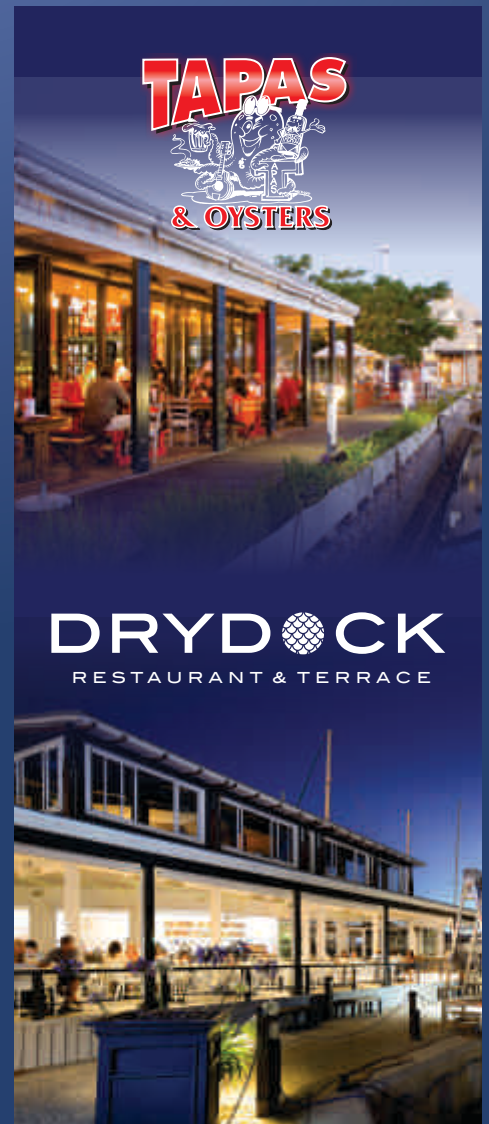
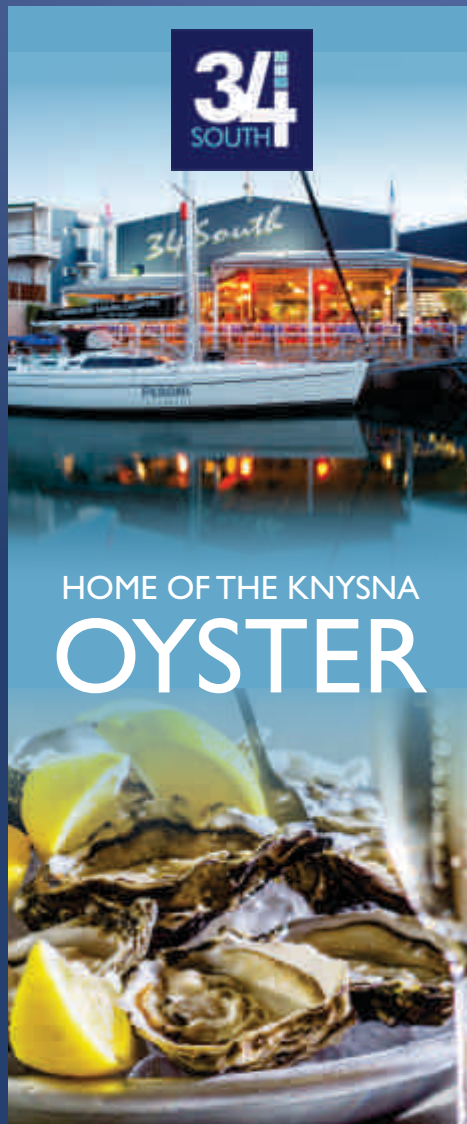


QUINTET OF CUISINES



On the Water's Edge

Tour Operators Guide to waterside
oyster experiences and dining in Knysna



Our Quintet of Knysna offers 5 unique culinary experiences in four breath-taking waterfront locations. Each restaurant is distinct in character and has its own special ambience, yet all share a commitment to delicious food, good service, great wines and attention to detail.

— OYSTER — EXPERIENCE

R130 PER PERSON

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 off the experience.

BEST EATEN FRESHLY SHUCKED!

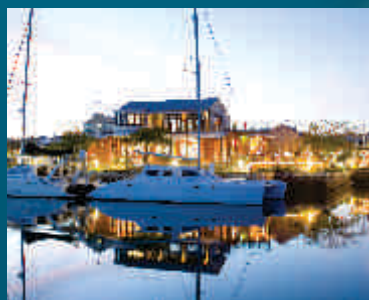
COASTAL OYSTERS:

The choice of the ancients, and a tasty choice indeed, the wild oysters we serve grow only on the coast between Cape Agulhas and the Transkei.

CULTIVATED OYSTERS:

Grown in Saldanha Bay and Port Elizabeth on inter-tidal racks or in rafts suspended beneath the surface of the water.

