

### BREAKFAST MENU

#### Breakfast and Drink - R110.00 per person

### CHOICE OF A BREAKFAST

#### **34 SOUTH BREAKFAST** Eggs, bacon, tomato, chips, toast & jam.

BANANA FLAPJACK Crispy bacon, banana, cinnamon & syrup on flapjacks.

MINCE ON TOAST Two slices of toast, Mexican mince, one egg, peppadews.

#### FRENCH TOAST

Challah French toast, Apricot, bacon & thyme compote and vanilla mascarpone.

#### **BREAKFAST CROISSANT**

Croissant, streaky bacon, scrambled egg, fried tomato, caramelized onions and mushrooms.

### CHOICE OF A DRINK

CAPPUCCINO

AMERICANO

TEA Rooibos, Ceylon, Green, Earlgrey

CAFE LATTE

HOT CHOCOLATE

ALL BREAKFASTS ARE SERVED WITH A SMALL JUICE OF THE DAY



# **3 LUNCH MENU**

#### 2 Course - R195.00 per person

### CHOICE OF A STARTER

#### **GREEK SALAD**

Fresh garden greens, onion, feta, tomato, cucumber, peppers and olives.

TOMATO SOUP Rich tomato soup, served with a cheese toastie.

**SUSHI** Four-piece California roll (Vegetarian or Prawn).

#### **OYSTERS**

Three cocktail coastal oysters, served on ice, with lemon and tabasco.

### CHOICE OF A MAIN

#### **PORK PIDE**

Pizza boat filled with mozzarella cheese, Korean pulled pork belly, sweet potato, & red chilli, served with Asian salad & dressing.

#### BURGER

Sesame bun, tomato, lettuce & onion: Option of Beef, Chicken, or Hake. Served with chips.

#### HAKE

Fresh hake (Grilled or fried), served with rice or chips, chunky salad and tartar sauce.

#### PIZZA

Wood-fired pizza: Option of Seafood or Picante (chorizo, caramelised onions & rocket).

#### **ENCHILADA**

Filled tortillas, topped with melted cheese, served with guacamole, sour cream, sweet potato and Mexican salad — a choice of chicken, beef or vegetarian.



#### 3 Course - R215.00 per person

### CHOICE OF A STARTER

**CALAMARI RINGS** Fried Calamari rings savoury rice & tartar sauce.

TOMATO SOUP Rich tomato soup served with a cheese toastie.

### CHOICE OF A MAIN

#### NAPOLITANA PASTA

Tomato Based pasta. Option of penne or linguini.

**REGINA PIZZA (20CM)** Italian tomato base with mozzarella cheese, ham and mushrooms.

**PORK RIBS** 300g Pork ribs, BBQ basted, served with chips.

#### FRANKFURTER

Grilled frankfurter sausage, served with chips.

### CHOICE OF A DESSERT

MILKTART

Custard based South African dessert, flavoured with cinnamon and served with vanilla ice cream

#### MALVA PUDDING

Hot baked dessert, a Traditional South African favourite, served with caramel sauce and vanilla ice cream.

#### ICE CREAM TRIO

Three scoops of ice cream: Vanilla, Blueberry cheesecake and Rolo Chocolate.



### CHOICE OF A STARTER

CALAMARI RINGS Fried Calamari rings, savoury rice & tartar sauce.

**MUSSELS** *Eight steamed mussels, white wine & garlic sauce, savoury rice.* 

GREEK SALAD (V) Fresh garden greens, feta, tomato, cucumber and olives.

TOMATO SOUP (V) Rich tomato soup served with a cheese toastie.

### CHOICE OF A MAIN

#### HAKE

Fried or grilled. Chips or rice, a chunky tomato & cucumber salad, and tartar sauce.

**SPICY CHICKEN STIR-FRY** Marinated chicken strips with fresh stir-fry vegetables in a spicy Asian sauce, served with basmati rice.

PASTA MARINARA (V) Penne pasta with tomato marinara sauce, courgettes, red peppers and feta.

BURGER

Sesame bun, tomato, lettuce, onion. Choice of beef, chicken or fish.

### CHOICE OF A DESSERT

#### MILKTART

Sweet custard tartlet, flavoured with cinnamon and served with vanilla ice cream.

#### **ICE CREAM**

Vanilla ice cream, topped with chocolate sauce and cookie crumbs.



### CHOICE OF A STARTER

#### SUSHI

Four-piece California roll, filled and topped with salmon and avocado.

#### **OYSTERS**

Four Cocktail Coastal oysters served on ice with lemon and Tabasco.

#### SOET PATAT FOCCACIA (V)

Mini Foccacia, topped with soet patat, caramelised onions, jalapenos and feta cheese.

