

— OYSTER — EXPERIENCE

— R140 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



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STARTERS



CRUZ PINEAPPLE VODKA GRANITA R14
- OYSTER ACCOMPANIMENT -

A Sicilian-style semi-frozen dessert, made with sugar and infused with Cruz Pineapple Vodka.

MEDIUM CULTIVATED OYSTERS R30 each
Fresh daily from our coastline to your table.

COCKTAIL COASTAL OYSTERS R19 ea
Wild tidal oysters freshly harvested.

MEDIUM COASTAL OYSTERS R38 each
Wild tidal oysters freshly harvested.

LARGE COASTAL OYSTERS R42 each
The mother of all oysters. A unique delicacy.

ROCKEFELLER OYSTERS R160
Three crumbed and oven baked medium cultivated oysters, topped with Gruyere cheese, garlic, onion, white wine, thyme and parsley. Served with ciabatta.

Allergen Notice: Please be advised that food prepared in our restaurant may contain the following ingredients... milk, eggs, wheat, nuts, peanuts, fish and shellfish. Should you have any special dietary requirements or allergies, please speak to our supervisory staff, before placing your food orders.

STARTERS

VENISON CARPACCIO R135

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

BEEF CROQUETTES R115

Our version of this Dutch treat - three panko-crumbed and deep-fried beef croquettes, served with English mustard.

SOUP OF THE DAY R60

Deliciously prepared from the market's freshest ingredients.
Ask your waitron for the chef's choice of the day.

SALMON CROQUETTES R125

Four sumptuous smoked-salmon deep-fried croquettes, containing onion, capers and dill. Served with wasabi mayonnaise and Asian dipping sauce.

DEEP-FRIED CALAMARI STRIPS R105

Calamari strips, dusted with flour and spices, served with savoury rice and sauce Tartare. Available as a main course.

MEDITERRANEAN SQUID TUBES R115

Tender grilled Cajun-spiced Patagonian squid, served with a fresh lemony Mediterranean salsa. Available as a main course.

2 WAY MUSSELS ON THE QUAY R138

Parisienne - Eight West Coast mussels, steamed in a delicious cream-based sauce with bacon, garlic, onion, and celery. Served with ciabatta slices.

OR

Chanthaburi - Eight West Coast mussels with aromatic Thai red curry sauce. Served with ciabatta slices

THAI FISH CAKES R98

Flavours of Thailand served with cucumber relish, sweet chilli sauce and fresh coriander.

SALADS

FRENCH SALAD R92 | SIDE SALAD R50

The freshest greens, with peppers, onions, carrots and cherry tomatoes. Served with a vinaigrette.

GREEK SALAD R118 | SIDE SALAD R68

Plump Calamata olives and creamy feta cheese on fresh garden greens, served with our homemade salad dressing.

CHICKEN & AVOCADO PEAR SALAD R150

BBQ chicken and avocado pear, on fresh garden greens, served with our homemade salad dressing.

GRILLED SQUID AND CORIANDER SALAD R155

Patagonian squid tubes grilled and served with a light summer salad, tossed with sun-dried tomato, garlic and coriander oil.

CHICKPEA AND BEET SALAD R135 | SIDE SALAD R75

Delectable roasted chickpeas and baby beets, served on a bed of spinach chiffonade and tossed with cherry tomatoes, feta cheese and red onion. The salad is dressed with a light lemon & herb vinaigrette. A perfect accompaniment with any meal.