PARTICIPATING RESTAURANTS



Tel: +27(0) 44 382 7331
info@34south.biz

Sirocco
immerse your senses

Tel +27(0) 44 382 4874
info@sirocco.co.za

DRYDOCK
RESTAURANT & TERRACE

Tel +27(0) 44 382 7310
info@drydock.co.za



Tel +27(0) 44 382 7196
info@tapasknysna.co.za

HOME OF THE KNYSNA OYSTER

165,000 years of Oyster Attitude (Oystertude?) at 34 South

You could say that oysters rate amongst the foods that contributed the most to the development of the modern human brain. Certainly they feature prominently in the findings of the Mossel Bay Archaeology Project, which have shown that sea foods - and the Omega-3 fatty acids they contain - were first harvested systematically here in the Southern Cape (that is, on the 34th Parallel) 165,000 years ago.

It was those Omega-3s that made all the difference, and lead directly to the development of our brains in their present form. And if man's been eating oysters for 165,000 years - and if we've come this far - why stop now?

WILD OYSTERS

Crassostrea margaritacea

The choice of the ancients, and a tasty choice indeed, the wild oysters we serve grow only on the coast between Cape Town and the Transkei.

They're fleshy, flashy and easily distinguished by their unevenly shaped shells.

Commercial collectors are licensed and strictly controlled - but you, as an individual, may collect up to 25 a day (if you have a valid fishing permit).

Or you can take the easy way out and eat them at 34 South - safe in the knowledge that we're scrupulously careful about ensuring that our products are as tasty and attractive as they're legal and environmentally friendly.

CULTIVATED OYSTERS

Crassostrea gigas

The choice of most commercial growers around the world, the Pacific or cultivated oyster originated in the Sea of Japan.

They're just as fleshy and flashy as wild oysters, but you can identify them by their even shape and the frilly, fan-like protrusions on their pretty, greenish shells.

The cultivation of oysters began in Knysna in the late '40s, but it wasn't until the '70s that the Pacific Oyster arrived on our shores (so to speak) - and farming became commercially viable.

Today they're grown in Saldanha Bay and Port Elizabeth on inter-tidal racks or in rafts suspended beneath the surface of the water.

Attention! Attention! The best way to eat oysters? - Freshly shucked. They're at their best within 5 to 10 minutes of being opened.

34 South - Oystertude at our Latitude



DRYDOCK

RESTAURANT & TERRACE

Relaxed waterside dining on two levels in the Knysna Waterfront - overlooking the yacht basin, the Knysna Lagoon, and the Knysna Yacht Club's drydock. (And the sunsets! Oh, the sunsets!)

- The Drydock understands your requirements for tour groups - we've been hosting them for 21 years!
- Our team of chefs will prepare menus to accommodate special dietary requirements, and our staff are trained to serve large groups efficiently and unobtrusively.

Food style	Wholesome Mediterranean - style Harbour café. Seafood, oysters, catch-of-the-day, steaks, sushi, poultry and decadent desserts. Children's menu on request.
Service style	Informal, friendly
Drinks	South African table wines Méthode Cap Classique and sparkling wines; Traditional cocktails; Beer on tap; sodas and juices; Coffee by Deluxe Coffeeworks. Exciting "Wine Flights" which are tasters, served with an appropriate snack.
Hours	Open 12 pm - 10pm every day of the year (including Christmas Day & New Year's Day)
Oyster Experience	Our manager presents a brief talk about the real Knysna Oyster, and serves a selection of 3 coastal oysters and 1 cultivated oyster - with a glass of South African bubbly. R130.00 per person excluding gratuity. Reservations essential.
Set menus	From R 150.00 - R 460.00 per person. Prices include gratuities. Children's menus on request.
Seating	Upstairs - 180
	Ground floor - 180
Access	The Drydock is accessible for wheelchairs: the lower floor is situated on ground level (no steps), and the centre lift serves the balcony leading to the upper level of the restaurant. The centre has wheelchair-friendly restrooms.
Entertainment	Various local acts from R 4,000.00 per event if requested. No venue hire fees.
Coach parking	Ample, easy parking for coaches
Guide & driver discounts	<ul style="list-style-type: none"> • 1-4 guests - guide gets 25% discount, driver pays full price • 5-9 guests - guide gets 33% discount, driver pays full price • 10 guests - guide eats for free, driver pays 50% • Groups of 20 or more - guide and driver eat for free <p>Please note: these are guidelines only. We are happy to discuss your needs</p>
Contact	<p>www.drydock.co.za</p> <p>Nico van Rooyen - 082 323 5695 info@drydock.co.za 044 382 7310</p> <p>Shop 1, Knysna Waterfront, Gray Street, Knysna, 6570</p> <p>34°02'30.4"S 23°02'41.6"E</p> <p>Google Maps: -34.041784, 23.044886</p>

A taste of what
is on the menu...



DRYDOCK
RESTAURANT & TERRACE

LUNCH

DRYDOCK

RESTAURANT & TERRACE

R150
GRATUITY INCL.

