

SET MENUS 2026/2027



The Waterfront's heartbeat.

More than a restaurant, it's a full-blown experience that has been shaping the Knysna vibe for nearly three decades. Busy, buzzing, alive... 34 South feels like the tide itself is part of the service team.

As **Home of the Knysna Oyster**, you'll see oysters shucked right in front of your guests, seafood platters stacked high, sushi rolling out nonstop, and a retail space overflowing with wine, deli treasures, and gifts. Oyster tastings and shucking experiences slot beautifully into itineraries and always create a moment worth talking about. It's the perfect stop for travellers who want energy wrapped in authenticity. Breakfast that wakes you up, lunch that turns into another round, and dinner that somehow attracts one more table. Add the deli, bakery, clothing and gourmet retail area, and suddenly guests aren't just dining... they're exploring.

This is the spot where latitude meets flavour, where the Waterfront hums, and where visitors start their Knysna story.

34
SOUTH
The Market



Book a table on Dineplan

HOME OF THE KNYSNA OYSTER

Scan to view our menus, set menus,
book a table, socials & website



Shop 19, Knysna Quays, Knysna Waterfront
Tel: +27 44 382 7331 | WhatsApp: +27 76 598 7304
info@34south.biz | www.34south.biz



As the home of the Knysna oyster, 34 South serves the freshest oysters on the Waterfront, backed by a menu that hits every craving and every palate. It's fast, friendly hospitality wrapped in that unmistakable 34 South energy. Between shucked-to-order oysters, generous seafood, sushi, comfort classics and bold favourites, guests settle in quickly... and stay longer than planned. Perfect for tours, celebrations, and memorable get-togethers. Come and get attitude at our latitude.

FACT SHEET

FOOD STYLE

Kick-start your morning with South African favourites that feel like a warm hug from home. By lunchtime, the ocean calls and we answer with the freshest seafood around, coastal oysters that sparkle like sea pearls, fish that tastes as if it swam here just to meet you, prawns with attitude, mussels ready for their moment, and sushi rolled out fresh, colourful, and ready to make your taste buds dance.

HOURS

8:30 am - 22:00 pm every day of the year | Breakfast served from 8:30 a.m - 11:30 a.m.

OYSTER EXPERIENCE

Discover the story of the real Knysna oyster as our manager presents a short talk, followed by a tasting of three coastal oysters and one cultivated oyster, served with a glass of South African bubbly. R175 per person. Reservations for groups essential.

SEATING

Inside - 60 | Covered terrace - 90 | Open terrace - 60

SET MENUS

From R260.00 - R390.00 per person. Prices exclude gratuities.

- Our team understands the needs of tour groups and works comfortably within tight itineraries.
- When you book in advance, we'll have your starters ready on arrival, and we can comfortably deliver a full 3-course experience within 45 minutes.
- Pre-orders are welcomed for larger groups, helping us create an effortless flow from arrival to dessert.

COACH PARKING

Ample, easy parking for coaches

DRIVER & GUIDE DISCOUNTS

- 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.

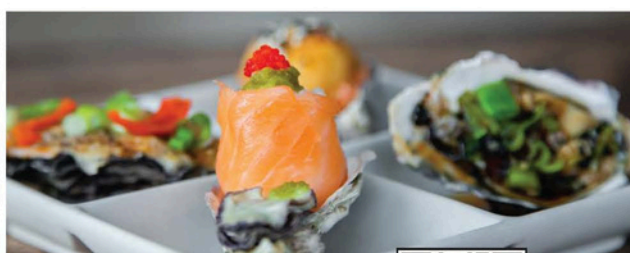
CONTACT

Breakfast, lunch and dinner reservations:
Tel: +27 44 382 7331 | WhatsApp: +27 76 598 7304
www.34south.biz

Shop 19, The Waterfront at the Knysna Quays,
Waterfront Drive, Knysna,
South Africa

Function and group bookings: info@34south.biz
Marketing enquiries: training@emporiumknysna.co.za

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Scan to view our location
on Google Maps

BEST EATEN FRESHLY SHUCKED!



A SHUCKING GOOD TIME

Join us for an unforgettable experience at 34 South as you learn the art of shucking fresh oysters.

Under the guidance of our expert shuckers, you'll master the technique and savour the fruits of your labour. Indulge in a tasting of four exquisite oyster varieties, each offering an unique flavour profile. Enjoy a glass of crisp Cap Classique to complement your culinary journey, the perfect pairing for these ocean treasures.

Book your unforgettable experience today!



R250 per person

Duration: 30 - 40 min (depending on size of group)

Max 15 persons per group booking

24 Hour notice required

BOOK YOUR SHUCKING

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#NO aware.org



— OYSTER — EXPERIENCE

R175 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.

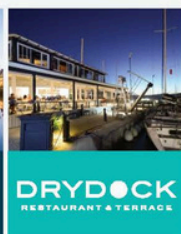
COASTAL OYSTERS:

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, on intertidal racks or in rafts suspended beneath the surface of the cold, nutrient-rich Atlantic ocean waters.

