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

Menu price exclusive of gratuity
Breakfast menu served 08:30 am - 11:00 am
We would appreciate it if large groups (15+) would send us a preorder, which will assist us in providing faster service.

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.

## Menu price exclusive of gratuity Breakfast menu served 08:30 am - 11:00 am

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SET MENU KIDS

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
300 g 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.

Menu price exclusive of gratuity order, which will assist us in providing faster service.

## 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.

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& \text { Menu price exclusive of gratuity } \\
& \text { Breakfast menu served 08:30 am - 11:00 am } \\
& \text { We would appreciate it if large groups (15+) would send us a pre- } \\
& \text { order, which will assist us in providing faster service. } \\
& \text { Tel: } 0443827331 \text { I dewald@34south.biz www.34south.biz }
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# 34 SET MENU 2 <br> <br> 3 Course - R260.00 per person <br> <br> 3 Course - R260.00 per person <br> <br> CHOICE OF A STARTER 

 <br> <br> 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.

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## 34 SET MENU 3 <br> 3 Course - R350.00 per person

## 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.

## Menu price exclusive of gratuity Breakfast menu served 08:30 am - 11:00 am



# 3L SET 

## 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.

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## 4 Course - R650.00 per person

## 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 QUEEN 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.

Menu price exclusive of gratuity Breakfast menu served 08:30 am - 11:00 am

# 3/4 THE <br> 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

## Menu price exclusive of gratuity

 Breakfast menu served 08:30 am - 11:00 am
# 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<br>Vanilla Ice cream with home-made chocolate sauce

Menu price exclusive of gratuity Breakfast menu served 08:30 am - 11:00 am


# 34 THE PLANTER <br> \author{ 3 Course - R265.00 per person 

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## 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

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