SERVED AS A 2-COURSE MENU

Choose a starter and main or main and dessert.

STARTER

SUSHI

Norwegian Salmon California roll and Yellowfin Tuna Maki.

or

FRENCH SALAD

Only the freshest greens topped with peppers, onions, carrots and tomatoes.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

GRILLED HAKE

Line-caught off our coastline, grilled and served with rice, vegetables and lemon butter sauce.

or

CHICKEN AND BASIL PESTO PASTA

Succulent chicken strips prepared in a creamy basil pesto sauce served on a bed of Tagliatelle pasta. (Contains nuts)

or

PARMIGIANA

Our interpretation of this Italian dish is made with shallow-fried sliced eggplant, layered with cheese and homemade Napolitano sauce and then oven baked. (Contains nuts)

DESSERT

APPLE BAKE

Warm Golden Delicious apples, poached with raisins and cinnamon, make for a remarkable apple infusion, wrapped in a phyllo pastry served with ice cream.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

Tel +27(0)44 382 7310 | www.drydock.co.za | info@drydock.co.za

THE ONLY THING WE OVERLOOK AT THE DRYDOCK IS THE KNYSNA LAGOON

STARTER

SUSHI

Norwegian Salmon California roll and Yellowfin Tuna Maki.

or

FRENCH SALAD

Only the freshest greens topped with peppers, onions, carrots and tomatoes.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

GRILLED HAKE

Line-caught off our coastline, grilled and served with rice, vegetables and lemon butter sauce.

or

CHICKEN AND BASIL PESTO PASTA

Succulent chicken strips prepared in a creamy basil pesto sauce served on a bed of Tagliatelle pasta. (Contains nuts)

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DESSERT

APPLE BAKE

Warm Golden Delicious apples, poached with raisins and cinnamon, make for a remarkable apple infusion, wrapped in a phyllo pastry served with ice cream.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

STARTER

TEMPURA PRAWN

Crumbed prawns served with a sweet chilli sauce.

or

FRENCH SALAD

Only the freshest greens topped with peppers, onions, carrots and tomatoes.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

GRILLED HAKE

Line-caught off our coastline, grilled and served with rice, vegetables and lemon butter sauce.

or

CALAMARI RINGS

Calamari rings, dusted with flour and spices, deep fried and served with savoury rice and sauce tartare.

or

CHICKEN AND BASIL PESTO PASTA

Succulent chicken strips prepared in a creamy basil pesto sauce served on a bed of Tagliatelle pasta. (Contains nuts)

or

PARMIGIANA

Our interpretation of this Italian dish is made with shallow-fried sliced eggplant, layered with cheese and homemade Napolitano sauce and then oven baked. (Contains nuts)

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APPLE BAKE

Warm Golden Delicious apples, poached with raisins and cinnamon, make for a remarkable apple infusion, wrapped in a phyllo pastry served with ice cream.

or

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in a toffee fudge sauce.

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

STARTER

3 KNYSNA OYSTERS

Fresh from our coastline to your table.

or

SUSHI

Norwegian Salmon California Roll,
Yellowfin Tuna Maki and Norwegian Salmon Roses.

or

GREEK SALAD

Plump calamata olives and creamy Danish feta on fresh
garden greens with peppers, onions, carrots and tomatoes.

or

SOUP OF THE DAY

Deliciously prepared every day from the freshest market ingredients.

MAIN COURSE

KARAN BEEF SIRLOIN

Prime aged Karan sirloin grilled and basted with a
sweet BBQ sauce. Served with vegetables and fries.

or

CATCH OF THE DAY

Brought in through the Knysna Heads daily.
Grilled and served with rice, vegetables and lemon butter sauce.

or

CALAMARI RINGS

Calamari rings, dusted with flour and spices, deep fried
and served with savoury rice and sauce tartare.

or

LENTIL PILAF

A warm Moroccan spiced lentil Pilaf, tossed with roasted
butternut, red onion, cranberries and Danish feta cheese.
Served with rocket and tzatziki.

DESSERT

APPLE BAKE

Warm Golden Delicious apples, poached with raisins and cinnamon,
make for a remarkable apple infusion, wrapped in
a phyllo pastry served with ice cream.

or

CHOCOLATE BROWNIE

Sweet sticky brownie drenched in a toffee sauce with ice cream. (Contains nuts)

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

STARTER

4 KNYSNA OYSTERS

Fresh from our coastline to your table.

or

VENISON CARPACCIO

Thinly sliced fillet of venison, drizzled with olive oil and Balsamic vinegar, Parmesan cheese, mushrooms and rocket.

or

SEAFOOD SOUP

Prawns, line fish, whole West coast mussels, white wine and tomatoes make up this Drydock favorite.

or

CALAMARI RINGS

Calamari rings, dusted with flour and spices, deep fried and served with savoury rice and sauce tartare.

