business
for sale



BUSINESS REPORT

Date: **5th November 2026**
Business Reference:**37802**

About the Business:

Award winning Restaurant for sale

Enjoy generous portions, vegetarian-friendly options, and a relaxed setting that keeps patrons coming back — from board games to balcony dining.

Award winning Restaurant for sale



Sector: **Food**

Asking Price:

R 3,365,000

Monthly Profit:

R 180,152

Asset Value:
R 619,909

Stock Value:
R 85,000

Yearly Net Profit :
R 2,161,827

Business Report

Fully describe the business's activities?

Step into an award-winning neighbourhood gem that’s captured hearts across Johannesburg. With a team of dedicated and friendly staff, this cozy spot offers a relaxed, welcoming atmosphere where good food and great company come together effortlessly.

Whether you're enjoying a board game with friends or admiring the vibrant Italian-style mosaics and bold artwork, every visit feels like a warm embrace. The menu is thoughtfully curated — featuring wholesome salads, hearty pastas, and mouthwatering pizzas, all served in generous portions with plenty of vegetarian options. Modest pricing and a loyal following from Fourways to the East and West Rand speak to its enduring popularity.

Come for the flavours, stay for the vibe. Enjoy alfresco dining on the balcony in summer or cozy up indoors during winter — this is your all-season destination for comfort, community, and cuisine.

How does the business operate on a daily basis?

The business operates through well‑defined daily service systems covering food prep, service, staffing, and stock control, enabling consistent quality and smooth trading.
The business is supported by trained staff and clear procedures, allowing for either owner‑operator involvement or managed oversight with minimal disruption.

What Advertising/Marketing is carried out?

Marketing is done via our Facebook and Instagram pages
currently combining 14 000 followers

What competition exists?

The business competes with other sit‑down restaurants, casual dining venues, and takeaway options within the local catchment area.
The business differentiates itself through its established brand, consistent food quality, loyal customer base, and dining experience, allowing it to compete effectively without reliance on discounting or aggressive marketing.

How could the profitability of the business be improved?

Profitability can be improved through tighter food and labour cost management, menu margin optimisation, and improved stock controls.
Additional upside exists by increasing mid‑week trade, expanding events and functions, and refining systems to support more efficient or semi‑absentee management.

Give a breakdown of staff/ functions/ length of service?

The head chef has 20 years of experience, matched by the assistant chef with 20 years as well. The head pizza chef brings 16 years of expertise, while the assistant pizza chef has 10 years. The griller has 2 years of experience, the sculler 10 years, and each part-time chef has 5 years. The waitresses have between 10 and 15 years of experience respectively.

Do any have management potential?

Yes

How involved is the Owner in running the business?

The owner is very involved in the business.

When does the current lease end?

November 2027

What are the trading hours?

Monday 17H00 - 21H00
Tuesday to Sunday 12h00- 22h00

What are the main assets of the business?

Furniture and fittings

Strengths?

The key strengths lie in its established brand presence, loyal repeat customer base, and consistent year‑round trading performance.
Well‑run daily operations, experienced staff, and a proven business model provide stability while offering clear upside for future growth.

Weaknesses?

The business shows a degree of owner dependence, with profitability and quality control closely linked to active management.
Additional weaknesses include limited focus on delivery/takeaway channels and exposure to traditional foot‑traffic and seasonal hospitality fluctuations

Opportunities?

There is clear growth potential through expanding delivery and takeaway offerings, increasing digital marketing activity, and capturing additional mid‑week trade.
Further upside exists by growing corporate events and functions and improving systems to reduce owner reliance and support scalable or semi‑absentee management.

Threats?

The business faces ongoing competitive pressure from other restaurants in the local hospitality market, alongside sensitivity to broader economic conditions that may impact discretionary consumer spending.
Additional threats include rising food, labour, and utility costs, as well as operational disruptions such as load‑shedding and seasonal demand fluctuations.

What is the reason for the sale?

The owner is relocating overseas.