SUSHI

TEMPURA PRAWN

4 Piece R75

6 Piece R105

Served with sweet chilli sauce

EDAMAME R70

Green soy beans served with salt and sweet chilli

SALMON ROSE (2pc) R75

SALADS

Salmon or tuna salad served with avo and sweet chilli sauce

TUNA R185

SALMON R195

DRYDOCK ROLL (4pc) R70

California roll with prawns, spring onions, peanut powder, avo and mayo

SEARED TUNA ROLL (4pc) R65

California roll with seared tuna, avo, spring onion and peppadew

ROCKET ROLL (4pc) R65

California roll with salmon, rocket and avo topped with rocket and mayo

PANKO PRAWN

CALIFORNIA ROLL (4pc) R72

Tempura prawn with avo, cucumber and sweet chilli

JOJO'S SUPER RAINBOW ROLL (8pc) R175

Rainbow roll with sweet soya, 7 spice sesame oil, spring onion, caviar and mayo

SHRIMP TEMPURA ROLL (4pc) R105

Spicy salmon or tuna California roll topped with tempura prawn and sweet chilli mayo

CRAB CRUNCH (8pc) R110

Crispy fried crab sandwiches with avo and mayo, drizzled with sweet soya

MAKI (4pc)

Avocado R40

Cucumber R35

Crab R40

Prawn R50

Tuna R50

Salmon R60

Smoked Salmon R55

Tempura Prawn R55

CALIFORNIA ROLL (4pc)

Vegetarian R45

Crab R50

Prawn R65

Salmon R70

Tuna R65

Smoked Salmon R72

Spicy Salmon R73

Spicy Tuna R65

SASHIMI (3pc)

Tuna R90

Salmon R120

Seared Tuna R95

Seared Salmon R125

FASHION SANDWICHES (4pc)

Vegetarian R45

Crab R50

Salmon R75

Tuna R65

Prawn R65

Smoked Salmon R80

NIGIRI (2pc)

Prawn R60

Salmon R70

Tuna R60

HAND ROLL (1pc)

Avo and Cucumber R60

Crab R65

Prawn R80

Salmon R90

Tuna R80

Tempura Prawn R75

POKE BOWLS

Salmon R155

Tuna R135

Tofu R120

Panko Prawn R130

SUSHI

CRISPY FASHION SANDWICHES (4pc) R80

Salmon or tuna or prawn or crab or vegetarian topped with mayo and caviar

CRISPY CALIFORNIA ROLL (4pc) R85

Salmon, tuna, prawn or crab with avo & Cucumber topped with mayo & sweet chilli

RAINBOW SANDWICH (9pc) R220

Salmon sandwich filled with salmon, avo, mayo and caviar

CREAM CHEESE ROLL (4pc) R85

Salmon or smoked salmon or prawn with avo, peppadew and cream cheese

GREEN RAINBOW ROLL (4pc) R55

Avo, cucumber & rocket topped with avo

MINI SUSHI ROLL (8pc) R170

Crispy California Roll (4pc), California Roll topped with tempura shrimp and sweet chilli mayo (4pc)

RAINBOW ROLL (4pc) R80

Salmon, avo and cucumber roll topped with salmon and avo

RED RAINBOW ROLL (4pc) R70

Cream cheese with avo, cucumber & peppadew topped with peppadew and avo

VEGETARIAN PLATTER (9pc) R145

Green Rainbow Roll (4pc)
Vegetable California Roll (4pc)
Hand-rolled Vegetable Roll (1pc)

HANA PLATTER (16pc) R205

Salmon Maki (4pc), Tuna Maki (4pc)
Avocado Maki (4pc), Salmon California (4pc)

DRYDOCK PLATTER (16pc) R310

Rainbow Roll (4pc), Salmon Nigiri (2pc)
Salmon Roses (2pc), Fashion Sandwich (4pc)
Avocado Maki (4pc)

TIGER PLATTER (9pc) R245

Crispy California Roll (4pc)
Shrimp Tempura Roll (4pc)
Tempura Prawn Hand Roll (1pc)

GINGER PLATTER (20pc) R305

Rainbow Roll (8pc), Crab California Roll (4pc)
Maki (8pc) - choice of Salmon, Crab or Tuna

MATSU PLATTER (14pc) R380

Rainbow Roll (4pc), Salmon Roses (4pc),
Prawn Nigiri (2pc), Shrimp Tempura Rolls (4pc)

UME PLATTER (11pc) R315

Prawn California Roll (4pc), Sashimi (3pc)
Salmon Roses (2pc), Salmon Nigiri (2pc)