MAIN COURSE

KARAN BEEF SIRLOIN

Prime aged Karan sirloin grilled and basted with a sweet BBQ sauce. Served with vegetables and fries.

or

CATCH OF THE DAY

Brought in through the Knysna Heads daily. Grilled and served with rice, vegetables and lemon butter sauce.

or

WEST COAST MUSSELS

Mussels from Saldanha Bay in a cream, garlic, onion and white wine sauce. Served with bruschetta and lemon wedges.

or

LENTIL PILAF

A warm Moroccan spiced lentil Pilaf, tossed with roasted butternut, red onion, cranberries and Danish feta cheese. Served with rocket and tzatziki.

DESSERT

APPLE BAKE

Warm Golden Delicious apples, poached with raisins and cinnamon, make for a remarkable apple infusion, wrapped in a phyllo pastry served with ice cream.

or

CHOCOLATE BROWNIE

Sweet sticky brownie drenched in a toffee sauce with ice cream. (Contains nuts)

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

STARTER

4 KNYSNA OYSTERS

Fresh from our coastline to your table.

or

VENISON CARPACCIO

Thinly sliced fillet of venison, drizzled with olive oil and Balsamic vinegar, Parmesan cheese, mushrooms and rocket.

or

SEAFOOD SOUP

Prawns, line fish, whole West coast mussels, white wine and tomatoes make up this Drydock favorite.

or

SUSHI PLATTER

Norwegian Salmon California Roll, Yellowfin Tuna Maki, Norwegian Salmon Roses and Yellowfin Tuna Nigiri.

MAIN COURSE

DRYDOCK SEAFOOD PLATTER

A feast of line fish, prawns, West coast mussels and Patagonian calamari. Served with savoury rice, fries and lemon butter sauce.

or

KARAN BEEF FILLET

Aged Karan fillet of beef, grilled and basted with a sweet BBQ sauce and served with vegetables and fries.

or

GRILLED KINGKLIP

Brought in through the Knysna Heads daily. Grilled and served with rice, vegetables and lemon butter sauce.

or

LENTIL PILAF

A warm Moroccan spiced lentil Pilaf, tossed with roasted butternut, red onion, cranberries and Danish feta cheese. Served with rocket and tzatziki.

DESSERT

APPLE BAKE

Warm Golden Delicious apples, poached with raisins and cinnamon, make for a remarkable apple infusion, wrapped in a phyllo pastry served with ice cream.

or

DEEP FRIED CHOCOLATE SPRING ROLLS

If you love chocolate...this is made for you! (Contains nuts)

or

ICE CREAM AND SAUCE

Rich and creamy ice cream served with chocolate sauce.

or

PRIDE OF PORT

De Krans Ruby, De Krans Tawny, L'ormarins LBV. Served with stilton cheese and crostini.

FUNCTIONS & EVENTS

"A CUT ABOVE"

The Project is the ideal venue for exclusive functions ...from weddings, to corporates, product launches and celebrations ... we do them all!

The breath-taking views of Knysna Heads and the Lagoon provide the perfect setting for 40 seated guests or 100 for a cocktail function. Downstairs, Sirocco can seat up to 180 guests with three decks that can also be added should you require dance floors or 'Bar and Food Stations'. The set menus are designed to suit every budget and palate with a selection of items such as Rock Salt Sirloin, Dim Sum, Sushi to more tradition Canapés. The widest selection of Premium Beverages and Cocktails are available to guests. The Project team are on hand to assist with every detail for your special occasion.



Sirocco
immerse your senses



WEDDING IMAGES
COURTESY OF

WM WEDDINGS BY MARIUS
WEDDINGS | EVENTS | CORPORATE FUNCTIONS

DRYDOCK

RESTAURANT & TERRACE

KNYSNA, WESTERN CAPE

WINE FLIGHTS

Try our delightful selection of wine "flights", to sample and compare. Each flight has three 50ml servings, accompanied by an appropriate snack.

STARTING FROM

R72



- PRICES SUBJECT TO CHANGE -

34
SOUTH



STARTING FROM

R60

FINE & RARE WINE TASTING

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.

- OFFERING MAY VARY WITH AVAILABILITY / PRICE SUBJECT TO CHANGE -

Sirocco

immerse your senses

Contemporary dining on the water's edge. The perfect spot for a special occasion (especially since we share premises with The Project Bar - 'The freshest cocktail bar' - which is just upstairs, and which is available for exclusive groups).

- Fantastic views of the Knysna Lagoon!