#### SOUP OF THE DAY

Delicious fresh soup served with bread and butter.

### CHOICE OF A MAIN

#### HAKE PARMESAN

Grilled hake topped with marinara and parmesan crumbs, served on basil pesto pasta and a creamy white wine sauce.

#### CALAMARI RINGS

Deep-fried Ilex calamari, served with chips or rice, a chunky salad and tartar sauce.

#### SEAFOOD PASTA

Rich tomato based sauce, with a medley of seafood, prawns and mussels. Linguini or penne.

#### MILD CHICKEN CURRY

Mild & fragrant curry with chicken, sweet potato, served with coriander yoghurt and poppadum's.

### CHOICE OF A DESSERT

#### CARROT BUNDT CAKE

Classic carrot cake in a mini Bundt form, topped with cream cheese icing and pecan nuts and served with vanilla ice cream.

#### FRUITY CHEESECAKE

Mini fridge cheesecake, topped with fruit compote, served with vanilla ice cream.



### CHOICE OF A STARTER

#### SUSHI (V)

Four-piece California roll, topped and filled with cream cheese, avocado and peppadew.

**OYSTER SOUP** *Rich, creamy soup with a fresh cocktail oyster inside, served with croutons.* 

#### **PRAWN & AVO SALAD**

Fresh garden greens, prawn tails in seafood sauce, avocado, lemon and fennel.

#### ATHENS MEZZE

Dolmades, taramasalata, tzatziki, feta and rock salt baguette.

### CHOICE OF A MAIN

#### **34 SOUTH CHICKEN**

Half chicken, grilled crispy, served with 34 chips and chunky salad — a choice of BBQ or peri-peri.

#### LINEFISH

Fresh fish of the day, grilled and served with rice or chips, a chunky salad, and tartar sauce.

#### ROAST PATAT (V)

Roasted patat, topped with mixed vegetables, basil pesto and melted cheese, served with guacamole, sour cream and a small salad.

#### **PRAWN CURRY**

Quayside prawn curry, partially deshelled, with a mild coconut curry sauce, basmati rice and poppadums.

### CHOICE OF A DESSERT

#### FRESH FRUIT CREPES

Two Crepes filled with vanilla mascarpone & fresh fruit drizzled with berry sauce and served with blueberry cheesecake ice cream.

#### DEATH BY CHOCOLATE

Dark chocolate mousse covered with ganache served with vanilla ice cream.



#### 3 Course - R380.00 per person

### CHOICE OF A STARTER

#### SUSHI

Four-piece crispy fried salmon fashion sandwiches, topped with sushi mayo and caviar

**OYSTERS** Four medium coastal oysters served on crushed ice, with lemon and tabasco

#### VEGETARIAN MEZZE (V)

Hummus, tzatziki, labneh dip, roast vegetables, sundried tomatoes, artichokes, avocado and rosemary baguette

SEAFOOD BISQUE Rich seafood soup made from line fish and shrimp

### CHOICE OF A MAIN

#### KINGKLIP

Fresh kingklip grilled in olive oil, served with savoury rice, a small Greek salad and tartar sauce.

#### SIRLOIN

250g Beef sirloin, BBQ basted, served with chips and a chunky salad.

#### SEAFOOD GUMBO

Mild seafood & chorizo curry served with basmati rice, fresh coriander and poppadums.

#### CAPRESE PIDE (V)

Pizza boat, filled with rainbow tomatoes, mozzarella, served with basil pesto and parmesan cheese.

#### CALAMARI STEAKS

Grilled in olive oil, served with chips or rice, chunky salad and tartar sauce.

### CHOICE OF A DESSERT

#### NUTELLA GATAEUX

Layers of chocolate brownie, Nutella mousse and chocolate ganache, served with Rolo ice cream.

#### CARAMEL CHEESECAKE

Classic baked cheesecake topped with caramel and caramel popcorn served with vanilla ice cream.



### FIRST COURSE

#### OYSTER EXPERIENCE

One cocktail coastal, one medium coastal, one large coastal, one medium cultivated, served with rosemary baguette.

### SECOND COURSE

#### MIXED MEZZE

Variety of mezze, ranging from vegetarian, seafood, meats and cheese. It was served with freshly baked bread and butter.

### THIRD COURSE

### CHOOSE ONE OF THE FOLLOWING OUEEN PRAWNS

Ten queen prawns, served with a choice of starch, chunky salad and a variety of sauces.

#### SEAFOOD POT

Calamari, mussels, line fish & prawns in a creamy sauce, served with basmati rice.

#### FILLET MARROW

200g Beef fillet served on baked sweet potato, topped with bone marrow butter, served with roasted vegetables and a black pepper sauce.