PARTICIPATING RESTAURANTS



STARTERS

CALAMARI RINGS

Dusted & Fried Illex Calamari Rings, served with Rice & Tartare Sauce

GREEK SALAD (V)

Garden greens, Tomato, Peppers, Feta, Cucumber, Olives

TOMATO SOUP

Served with freshly baked bread

MAINS

HAKE

Fresh Hake (Fried or Grilled), Savoury Rice, Tartare Sauce

SIRLOIN STIR-FRY

Sirloin Strips, Egg Noodles, Stir-fry Vegetables, Asian Sauce

PASTA MARINARA (V)

Penne Pasta, Tomato, Chilli, Courgettes, Red Peppers, Feta

CHICKEN CURRY

Mild Chicken & Sweet Potato Curry, Basmati Rice, Poppadums

DESSERTS

MILKTART

Traditional South African Custard Tartlet, Cinnamon, Ice-Cream

ICE-CREAM

Vanilla Ice-cream & decadent Belgian Chocolate Sauce

34 The Market
SOUTH



SET MENU 1



Menu price exclusive of gratuity
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STARTERS

SUSHI

Rainbow Rolls: Sushi Rice & Nori, Salmon & Avo (4pc)

OYSTERS

Four Cocktail Coastal Oysters, Lemon, Tabasco

FOCACCIA MEDITERRANEAN (V)

Garlic, Capers, Parmesan, Rocket & Cherry Tomatoes

SOUP OF THE DAY

Served with freshly baked bread

MAINS

SIRLOIN

250g Sirloin Steak, Chips, Pepper Sauce

CALAMARI Rings

Dusted & Fried Illex Calamari Rings, Savoury Rice, Tartare Sauce

SEAFOOD PASTA

Linguine, Spicy Tomato Marinara, Prawns, Mussels, Line fish

VEGETARIAN PIZZA (V)

Fire-oven Baked, Mixed Roasted Vegetables, Basil Pesto, Feta

DESSERTS

CARROT CAKE

Soft Two-Layered Carrot Cake, Cream Cheese Icing, Vanilla Ice-cream

PETITE CHEESECAKE

Cheesecake of the day, Vanilla Ice-cream

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SET MENU 2



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STARTERS

SUSHI

Red Rainbow: Avocado, Cream Cheese, Pickled Peppers (4pc)

OYSTER SOUP

Creamy Soup, Oysters, Freshly Baked Bread

PRAWN & AVO SALAD

Garden Greens, Prawn Cocktail, Avocado, Lemon, Fennel

MEZZE (V)

Hummus, Zesty Avo, Tzatziki, Feta, Rock Salt Baguette

MAINS

34 CHICKEN

Half grilled Chicken, Chips
Choice of BBQ or Peri-Peri

CATCH OF THE DAY

Fresh Line Fish, Savoury Rice, Tartare Sauce

PRAWN & MUSSEL CURRY

Quayside Prawns & Whole Shell Mussels in a Coconut Curry Sauce with Basmati Rice and Poppadums

ROAST PATAT (V)

Roast Soet Patat, Vegetables, Basil Pesto, Cheese, Zesty Avo, 34 Soured Cream, Chunky Salad

DESSERTS

OPERA SLICE

Layers of Chocolate, coffee & biscuit wafer, Vanilla Ice-cream

BELGIAN WAFFLES

Vanilla ice-cream & Chocolate Sauce

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SET MENU 3



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STARTERS

SUSHI

Crispy fried Salmon Fashion Sandwiches, Sushi Mayo, Caviar (4pc)

OYSTERS

Four medium coastal Oysters, Lemon, Tabasco

TOMATO SOUP

Served with Freshly baked bread

PATAGONIA CALAMARI TUBES

Grilled Tubes, Herb Salad, Tartare Sauce

MAINS

HAKE PARMESAN

Grilled Hake, Garlic Butter, Marinara sauce and Parmesan Panko crumbs, Basil Pesto Linguine, Creamy White Wine sauce

LAND & SEA COMBO

200g Beef Fillet, Mussels, Prawns, Creamy White Wine and Garlic sauce

34 STYLE PAELLA

Spiced Seafood Rice, Chorizo, Catch of the Day, Calamari, Mussels, Chicken and Prawns

ROASTED VEGETABLE PATAT (V)

Roast Soet Patat, Vegetables, Basil Pesto, Cheese, Zesty Avo, 34 Soured Cream

DESSERTS

NUTELLA GATEAU

Chocolate Brownie, Nutella Mousse, Chocolate Ganache, Rolo Ice-Cream.

CARAMEL CHEESECAKE

Baked Cheesecake, Caramel Sauce, Caramel Popcorn, Vanilla Ice-Cream.

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SET MENU 4



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OYSTERS THE 3/4 WAY SOUTH

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.



COASTAL OR CULTIVATED WHAT THE SHUCK SHOULD I EAT?

WILD OYSTERS

Crassostrea margaritacea

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 Pacific, or cultivated oyster, originally from the seas of Japan, is today the preferred choice of many commercial oyster growers around the world.

They're plumper, but milder in taste, and can be identified by their uniformly shaped shells and pretty fan-like protrusions.

34 South - Oystertude at our Latitude

SALDANHA BAY

CAPE TOWN

MOSSEL BAY

PLETTENBERG BAY

JEFFREY'S BAY

PORT ELIZABETH

EAST LONDON

Wild oysters

Cultivated oysters