

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

Calamari Steaks

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

Rustic Pizza (v)

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

(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

Tomato Soup (v)

Freshly made with the finest ingredients

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 by 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.

DESSERT

(Your choice of 1 of the following dishes)

Lemon Bundt Cake

Fruit and Crémé Patisserie

VALID TO END NOVEMBER 2020
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

Mediterranean Chicken Pasta

Succulent chicken strips simmered in a creamy sauce of olives, salami and capers.

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)

Apple and Nut Tartlet

Belgian Chocolate Bundt Cake

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 of 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

Salmon or Tuna Poke Bowl

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

Ostrich Espatada

300g ostrich fillet skewered with peppadew and pineapple, served with roasted veg and oven-roasted sweet potato.

Prawn & Calamari Combo

The finest Patagonian calamari and 5 queen prawns grilled with olive oil and our unique spices

Chicken Espatada

300g fresh chicken, served with pineapple green pepper and onion, grilled and basted with your choice of BBQ or Peri Peri sauce

DESSERT

(Your choice of 1 of the following dishes)

Belgian Chocolate Cheese Cake

Malva Pudding

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