#### ROAST PATAT (V)

Roasted patat, topped with mixed vegetable, basil pesto and melted cheese, served with guacamole, sour cream and a small salad.

#### LINE FISH ESPETADA

Skewered line fish, roasted peppers, onion. Grilled and drizzled with garlic butter, served with a choice of starch and a chunky salad.

### FOURTH COURSE

CHOOSE ONE OF THE FOLLOWING

#### NUTELLA GATAEUX

Layers of chocolate brownie, Nutella mousse and chocolate ganache, served with Rolo ice cream.

#### CARAMEL CHEESECAKE

Classic baked cheesecake topped with caramel and caramel popcorn served with vanilla ice cream.

#### FRESH FRUIT CREPES

Two Crepes filled with vanilla mascarpone & fresh fruit drizzled with berry sauce and served with blueberry cheesecake ice cream.



## THE GREENHOUSE

3 Course - R245.00 per person

### CHOICE OF STARTER

#### RED RAINBOW ROLL SUSHI (4PC) Seaweed & rice rolls, filled and topped with cream

cheese, avocado, cucumber and peppadew

#### **GREEK SALAD**

Fresh garden greens, feta, tomato, cucumber and olives

#### FOCCACIA SOET PATAT

Pizza base with herb oil, sweet potato, caramelized onions, feta, mozzarella & jalapenos

### CHOICE OF MAIN

#### **VEGETARIAN PIZZA**

Tomato base, medley of roasted vegetables, basil pesto and feta cheese

**ROAST VEGETABLE PATAT** Roasted patat topped with roasted vegetables, sundried tomato, basil pesto and melted cheese

#### PASTA MARINARA

Penne pasra with tomato marinara sauce, courgettes, red peppers and feta

#### TOFU POKE BOWL

Sushi rice, edamame beans, radish, carrot, cucumber, spring onion, mange-tout, avocado, red cabbage and marinated tofu

### CHOICE OF DESSERT

#### FRUITY CHEESECAKE

Mini fridge cheesecake, topped with berry compote, served with Vanilla ice cream

#### APPLE CRUMBLE

Individually baked mini apple tartlets, served with vanilla ice cream



## THE HERBIVORE 3 course -R220.00 per person

### CHOICE OF STARTER

VEGETABLE CALIFORNIA SUSHI (4PC) seaweed & rice rolls, filled with cucumber and avocado

**GREEK SALAD** Fresh garden greens, feta, tomato, cucumber and olives

TOMATO SOUP Rich tomato soup, served with a grilled cheese

### CHOICE OF MAIN

TRAMEZZINI & CHIPS Sundried tomato, cream cheese, basil pesto and avocado

**ROAST VEGETABLE PATAT** Roasted patat topped with roasted vegetables, sundried tomato, basil pesto and melted cheese

**CAPRESE PIDE** Pizza crust filled with tomato, basil, buffalo mozzarella, parmesan and pesto

#### VEGETABLE ENCHILADAS

Tortillas filled with mixed roasted vegetables, topped with melted cheese, served with Mexican salsa, guacamole and sour cream.

### CHOICE OF DESSERT

#### TRADITIONAL MILK TARTLET

Mini traditional South African custard dessert, flavoured with cinnamon, served with vanilla ice cream.

#### ICE CREAM & CHOCOLATE SAUCE

Vanilla Ice cream with home-made chocolate sauce



#### 3 Course - R265.00 per person

### CHOICE OF A STARTER

GREEN RAINBOW ROLL SUSHI (4PC)

Seaweed & rice rolls, filled and topped with avocado, cucumber and rocket

VEGETABLE MEZZE Hummus, tzatziki, roast veg, labneh, rosemary baguette

**SPICY BITES & BALLS** Fried beer battered jalapenos, deep fried cream cheese & jalapeno balls with a garlic & herb sauce

### CHOICE OF A MAIN

#### CHICKPEA & VEGETABLE CURRY

Tomato based chickpea curry with mixed vegetables, served with basmati rice and poppadums

#### ROAST VEGETABLE PATAT

Roasted patat topped with roasted vegetables, sundried tomato, basil pesto and melted cheese

#### NACHOS

Home-made tortilla chips topped with red onion, jalapenos, and melted cheese. Served with guacamole, sour cream and salsa

#### VEGETABLE POKE ROLL

Sushi rice, edamame beans, radish, carrot, cucumber, spring onion, mange-tout, avocado, red cabbage and corn, all wrapped up in a roll and panko fried.

### CHOICE OF A DESSERT

#### CARROT BUNDT CAKE

Individual carrot cake topped with cream cheese frosting and crushed nuts.

#### PASTEI DE NATA

Baked Portuguese tart, served with vanilla ice cream