Food style	International cuisine. Seafood (with oysters, of course), sushi, steaks, venison, Karoo lamb, pizza, salads, fruit-based desserts. Kid's menu. Numerous vegetarian options.	
Service style	Refined but relaxed	
Drinks	South African table wines and gorgeous per glass options; Fine whiskeys, spirits, cognacs and liqueurs; Wonderfully creative cocktails (we think they're the best!); Sodas and juices; Coffee by Deluxe Coffeeworks	
Hours	Open for lunch & supper every day of the year (including Christmas Day & New Year's Day)	
Special requests	We will happily customise our menus to suit your group's needs.	
Oyster Experience	Our manager presents a brief talk about the real Knysna Oyster, and serves a selection of 3 coastal oysters and 1 cultivated oyster - with a glass of South African bubbly. R130.00 per person excluding gratuity. Reservations essential.	
Set menus	From R 175.00 - R 475.00 per person, excluding gratuities. Children's menus on request.	
Seating	Inside	120 guests
	Open courtyard	80 - Can be converted to a smoking area; Can be tented
	Covered waterside terrace	80
	Total	280
	The Project Bar - upstairs cocktail lounge with open terraces	80 - Your tour group can enjoy canapés and sundowners in The Project before moving downstairs for their mains and desserts. (No venue fee.)
Access	We regret that the entrance to Sirocco isn't currently wheelchair-friendly - but there's always a willing hand or two to help (and we're looking at design solutions to resolve this issue). Our restrooms are sized and fitted for wheelchairs.	
Entertainment	Various local acts from R 4,000.00 per event. If requested No venue hire fees.	
Coach parking	Ample, easy parking for coaches	
Guide & driver discounts	<ul style="list-style-type: none"> • 1-4 guests - guide gets 25% discount, driver pays full price • 5-9 guests - guide gets 33% discount, driver pays full price • 10 guests - guide eats for free, driver pays 50% • Groups of 20 or more - guide and driver eat for free Please note: these are guidelines only. We are happy to discuss your needs	
Shuttle service	Our shuttle will collect and return your guests free of charge from hotels and guest houses within 15 km of Sirocco. Please contact us for quotes for greater distances.	
Contact	Liezl Nel 072 476 3730 044 382 4874 info@sirocco.co.za	Sirocco Restaurant, Th28 www.sirocco.co.za Long Street, Thesen Islands, Knysna, 6571
	Margs Gandy 072 194 6198 044 382 4874 gm@sirocco.co.za	34°02'56.6"S 23°02'52.4"E Google Maps: -34.048963, 23.047848



Free wi-fi throughout the restaurant



siroccoknysna

PRESENTING THE

Perfect

SERVE



GIN TASTING FLIGHTS

LET THE TASTING BEGIN

- INVERROCHE GIN DISTILLERY @ R85
- LONDON DRY GINS @ R80
- OUT OF THE ORDINARY GIN @ R85

- PRICES SUBJECT TO CHANGE -

Sirocco





THE GLENLIVET TASTING TRAYS

An activity available year round – whatever the weather.
We've created an experience that offers the best views and finest Scottish whiskey.



WELCOME TO THE GLENLIVET

HALF SHOT OF:

- FOUNDERS RESERVE
- 12 YEAR OLD
- NADURRA 16 YEAR OLD

R89 PER TASTING



TASTE THE AGES

HALF SHOT OF:

- 12 YEAR OLD
- 15 YEAR OLD
- 18 YEAR OLD

R125 PER TASTING



**EACH TASTING IS SERVED WITH AQUABELLA STILL MINERAL WATER AND
SMALL MINERAL WATER ICE BALLS.**

- PRICES SUBJECT TO CHANGE -

TH 28, Thesen Island, Knysna | Tel +27(0) 44 302 5814
info@theprojectbar.co.za | www.theprojectbar.co.za | 34 02'57.41"S / 23 02'52.13"E

Sirocco

immerse your senses

STARTERS

4 x PIECE CALIFORNIA ROLL
Salmon or Tuna

•
SIROCCO GARDEN SALAD

Mixed greens, cocktail tomatoes, cucumber, spring onions, and a balsamic vinaigrette.

•
SOUP OF THE DAY

Chef's choice made from the freshest market ingredients.

MAIN COURSE

FILLET OF HAKE

Fresh fish caught locally served with savory rice, seasonal vegetables and a lemon butter sauce.

•
ASIAN CHICKEN STIR FRY

Tender chicken strips with crisp veggies & noodles in a rich, sweet and spicy sauce with aromatic ginger, chili and garlic flavors.

DESSERTS

TRIO OF ICE CREAM

Vanilla Ice cream served with home-made chocolate sauce

•
WHITE CHOCOLATE SPRINGROLL

Belgian White chocolate rolled into a crispy springroll served with a berry coulis.

NOTES:

- All menus can be adapted to accommodate vegetarians and those with special dietary needs
- Please feel free to contact us in relation to pairing table wines to your choice of menu
- Service charge not included

Sirocco

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STARTERS

SIROCCO ARANCINI

Crumbed fried risotto rice balls infused with spinach, mushroom & butternut. Served with parmesan gratinated tomato and sweet basil pesto.

•

SIROCCO GARDEN SALAD

Mixed greens, cocktail tomatoes, cucumber, spring onions, and a balsamic vinaigrette.

•

SOUP OF THE DAY

Chef's choice made from the freshest market ingredients.

