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THE POT LUCK CLUB PRESENTS THE SUNDAY BRUNCH WINTER EXTRAVAGAZA!

FOR IMMEDIATE RELEASE

Cape Town, South Africa, Monday 2 June 2025 - Despite Cape Town's chill, things are sizzling at The Pot Luck Club. Introducing the Sunday Brunch Winter Extravaganza featuring a decadent 10 course menu, bottomless bubbles, and the city's top notch Bloody Mary all for R1250 per person.

"We're thrilled to offer our loyal diners a comprehensive experience of our legendary Sunday brunch at The Pot Luck Club including all the trimmings" enthused Jason Kosmas, Executive Chef at The Pot Luck Club. "Our Sunday Brunch is always served as a set menu of 10 courses, designed to deliver a completely unique Pot Luck experience" Kosmas elaborated. "We aim to make Sunday late mornings a delightful anticipation where guests can relax and let us take care of their culinary choices"

Guests can simply settle in, decide between bubbles or a Bloody Mary, and indulge in bottomless bubbly for the winter season, featuring Graham Beck's elegant Brut and Rosé Cap Classiques which are the perfect complement to Kosmas' culinary creations.

Prefer vodka? The Pot Luck Club's Bloody Mary station is renowned in the Mother City. Featuring a secret tomato base recipe, guests are encouraged to personalise their drink with house infused vodkas and a selection of spices and flavourings including Worcestershire pearls, bacon swivel sticks, cucumber and celery, all stirred up by the talented mixologists for a memorable start.

To begin the Sunday Brunch Winter Extravaganza are oysters topped with trout roe and spicy dressing, delivering a briny burst of happiness to start the day. The oysters lead into a succession of snack sized courses designed to awaken the palate.

Next, guests are treated to cornbread with lobster, pico de gallo and chipotle, followed by a luxurious brioche with quail egg, porcini hollandaise, mushroom duxelles and truffle, and a punchy flavour forward venison tartare with raisin and hazelnut XO.

Following the snacks is what has become something of a signature for Sunday Brunch, a Pot Luck interpretation of the classic Arnold Bennett baked smoked haddock omelette. From the signature to the seasonal, a delicious and comforting risotto course follows.

From there it is on to the main event. The roast lamb is served family style with an array of seasonal accompaniments. It is a leisurely course designed to be passed around, savoured and enjoyed at a relaxed pace.

"It is about creating a homely atmosphere with a touch of something special" Kosmas reflected. "By this stage, guests should feel like they are enjoying a leisurely Sunday lunch, relaxing, chatting, helping themselves and coming back for seconds. It is laid back"

Brunch ends with a sweet trio. A sourdough and chamomile madeleine, a refreshing finish of strawberries and cream, and finally PLC sweets, a whimsical selection from the pastry kitchen that marks the end of a memorable meal.

"It is a really unique way to discover and enjoy the food of The Pot Luck Club, and it has proven hugely popular. We find this format works so well, and we put a lot of effort into creating new plates and tweaking old favourites" says Kosmas. "We take our time to create each dish. Some happen quite organically, others take a lot of development work. But it is always worth it in the end"

With fully booked tables throughout the past summer, it is clear that locals in the know agree. Add in the lively tunes of a live jazz band and you have a boisterously cheerful gathering of food enthusiasts, friends and dedicated Pot Luck aficionados enjoying the best Sunday Brunch in town.

The Pot Luck Club's Sunday Brunch is served from 11h00 every Sunday morning.

The Pot Luck Club Sunday Brunch Winter Extravaganza is priced at an all inclusive rate of R1250 per person, covering the full 10 course menu, bottomless bubbly (both alcoholic and non alcoholic), and the DIY Bloody Mary Station. This winter offering runs from Sunday 11 May

through to Sunday 28 September 2025, with the summer season brunches kicking off from October 2025 to the end of April 2026.

Please note: The Sunday Brunch menu changes regularly according to seasonality and availability. The dishes listed above are an example of what guests can expect, showcasing the style and spirit of the experience.

Visit The Pot Luck Club Cape Town at 375 Albert Road, The Old Biscuit Mill. The restaurant is open for lunch Monday to Saturday from 12h30. There are two seating times in the evenings, 18h00 and 20h30. Luke's quintessential Sunday Brunch is served every Sunday with bookings from 11h00 and closing at 15h30. For more details and reservations, please visit www.thepotluckclub.co.za.

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