

## R175 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

## COCKTAIL EXPERIENCE

Served with a trio of daily selected deli dishes.



#### BLOODY MARY 55.00

A morning cocktail of vodka and tomato juice, flavoured with Worcestershire sauce, Tabasco, black pepper and celery

#### COSMOPOLITAN 68.00

A lip-smacking sweet-and-sour cocktail of Vodka, triple sec and a dash of lime and cranberry juice

#### STRAWBERRY DAQUIRI 58.00

A frosty strawberry-citrus slush of strawberry liqueur, Havana rum and grenadine

#### LONG ISLAND ICED TEA 85.00

Gin, vodka, Bacardi rum, triple sec and tequila collide in this powerful and surprisingly tasty cocktail

#### MARGERITA 55.00

A cocktail that has Mexico written all over it... tequila, triple sec and lime shaken and frozen

#### MARTINI 55.00

Perfect for any occasion. Gin and dry vermouth and garnished with an olive

#### MOJITO 48.00

The perfect, refreshing summer cocktail of white rum, lime, mint and soda water

#### PINA COLADA 58.00

A frozen sweet slush cocktail made with rum, Malibu and triple sec. A tropical taste of coconut and pineapple to finish it off

#### GINGER SQUARE 48.00

An old fashioned, almost forgotten awe inspiring cocktail of ginger liqueur, Angostura bitters, ginger ale and soda water

#### STEELWORKS 45.00

A very refreshing and popular non alcoholic beverage of cola tonic, Angostura bitters, ginger ale and soda water

#### APEROL SPRITZ 55.00

A refreshing cocktail of Aperol, MCC and soda water creating a bitter-sweet after taste.

## 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 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

#### Mid Chicken Curry

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

#### 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

VALID TO END NOVEMBER 2019

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)

#### Fresh Line Fish

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

#### 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

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## TRY OUR WINE TASTING EXPERIENCE



Indulge in a tasting of four fine and rare wines - Cabernet Sauvignon, Bordeaux Blend, Syrah and Pinot Noir to entice and enhance your gastronomic experience and understand exactly why these are indeed Fine and Rare and belong in your collection too.

R60

## 34 SOUTH OYSTER EXPERIENCE

R130

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 off the experience.

#### 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!

## 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 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

Cheese Cake

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