MAIN COURSE

PASTA SIROCCO

Penne pasta with avocado, peppadew, mushroom, rocket & basil pesto.
Light and fresh. (Avocado subject to availability)

•

FRIED CALAMARI RINGS

Calamari Rings dusted in seasoned flour & fried until golden brown.
Served with old style chips and a tartare sauce.

•

½ PERI PERI CHICKEN

2 Quarter chickens marinated in tasty Portuguese Peri Peri and served with savory rice.

DESSERTS

TRIO OF ICE CREAM

Vanilla Ice cream served with home-made chocolate sauce.

•

MACADAMIA NUT BROWNIE

Chocolate and nuts combine beautifully in this brownie,
served with vanilla whipped cream.

NOTES:

- All menus can be adapted to accommodate vegetarians and those with special dietary needs
- Please feel free to contact us in relation to pairing table wines to your choice of menu
- Service charge not included

Sirocco

immerse your senses

STARTERS

SALMON SASHIMI

Fresh Norwegian salmon served with cucumber, soya sauce, pickled ginger and wasabi.

GREEK SALAD

Mixed greens, cocktail tomatoes, cucumber, spring onions, olives, Danish feta and a balsamic vinaigrette.

SOUP OF THE DAY

Chef's choice made from the freshest market ingredients.

MAIN COURSE

BEEF SIRLOIN

Aged sirloin prepared medium rare, served with crisp vegetables and home style chips.

CHICKEN, BROWN MUSHROOM & SPINACH PASTA

A light pasta full of flavor finished with spring onions and parmesan cheese.

FILLET OF HAKE

Fresh fish caught locally served with savory rice, seasonal vegetables and a lemon butter sauce.

DESSERTS

TRIO OF ICE CREAM

Vanilla Ice cream served with home-made chocolate sauce.

APPLE CRUMBLE

Topped with an apple & honey syrup. Served with vanilla ice cream.

Filter Coffee / Tea Included

NOTES:

- All menus can be adapted to accommodate vegetarians and those with special dietary needs
- Please feel free to contact us in relation to pairing table wines to your choice of menu
- Service charge not included

Sirocco

immerse your senses

STARTERS

PRAWN SKEWERS

6 Baby Tiger prawns served with an Asian dipping sauce.

BEEF & MANGO SALAD

Cucumber, onion, cocktail tomatoes and mixed greens topped with slithers of beef & mango slices and finished with a teriyaki dressing.

CHICKEN ROULADE

Locally sourced Gorgonzola wrapped in tender chicken breast topped with red onion marmalade.

MAIN COURSE

CATCH OF THE DAY

Fresh fish caught locally served with savory rice, seasonal vegetables and a tomato salsa.

PLATTER OF SUSHI

2 x Salmon Roses, 4 x piece Avo Maki, 2 x Prawn Nigiri, 4 x Tuna California Rolls.

BEEF FILLET

Flame-grilled to your liking, served with crisp seasonal vegetables and rosemary roasted potatoes.

DESSERTS

TRIO OF ICE CREAM

Vanilla Ice cream served with home-made chocolate sauce.

BLUEBERRY PANNACOTTA

Blueberry & coconut pannacotta served with a blueberry compote.

WHITE CHOCOLATE SPRINGROLL

Belgian White chocolate rolled into a crispy springroll served with a berry coulis.

Filter Coffee / Tea Included

NOTES:

- All menus can be adapted to accommodate vegetarians and those with special dietary needs
- Please feel free to contact us in relation to pairing table wines to your choice of menu
- Service charge not included

Sirocco

immerse your senses

STARTERS

GARLIC & WHITE WINE MUSSELS

Succulent mussels tossed in our classic white wine and garlic sauce finished with a rosemary and rocksalt baguette.

MEDIUM KNYSNA OYSTERS

3 Fresh Oysters served just as they were created; perfected with our vodka & coriander chutney on the side.

BOBOTIE SPRINGROLLS

2 Springrolls served with a sultana chutney.

MAIN COURSE

QUEEN PRAWNS

7 Queen black tiger prawns served with savoury rice and lemon butter.

KASSLER CHOPS

2 Smoked Kassler chops flame grilled and served with a celery, apple & onion concassé, celery mash and Sirocco style vegetables.

HERB CRUSTED LINEFISH

Crusted linefish served with a creamy lemon butter sauce infused with freshly chopped herbs and topped with homemade potato crisps.

BEEF FILLET

Mature beef fillet seasoned and grilled on the open flame. Served with Sirocco style vegetables and garlic & paprika roast potatoes.

DESSERTS

BAKED CHEESECAKE

Prepared in the Sirocco kitchen topped with passion fruit sauce.

AMARULA CRÈME CARAMEL

Served with seasonal fruit.

WHITE CHOCOLATE SPRINGROLL

Belgian White chocolate rolled into a crispy springroll served with a berry coulis.

