

## R165 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

## 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 10h00 - 22h00 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

### STARTERS

(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

VALID TO END NOVEMBER 2018

Excluding gratuities

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## R265 GROUP SET MENU

### STARTERS

(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 BY THE GLASS

IONA CHARDONNAY 2016 R110

SHANNON MOUNT BULLET MERLOT 2014 R165

KANONKOP PAUL SAUER 2014 R215

CEDERBERG SHIRAZ 2015 R95

DELHEIM VERA CRUZ PINOTAGE 2014 R145

MEERLUST RUBICON 2015 R150

DELHEIM GRAND RESERVE 2014 R110

IONA SYRAH SOLACE 2015 R110

REYNEKE "CORNERSTONE" 2014 R90

BOUCHARD FINLAYSON PINOT NOIR GALPIN  
PEAK 2015 R120

NEWTON JOHNSON PINOT NOIR 2016 FAMILY  
RANGE R115

LONGRIDGE EKLIPTIKA 2014 R170

VRIESENHOF PINOTAGE 2009 R85

DIE PLEK CINSAULT 2016 R160

RUST EN VREDE SINGLE VINEYARD CABERNET  
SAUVIGNON 2014 R170

DIEMERSDAL PRIVATE COLLECTION 2015 R65

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

## R355 GROUP SET MENU

### STARTERS

(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

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