business
for sale



BUSINESS REPORT

Date: **19th November 2026**
Business Reference:**38505**

About the Business:

Lifestyle restaurant in a coastal town operating from an irreplaceable heritage site

This restaurant can be yours! Situated in a coastal town in the Overberg offering a unique menu. Open from 9am to 10pm with optional accommodation on the premises for you or a manager. This is a multi‑stream hospitality business combining restaurant operations, event hosting, beverage production, and tourism‑driven experiences. Its activities span daily dining, curated culinary experiences, private

functions, and brand building through its signature coffee blend.

Lifestyle restaurant in a coastal town operating from an irreplaceable heritage site



Sector: **Food**

Asking Price:

R 4,385,000

Monthly Profit:

R 76,282

Asset Value:
R 1,106,777

Stock Value:
R 215,000

Yearly Net Profit :
R 915,388

Business Report

Fully describe the business's activities?

This is a 155 seater sit‑down restaurant offering breakfast, brunch, lunch, sundowners, and dinner. It has a bar area and offers contemporary Asian‑influenced cuisine, with menus designed for banquet‑style shared dining. Ever‑changing seasonal menu incorporating global food influences and high‑quality produce. Curated beverage service, including Wines, Craft beers, Craft gins and house‑roasted small batch coffee

They also actively operate as an events venue, offering private Functions, family celebrations, special occasions, Private dining experiences as well as corporate or group bookings with tailored menus

How long has the business been established?

Since 2011

How does the business operate on a daily basis?

The restaurant is open for breakfast, brunch, lunch, sundowners, and dinner

What Advertising/Marketing is carried out?

Website
Social media

What competition exists?

There are other restaurants in town, but none with these specific dishes offering an Asian inspired menu

When does the current lease end?

The building is owned by the seller

A new lease will be signed between the seller and buyer

What are the trading hours?

From 09:00–22:00 daily

What are the main assets of the business?

Typical restaurant assets like tables, chairs, kitchen equipment and fridges

Strengths?

Prime Location & Heritage Asset — Situated at a listed heritage farmhouse on a large erf, offering strong destination appeal.
Unique Culinary Positioning — Contemporary Asian‑influenced dining with banquet‑style menus, fusion flavours, and an ever‑changing offering that differentiates the restaurant from typical coastal eateries.
Strong Atmosphere & Versatile Spaces — Multiple dining areas, lounge bar, enclosed outdoor seating, kiddies' play area, stoep/decking, fires for winter, and scenic mountain views—ideal for year‑round trade and events.
Established Brand & Local Following — Appeals to travellers, holidaymakers, and loyal locals, supported by curated wine lists, craft beers, and craft gins.
Events Capability — Proven ability to host private functions, brunch buffets, cocktail events, and harvest‑style shared dining experiences—diversifying revenue streams.
Operational Hours — Open 09:00–22:00 daily, allowing full‑day monetisation (breakfast, brunch, lunch, sundowners, dinner)

Weaknesses?

Complex Menu Execution — Fusion and banquet‑style menus demand skilled chefs, higher labour costs, and consistent quality control.
Seasonal Tourism Dependency — Hermanus experiences strong seasonal fluctuations; off‑peak months may reduce foot traffic and revenue.
Potential Capacity Constraints — Although versatile, the segmented dining areas may limit very large single‑space events.

Opportunities?

Expansion of Events & Functions — Weddings, corporate retreats, private celebrations, and destination dining can be scaled further using the multiple indoor/outdoor spaces.
Brand Extensions — The bespoke coffee blend and Asian‑influenced food offer potential for retail products, cooking classes, or branded experiences.
Tourism Partnerships — Collaborations with guesthouses, tour operators, and beach‑area businesses can increase year‑round bookings.
Digital Growth — Enhanced online reservations, curated social media content, and targeted marketing can boost mid‑week and off‑season trade.
Menu Innovation — Seasonal Asian fusion menus and themed dining events can attract repeat local customers and destination diners.

Threats?

Economic Pressure on Discretionary Spending — Restaurants in coastal towns are vulnerable to downturns in consumer spending and tourism.
Competition — Strong restaurant scene; maintaining differentiation is essential.
Staffing Challenges — Skilled culinary and hospitality staff shortages can affect consistency and service quality.
Environmental Factors — Coastal weather can disrupt operations and increase costs.

What is the reason for the sale?

Seller emigrating