Filter Coffee / Tea Included

NOTES:

- All menus can be adapted to accommodate vegetarians and those with special dietary needs
- Please feel free to contact us in relation to pairing table wines to your choice of menu
- Service charge not included

SET MENU R475

Sirocco

immerse your senses

STARTERS

BOBOTIE SAMOOSAS

3 Mini samoosas served with a sultana chutney.

VENISON CARPACCIO

Thinly sliced kudu fillet drizzled with olive oil and fresh lemon juice.
Served with rocket, parmesan crisps and a sprinkle of black pepper.

MEDIUM KNYSNA OYSTERS

4 Fresh Oysters served just as they were created; perfected with our vodka & coriander chutney on the side.

BILTONG AND BUTTERNUT SALAD

Cucumber, onion, cocktail tomatoes and mixed greens topped with Beef Biltong and Creamy Blue Cheese and finished with a creamy blue cheese dressing.

MAIN COURSE

GARLIC & WHITE WINE MUSSELS

Succulent mussels tossed in our classic white wine and garlic sauce finished with a garlic crouton.

OSTRICH STEAK

Ostrich fillet from Oudtshoorn, flame grilled served on butternut puree, topped with a curried pineapple chutney, rich jus and served with potato wedges. (Recommended medium-rare)

HERB CRUSTED LINEFISH

Crusted linefish served with a creamy lemon butter sauce infused with freshly chopped herbs and topped with homemade potato crisps.

SIGNATURE KAROO BEEF FILLET

Flame-grilled to your liking, served on rosemary roasted potatoes and spinach, served with mushrooms & sun blushed tomatoes. The dish is topped with garlic & herb butter as well as a rich jus.

DESSERTS

MILK TART SPRINGROLLS

Traditional Milktart filling in a crisp spring roll pastry, served with Cinnamon Ice Cream, Cinnamon Pearls and a Rum syrup.

MALVA PUDDING

Traditional South African sweet and sticky warmed sponge cake drenched in an Amarula toffee fudge sauce.

ROOIBOS AND WHITE CHOCOLATE MOUSSE

Served with ginger biscuit crumble.

Filter Coffee / Tea Included

NOTES:

- All menus can be adapted to accommodate vegetarians and those with special dietary needs
- Please feel free to contact us in relation to pairing table wines to your choice of menu
- Service charge not included



34 South - Home of the Knysna Oyster - is both a restaurant and a shopping destination.
Which is to say it's...

Not exactly a restaurant... not exactly a bar... definitely not a deli... well, not exactly a deli...
it's an eating place... a drinking place... definitely a meeting place... to enjoy yourself...
see you there...

Open every day for breakfast, lunch, sushi, oysters, and dinner.

Food style	Breakfast menu includes traditional South African dishes. Lunch and dinner dishes specializing in the freshest seafood e.g. coastal and cultivated oysters, fish, prawns and mussels. A wide selection of freshly-made sushi at our kaiten-zushi (sushi conveyor belt), or served at the table. Meat and vegetarian dishes on offer.		
Service style	Informal, friendly		
Drinks	South African table wines; Methode Cap Classique, and sparkling wines; A large selection of rare and fine table wines; craft beers and local beers on tap; cold-pressed juices; smoothies; sodas; Coffee by Deluxe Coffeeworks.		
Hours	8:30 a.m. - 10:00 p.m. every day of the year Breakfast served from 8:30 a.m - 11:30 a.m. (Christmas Day & New Year's Day till 9:00 p.m.).		
Oyster Experience	Our manager presents a brief talk about the real Knysna Oyster, and serves a selection of 3 coastal oysters and 1 cultivated oyster - with a glass of South African bubbly. R130.00 per person excluding gratuity. Reservations essential.		
Set menus	From R 175.00 - R 385.00 per person. Prices exclude gratuities. <ul style="list-style-type: none"> • Our staff understands your requirements for tour groups. • If you have limited time on your itinerary (and you've booked in advance), we'll have the mezze dishes set out when your guests arrive - and we can serve a 3-course meal in 45 minutes. • Children's menus on request 		
Seating	Inside - 90	Covered terrace - 60	Open terrace - 60
Access	34 South is accessible for wheelchairs; it's situated on ground level, with no steps. The Waterfront has wheelchair-friendly restrooms.		
Retail	Bakery, confectionary, wines (including fine and rare wines), craft beers, delicatessen, gifts, toys, 34 South branded clothing.		
Coach parking	Ample, easy parking for coaches		
Guide & driver discounts	<ul style="list-style-type: none"> • 1-4 guests - guide gets 25% discount, driver pays full price • 5-9 guests - guide gets 33% discount, driver pays full price • 10 guests - guide eats for free, driver pays 50% • Groups of 20 or more - guide and driver eat for free Please note: these are guidelines only. We are happy to discuss your needs		
Contact	www.34south.biz Keith Davis - 082 419 3434 info@34south.biz 044 382 7331	34 South, Knysna Waterfront, Gray Street, Knysna, 6570 34°02'29.3"S 23°02'44.0"E Google Maps: -34.041473, 23.045560	



Free Wi-Fi throughout the restaurant



34DegreesSouthRestaurantKnysna



34southknysna

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

VALID TO END NOVEMBER 2020

Excluding gratuities

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

VALID TO END NOVEMBER 2020
Excluding gratuities

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

VALID TO END NOVEMBER 2020
Excluding gratuities

FINE & RARE WINE TASTING

STARTING FROM

R60

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.