SAKULA PLATTER (16pc) R555

Salmon Roses (4pc), Salmon Nigiri (2pc)
Tuna Nigiri (1pc), Prawn Nigiri (1pc)
Tuna Sashimi (4pc), Salmon Sashimi (4pc)

SALMON PLATTER (19pc) R525

Salmon Nigiri (4pc), Salmon Roses (4pc)
Salmon California (8pc), Salmon Sashimi (3pc)

EAGLES PLATTER (30pc) R615

Salmon Sandwich (8pc), Rainbow Roll (8pc)
Crispy California (8pc), Salmon Nigiri (2pc)
Tuna Nigiri (2pc), Prawn Nigiri (2pc)

GOURMET SUSHI

SMOKED SALMON FIREBALL (4pc) R195

Salmon California roll topped with smoked salmon & cream cheese balls dipped in fireball sauce

VEGETARIAN FIREBALL (4pc) R145

Avo & Cucumber California roll, topped with pickled pepper & cream cheese balls, dipped in fireball sauce

PRAWN BITES (3pc) R180

Panko crumbed, spicy prawn rice balls, served with an Asian salad

PANKO PRAWN ROLL (4pc) R170

Butterflied crumbed prawn on salmon California roll, topped with sweet chilli mayo

FIREBALLS & BITES (10pc) R450

Salmon fireballs (2pc)
Vegetarian fireballs (2pc)
Prawn bites (4pc)
Panko prawn roll (2pc)

NIGIRI TIME

- 2pc (as priced below)
- 6pc (1 of each below) R195
- 12pc (2 of each below) R355

Avo & cream cheese (2pc) R60
Pickled pepper & cream cheese (2pc) R60
Salmon R65 (2pc)
Prawn R60 (2pc)
Tuna R60 (2pc)
Inari prawn R90 (2pc)

GOURMET PLATTER (24pc) R825

Salmon fire ball (4pc)
Vegetarian fireball (4pc)
Prawn bites (4pc)
Panko prawn roll (4pc)
Avo & cream cheese nigiri (4pc)
Pickled pepper & cream cheese Nigiri (4pc)

VEGETARIAN AND PASTA

RATATOUILLE ON POLENTA **R145**

Our take on this sumptuous French Provençal dish. Stewed brinjal, tomato, onion, and peppers. Served on Polenta slices and shavings of Grana Padano cheese.

LENTIL PILAF **R180**

A warm Moroccan spiced lentil Pilaf, tossed with butternut, red onion, cranberries and shavings of Grana Padano cheese. Served with rocket and tzatziki.

SEAFOOD PASTA **R225**

Prawns, mussels and Patagonian calamari tossed with Penne pasta and served with a sumptuous white wine and dill sauce.

CHICKEN AND BASIL PESTO PASTA **R165**

Succulent chicken strips prepared in a creamy basil pesto sauce, served with Tagliatelle. Contains nuts and cheese.
Vegetarian option available.

BEEF RAGU PASTA **R198**

This dish is Northern Italian in origin. Slow cooked beef in tomato, garlic and rosemary, served with Penne pasta, Gremolata and a sprinkling of Grana Padano.

PIZZA

CHANGE TO GLUTEN FREE BASE - ADD R65

GARLIC & HERB FOCCACIA R70

MARGHERITA R99

A perfectly prepared thin base. Topped with homemade tomato sauce, herbs and smothered with mozzarella cheese.

BBQ CHICKEN R149

Margherita pizza topped with BBQ chicken and mushrooms.

SICILIANA R160

Margherita pizza topped with anchovies, olives and garlic.

MEXICANA R160

Margherita pizza topped with beef mince, green peppers, onion and chili.

HAWAIIAN R140

Margherita pizza topped with ham and pineapple.

PORCHETTA R155

Margherita pizza topped with bacon and avocado pear.

GIUSEPPE R198

Margherita pizza topped with bacon, ham, BBQ chicken and salami.

