Highly Profitable Coastal Restaurant with an Established Artisan Bakery

Yzerfontein, Western Cape | Nearly a Decade of Proven Trading

A rare opportunity to own a highly profitable, established restaurant and artisan bakery in one of the Western Cape’s sought-after coastal lifestyle destinations.

Profitable Premium West Coast Restaurant & Artisan Bakery

Sector: **Food**

Asking Price:

R **14,810,095**

Monthly Profit:

R **335,244**

Asset Value:

R 2,542,389

Stock Value:

R 815,905

Yearly Net Profit :

R 4,022,925

Business Report

Fully describe the business's activities?

A well-established artisan bakery and restaurant in Yzerfontein, specialising in handcrafted breads, pastries and light meals. Production centres on traditional slow-fermentation techniques and quality ingredients from a carefully chosen network of local suppliers. Alongside the retail bakery, the restaurant offers a relaxed, community-focused dining experience, backed by a skilled and experienced team.

The business also holds a liquor licence (on- and off-site) supporting a curated, high-end wine offering — largely internationally recognised small-scale producers from the surrounding regions. It has become a go-to destination for hard-to-find wines that customers can't easily source elsewhere.

How long has the business been established?

Nearly 10 years of established trading.

How many employees?

The business runs with a total complement of 13 staff. The owner leads the team as head baker while also overseeing daily operations, with employees covering every key function across the bakery and restaurant.

Give a breakdown of staff/ functions?

The team is well-rounded and spans all operational areas, made up of experienced bakery production staff, front-of-house and waiting staff, kitchen cooks, a barista and a cleaner. This structure keeps everything running smoothly, from early-morning baking right through to full restaurant service. A real strength here is the stability and loyalty of the team. A reflection of the strong workplace culture — with several members having been with the business for a number of years.

How involved is the Owner in running the business?

Baking is the owner's genuine passion, and he stays closely involved — particularly in maintaining the quality standards and ethos that define the brand, and in being a warm, familiar face for regular customers. At the same time, the business is supported by a proven, capable team that handles day-to-day operations well, which shows it isn't reliant on the owner alone. That makes for a reassuring position for an incoming buyer, and the owner is committed to a thorough, hands-on handover that protects the character, standards and relationships the business has built over the years.

When does the current lease end?

The current lease runs until 30 September 2028. Encouragingly, the landlord is a regular patron of the business and has expressed a real interest in seeing it continue trading from the premises — a positive sign for renewal prospects beyond the current term.

What is the annual escalation %?

7%

What is the square meters of the business?

The premises measure 220m², a comfortable and well-utilised footprint that comfortably accommodates both production and front-of-house operations.

Is a copy of the lease available?

Yes.

What is the reason for the sale?

Having built the business over roughly a decade, with a great deal of personal time, energy and passion invested along the way, the owner is now ready to move on to a new chapter. This opens up a compelling opportunity for the right buyer to step into an established, well-regarded business with solid foundations, a loyal customer base and genuine community goodwill that's been carefully nurtured over many years.

Why is this a good business?

This is a rare opportunity to step into a profitable, cash-generative business with a proven track record, a loyal repeat customer base and an outstanding reputation built largely on word of mouth, all within a growing coastal lifestyle destination.

What makes it especially attractive is the room to grow. The business currently trades limited hours and closes for several weeks each year, so extended or seven-day trading with evening service would meaningfully lift revenue without much added overhead. There is ongoing, unsolicited demand from nearby restaurants and cafés for its products, pointing to an untapped wholesale channel ready to be formalised. Adding a proper website and stronger digital presence would broaden reach, and with the concept already proven, branch expansion offers a credible avenue for a buyer with the ambition to pursue it.

For someone with a passion for the craft and a love of coastal living, it offers both a compelling commercial opportunity and an enviable lifestyle.