34
SOUTH

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 off the experience.

R130 PER PERSON

COASTAL OYSTERS:

The choice of the ancients, and a tasty choice indeed, the wild oysters we serve grow only on the coast between Cape Agulhas and the Transkei.

CULTIVATED OYSTERS:

Grown in Saldanha Bay and Port Elizabeth on inter-tidal racks or in rafts suspended beneath the surface of the water.



BEST EATEN FRESHLY SHUCKED!

TAPAS & OYSTERS

Where great food, good friends and sticky fingers meet!

A vibey indoor/outdoor restaurant on the water's edge - perfect for parties, celebrations, and younger tour groups looking for a real jol, Knysna-style. Live music on Wednesday and Friday evenings; six big-screen TVs for those vitally important sports broadcasts; kids' play park; awesome, inventive, and creative tapas and oysters. Complimentary use of our jetties if you decide to arrive by boat.

Food style	Tapas (small-portion dishes); A widest range of fresh and cooked oyster dishes; Seafood; Pizza; Sushi; Poultry; Burgers; Nachos.	
Service style	Friendly, relaxed, informal	
Drinks	Craft beers and craft ciders; Cocktails (by the glass or by the jug!); South African table wines and bubblys; Tapas-flavoured Tequilas; Sodas and juices; Coffee by Deluxe Coffeeworks.	
Hours	Open 11:00 a.m. to 10:00 p.m. every day of the year (including Christmas Day & New Year's Day)	
Oyster Experience	A brief talk about the real Knysna Oyster, and serves a selection of 3 coastal oysters and 1 cultivated oyster - with a glass of South African bubbly. R130.00 per person excluding gratuity. Reservations essential.	
Set menus	Finger food/light meals from R165.00 per person. Excluding gratuities.	
Seating	Inside	95
	Outside, uncovered waterside deck	90
	Covered terraces	150
Access	Tapas & Oysters is accessible for wheelchairs.	
Entertainment	Live entertainment every Wednesday and Friday evening. Various local acts from R 4,000.00 per event if requested. No venue hire fees.	
Coach parking	Ample, easy parking for coaches	
Play park	Children's play park with climbing frames, swings, roundabout, etc. Paved surface.	
Contact	<p>www.tapasknysna.co.za</p> <p>Yeshodah Booysen 073 237 6640 gm@tapasknysna.co.za 044 382 7196</p> <p>Th29, Thesen Harbour Town, Long Street, Thesen Islands, Knysna, 6571</p> <p>34°02'55.7"S 23°02'53.1"E</p> <p>Google Maps: -34.048963, 23.047848</p>	



Free Wi-Fi throughout the restaurant



TapasandOystersKnysna



COCKTAILS



**PIZZAS
& NACHOS**



SUSHI



**SPANISH, MEDITERRANEAN,
SOUTH AFRICAN AND
REST-OF-THE-WORLD TAPAS**



OYSTERS



LIVE MUSIC



This is the party venue you've been dreaming about. The best, uninterrupted views of the Knysna Lagoon and straight through The Knysna Heads - which is probably what inspires our team to giddy heights of creativity when it comes to designing our amazing cocktails.

Drinks	Extensive and creative range of cocktails. Excellent selection of craft beers, and the widest range of gins, whiskeys, and cognacs in the Garden Route!	
Hours	Daily 12:00 pm - 11 pm during holiday season; 5:00 pm - 11 pm out of season. • The Project Bar throws the best New Year's Eve parties!	
Catering	Canapé, Sushi, focaccia's, Dim Sum, Rock Salted Sirloin can be included in your tailor made menu	
Adults only	Sorry, no children under 18	
Capacity	Maximum capacity (standing, canapé functions): 120 guests • The Project Bar is available exclusively for small functions. For how many? Well, it depends... please contact us to discuss your requirements.	
Entertainment	Various DJs and local acts from R 4,000.00 per event, if requested.	
Coach parking	Ample, easy parking for coaches	
Contact	Liezl Nel 072 476 3730 044 382 4874 info@sirocco.co.za Margs Gandy 072 194 6198 044 382 4874 gm@sirocco.co.za www.theprojectbar.co.za	The Project (First Floor of the Sirocco Restaurant), Th28, Long Street, Thesen Islands, Knysna, 6571 34°02'56.6"S 23°02'52.4"E Google Maps: -34.048963, 23.047848



KNYSNA'S FRESHEST COCKTAIL BAR



FREE WI-FI



theprojectbarknysna