

R185 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

Roasted Vegetable Spud (v)

Baked potato filled with roasted vegetables, onions, feta, basil pesto, guacamole, sour cream and melted mozzarella

Calamari Steaks

Grilled with olive oil and our unique spices, served with a sauce of your choice

Burger and Chips

Chicken or beef, flame grilled with BBQ basting, served on a toasted sesame bun with lettuce, tomato and onion

Spicy Chicken Stir Fry

Served with Basmati rice and topped with toasted flaked almonds

DESSERT

(Your choice of 1 of the following dishes)

Milk Tart

Lemon Meringue Tart

SOME OF OUR MENU DISHES



R220 GROUP SET MENU

STARTER

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

Soup of the day

Made with the finest ingredients and served with freshly-baked 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

Mild Chicken Curry

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

Deep Fried Calamari Rings

Crumbed calamari rings served on a bed of savoury rice, accompanied with tartare sauce

Seafood Pasta

A medley of seafood, prawns & fresh mussels, tossed with your choice of penne or tagliatelle

DESSERT

(Your choice of 1 of the following dishes)

Carrot Bundt Cake

Cheese Cake

VALID TO END NOVEMBER 2022

Excluding gratuities

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R295 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)

Peri Peri Chicken

Crispy, grilled ½ chicken served with chips and a chunky salad.

Fresh Line Fish

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

Prawn Espatada

6 Queen prawns skewered with peppers and lemon, basted with garlic and parsley butter and a hint of chilli.

Grilled Calamari

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

DESSERT

(Your choice of 1 of the following dishes)

Peppermint Crisp tart

Chocolate Bundt cake

VALID TO END NOVEMBER 2022

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OYSTERS AND FISH

R200

2 medium cultivated oysters

2 medium coastal oysters

Served "naturally" on crushed ice

Fresh Hake

Grilled or deep-fried, served with rice or chips and tartare sauce



R300

2 medium cultivated oysters

4 medium coastal oysters

Served "naturally" on crushed ice

Fresh Line Fish

Line-caught and brought in through The Heads. Grilled with olive oil and our special 34 South spices. Served with rice or chips and a rustic side salad

R385 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 - salmon, avo, cucumber (6pcs)

MAIN COURSE

(Your choice of 1 of the following dishes)

Fresh Grilled Kingklip

300g fresh Kingklip fillet grilled to perfection using olive oil and 34 South spices. Served with a Greek salad and tartare sauce

Beef Espatada

300g beef fillet skewered with green pepper and red onion and BBQ basting. Served with roasted veg and oven-roasted sweet potato.

Sole and Prawn Combo

3 Baby soles and 10 Quayside Prawns grilled with olive oil. Served with rice or chips and salad

Chicken & Rib Combo

¼ chicken (peri peri or BBQ) and 300g ribs grilled to perfection and served with chips and a chunky salad

DESSERT

(Your choice of 1 of the following dishes)

Death by Chocolate

Malva Pudding

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Excluding gratuities