PIZZA TOPPINGS

- Chopped Chilli R18 • Pineapple R18 • Garlic R20 • Red Peppers R244 • Peppadews R24
- Fresh Rocket R25 • Extra Cheese R28 • Mushroom R28 • Calamata Olives R28
- Parmesan Cheese R30 • Danish Feta Cheese R30 • Imported Anchovies R32 • Gypsy Ham R32
- Bacon R32 • Salami R32 • BBQ Chicken R32 • Avocado Pear R32 • Black Forest Ham R34
- Mexican Mince R55

SEAFOOD

SIGNATURE SEAFOOD PLATTER (Serves 1-2) R550

A medley of grilled fresh fish, queen prawns, Drydock prawns grilled with olive oil, mussels and crumbed calamari steak strips.
Served with savoury rice, fries and a trio of dipping sauces.

DOUBLE SEAFOOD PLATTER (Serves 2-4) R880

A medley of grilled fresh fish, queen prawns, Drydock prawns grilled with olive oil, mussels and crumbed calamari steak strips.
Served with savoury rice, fries and a trio of dipping sauces.

DRYDOCK PRAWNS R260

16 Delicious prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

QUEEN PRAWNS R325

Twelve queen prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

LARGE PRAWNS R520

Four large prawns grilled and drizzled with olive oil and fresh lemon juice, served with savoury rice and your choice of side sauce.

PRAWN PLATTER (Serves 1-2) R990

The sea's "crown jewels" - three large prawns, four King prawns and 16 Drydock prawns. Served with rice, fries or vegetables and dipping sauces.
ADD A CRAYFISH R850

VEGETABLES PER PORTION R40
SIDE FRIES: SMALL R45 | LARGE R65

GARLIC AIOLI SAUCE R30

SEAFOOD

2 WAY MUSSELS ON THE QUAY R245

PARISIENNE

16 West Coast mussels, steamed in a delicious cream-based sauce with bacon, garlic, onion, and celery.
Served with ciabatta slices.

OR

CHANTHABURI

16 West Coast mussels with aromatic Thai red curry sauce.
Served with ciabatta slices.

FRESH HAKE R168

Line-caught off our coastline, grilled and served with fries and sauce Tartare.

DEEP-FRIED CALAMARI STRIPS R185

Calamari strips, dusted with flour and spices, served with savoury rice or fries and sauce Tartare.

GRILLED LINE FISH R255

Fresh catch of the day served with seasonal vegetables, rice and a lemon butter sauce.

CAJUN SEA BASS R250

Cajun-spiced, grilled sea bass fillet. Served with a pineapple salsa, apple & pickled red cabbage slaw and rice or fries.

GOANESE PRAWN CURRY R235

Goa, the Indian state located along India's west coast on the shore of the Arabian Sea, is famous for its unique cuisine. This flavorful dish is made by infusing de-shelled prawns in coconut cream, tomato, onion and curry spices. Accompanied with Jasmine rice, tomato and onion salsa and served with fresh coriander.

VEGETABLES PER PORTION R40
SIDE FRIES: SMALL R45 | LARGE R65

GARLIC AIOLI SAUCE R30

DUETS

CALAMARI AND SIRLOIN STEAK R250

Flame-grilled 200g sirloin steak (lightly basted) and deep-fried calamari strips with fries or savoury rice.

HAKE AND PRAWNS R230

Grilled fresh hake and six grilled Drydock Prawns.
Served with fries or savoury rice.

CALAMARI AND PRAWNS R250

Deep-fried calamari strips and eight grilled Drydock prawns.
Served with fries or savoury rice, and a lemon butter sauce.

PRAWNS AND SIRLOIN STEAK R275

Flame-grilled 200g sirloin steak (lightly basted) and six grilled Drydock prawns.
Served with fries or savoury rice.

CALAMARI AND HAKE R220

Grilled fresh hake and deep-fried calamari strips
with fries or savoury rice.

