

R155 GROUP SET MENU

ON THE TABLE

A selection of seafoods, patés, dips & Mediterranean delicacies from our Deli.
Served with freshly baked bread and crispy garden greens.

Vegetarian options available

MAIN COURSE

(Your choice of 1 of the following dishes)

Fresh Hake

Grilled or deep fried, and served with savoury rice and tartar sauce

Pasta Napolitana (v)

All the classic ingredients - rich tomatoes, olives, onion and garlic. Served with fresh rocket & Parmesan

Deep-fried Calamari Rings

Dusted calamari rings served with savoury rice and tartare sauce

Rustic Pizza

Classic Italian tomato, mozzarella and two toppings of your choice

Spicy Chicken Stir Fry

Served with Basmati rice and topped with toasted flaked almonds

DESSERT

Fresh fruit and vanilla ice cream

VALID FROM JULY 2017 - JUNE 2018
Excluding gratuities

34 SOUTH OYSTER EXPERIENCE

Looking for something to do in Knysna whatever the weather?
On our decks in summer or next to the fire in winter!
Get a selection of our coastal and cultivated oysters with a glass of bubbly to round of the experience.

AVAILABLE 12pm - 17.30pm DAILY

COASTAL OYSTERS:

The choice of the ancients and a tasty choice indeed, the wild oysters we serve grow on the coast between Cape Agulhas and the Transkei.

CULTIVATED OYSTERS:

Grown in Saldanha Bay and Port Elizabeth on inter-tidal racks or in cages suspended beneath the surface of the water.

BEST EATEN FRESHLY SHUCKED!

If ASKED
“HOW do I
take my COFFEE,”
I reply, SER *illy* SLY,
VERY seriously.



R195 GROUP SET MENU

STARTER

(Your choice of 1 of the following dishes)
6 naturally wild oysters served on crushed ice

Soup of the day served with a lightly toasted sesame roll or health bread

MAIN COURSE

(Your choice of 1 of the following dishes)

Fresh Hake

Grilled or deep fried, and served with savoury rice and tartar sauce

Mediterranean Chicken (Banting)

Succulent chicken strips in a creamy sauce of olives, salami and capers. Served on green stir-fried vegetables

Calamari Steaks

Grilled with olive oil and served with savoury rice and lemon butter

Roast Veg & Pesto Patat

Roasted patat topped with roasted veg, sun-dried tomatoes & grilled cheese. Accompanied by a side salad and avo, sour cream & Mannies Muti

DESSERT

(Your choice of 1 of the following dishes)

Lemon meringue tart

Traditional South African milk tart served ice cream

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R265 GROUP SET MENU

STARTER

(Your choice of 1 of the following dishes)

Seafood bisque served with lightly
toasted bread of your choice

Prawn & avo salad dressed in a seafood sauce and
served on a bed of baby greens

MAIN COURSE

(Your choice of 1 of the following dishes)

Fresh Line Fish

Grilled with olive oil and our special 34 South spices.
Served with rice or chips and tartare sauce

Mild Chicken Curry or Fragrant Green Chicken Curry

Served on wild basmati rice and accompanied
by coriander yoghurt and poppadoms

Mature Beef Rump

Served with roasted vegetables and 34 South chips

Grilled Calamari

Tender Patagonian calamari tubes served on
savoury rice and a lemon butter sauce

DESSERT

(Your choice of 1 of the following dishes)

Traditional South African milk tart

Apple Strudel and cream



FINE & RARE WINES

These fine wines are the BEST that we've tasted, that are currently available.
Sublime, elegant, structured and above all, wines with ATTITUDE.
Conventional wine tastings use the 100 point system which is "VERY
COMPLICATED".

At our LATITUDE, Keith, PeeBee and I focussed on TASTE only - after all,
that's the bottom line.

These 10 winners below all scored 8 to 9 out of 10 - truly great examples of
the winemaker's art.

We LOVED them and hope YOU will too.

NEWTON JOHNSON SOUTHEND CHARDONAY 2015	R225
CAPAIA "ONE" 2009	R245
SPRINGFIELD WORK OF TIME 2009	R295
RUST EN VREDE ESTATE SHIRAZ 2013	R395
NEWTON JOHNSON FAMILY RESERVE PINOT NOIR 2015	R425
KEVIN ARNOLD SHIRAZ 2006	R445
SPRINGFIELD METHODE ANCIENNE CABERNET SAUVIGNON 2009	R595
KANONKOP PAUL SAUER 2012	R845
MEERLUST RUBICON 2007	R995
ERNIE ELS SIGNATURE - A GREAT VINTAGE 2012	R995
RUST EN VREDE SINGLE VINEYARD SHIRAZ 2013	R1395
KANONKOP BLACK LABEL PINOTAGE 2014	R1995

For your enjoyment, all our red wines
are kept at the optimal drinking temperature of 17°C

R345 GROUP SET MENU

STARTER

(Your choice of 1 of the following dishes)

4 Fresh medium coastal oysters served on crushed ice,
served with freshly-baked bread

8 Steamed 1/2 shell mussels in a creamy garlic &
white wine sauce, served on a bed of savoury rice

Rainbow roll sushi (8pc), salmon, avo and cucumber
roll topped with salmon and avo

MAIN COURSE

(Your choice of 1 of the following dishes)

Game Fish Espetada

Skewered with peppers and onion. Lightly grilled
and served with garlic butter

Queen Prawns

Grilled with olive oil and served with savoury rice and
lemon & garlic butter

Cajun Ostrich Fillet

Cajun-spiced ostrich fillet medallions, served on a
bed of freshly-roasted vegetables

Fresh, Grilled 34 South Chicken Peri Peri

Crispy, grilled 1/2 chicken with your choice of either
peri peri or smokey BBQ basting

DESSERT

(Your choice of 1 of the following dishes)

Chocolate brownie with ice cream and home
made toffee sauce

Tiramisu

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