



OYSTERS

Oysters are sustainably collected by divers who are reliant on weather and sea tides

FRESH OYSTERS

"Naturally 'wild' Oysters harvested between Nature's Valley and Witsand, on crushed ice, straight from the ocean"

COASTAL COCKTAIL 15ea

COASTAL MEDIUM 32ea | COASTAL LARGE 40ea

CULTIVATED MEDIUM 25ea

34 SOUTH FRESH

OYSTER & PRAWN TAPAS R215

3 Medium Coastal Oysters

3 Medium Cultivated Oysters

+ 6 Poached Prawns on a bed of ice

GOURMET OYSTERS

CEVICHE 32

Diced oysters marinated in lime juice, red onion, tomato, peppers and fresh coriander

ASIAN 32

Ginger, garlic, rice wine vinegar and sweet soy

SUSHI 48

Salmon rose, pickled oyster and wasabi mayonnaise

BLUE CHEESE 38

Grilled oyster, garlic butter and blue cheese

SMOKED PAPRIKA 32

Grilled oyster in a Japanese mayonnaise

Spanish smoked paprika and Parmesan

MEXICAN SALSA 38

Shucked oyster, Tequila, tomato cocktail, spicy Mexican salsa

PANKO FRIED 38

Panko fried oyster top of a ginger and fennel spicy tomato sauce

TEMPURA ASIAN 38

Tempura fried oyster, Asian dressing

OYSTER DELIGHT 1 125

1 each Panko fried, Smoked paprika, Ceviche and Mexican salsa oysters

OYSTER DELIGHT 2 135

1 each Tempura, Grilled blue cheese, Sushi and Asian oysters

34 SOUTH OYSTER EXPERIENCE R99

1 x Large coastal, 1 x Medium coastal, 1 x Cocktail coastal + 1 x Medium Cultivated Oyster with Rosemary and rock salt Baguette and Salted Butter

Add+ a glass of LEOPARD'S LEAP CUVÉE BRUT R140