VEGETABLES PER PORTION R40
SIDE FRIES: SMALL R45 | LARGE R65

GARLIC AIOLI SAUCE R30

MEAT AND POULTRY

BEEF SIRLOIN 200gr R190 | 300gr R250

Prime aged Karan sirloin, lightly basted and grilled to your liking.
Served with sautéed vegetables and your choice of fries or savoury rice.

ARGENTINIAN SIRLOIN 200gr R210 | 300gr R280

Prime aged Karan sirloin with Chimichurri sauce. Served with sautéed vegetables and fries.
Chimichurri is a piquant sauce containing parsley, garlic, vinegar, olive oil and flakes of chilli pepper.

BEEF FILLET 200gr R290 | 300gr R375

Aged Karan fillet of beef, lightly basted and grilled to your liking.
Served with sautéed vegetables and your choice of fries or savoury rice.

PORK SCHNITZEL R220

Two 100gr Panko & Parmesan crumbed and deep-fried pork fillets.
Served with garden greens and your choice of either tagliatelle pasta or roast potatoes.
Accompanied by a mushroom sauce.

DRYDOCK BURGER R125

Juicy 100% beef patty topped with the usual accompaniments,
served with a sun-dried tomato mayonnaise and choice of sauce and fries.

GOURMET BEEF BURGER R175

Juicy 100% pure beef patty with the usual accompaniments,
cheese, avocado pear and bacon. Served with fries.

PERI PERI CHICKEN R190

A flame-grilled half chicken, marinated & basted with a light Peri Peri sauce.
Served with fries or savoury rice. Please note that our chicken is prepared to order
and takes a minimum of 25 minutes.

VEGETABLES PER PORTION R40
SIDE FRIES: SMALL R45 | LARGE R65

MUSHROOM SAUCE R35
MADAGASCAN GREEN PEPPERCORN SAUCE R35

GARLIC AIOLI SAUCE R30

DESSERTS

MALVA PUDDING R84

Sweet and sticky warmed sponge cake, served with custard and ice cream.

APPLE BAKE R84

Golden delicious Apples, Golden Sultanas, cinnamon and brown sugar steamed and rolled in Phyllo Pastry brushed with melted butter and baked to crispy perfection served with cream or ice cream.

TIA MARIA CHOCOLATE MOUSSE R86

Rich chocolate mousse topped with decadent chocolate Ganache. Garnished with nuts.

GOURMET ICE CREAM (3 SCOOPS) R65

Bar One / Blueberry Cheesecake / Cookies and Cream / Rolo

WHITE CHOCOLATE CRÈME BRÛLÉE R84

Served with a berry coulis.

DARK CHOCOLATE BROWNIE R90

Served with sensational chocolate sauce, Pecan nuts and ice cream.

DESSERT WINE FLIGHTS

Try our selection of dessert wine “flights” to sample, compare and indulge!
Each flight has three 25ml servings, paired with a small snack. Please see the selection below:

SWEET SEDUCTION R130

- Simonsig Vin De Liza Noble Late Harvest • Haute Cabrière Ratafia • Paul Cluver Noble Late Harvest
- Served with a mini malva pudding

A PRIDE OF PORT R80

- De Krans Ruby Port • De Krans Tawny Port • De Krans Cape Vintage Port
- Served with stilton cheese and crostini

KIDS MENU

KIDDIES CHICKEN BURGER R78

Fresh burger bun with a grilled chicken breast and barbeque basting served with fries (no garnish unless the kiddies want it).

KIDDIES BEEF BURGER R78

Kids burger served with tomato, chips and pink sauce (no garnish unless the kiddies want it).

CHICKEN STRIPS R75

Tender crumbed chicken strips with chips and pink sauce.

KIDDIES HAKE R88

Deep-fried hake with chips and sauce tartare.

KIDDIES PLAIN PASTA R55

MILKSHAKE SMALL R30 | LARGE R50

Strawberry, Vanilla or Chocolate.

DRYDOCK

RESTAURANT & TERRACE
KNYSNA, WESTERN CAPE



7 AMAZING WINE FLIGHTS

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

Ask your waitron about our wine flight selection.

