

FRESH OYSTERS



COASTAL COCKTAIL	18
COASTAL MEDIUM	40
COASTAL LARGE	48

CULTIVATED	40
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From the Ice-Cold Waters of Lüderitz Namibia

GOURMET DRESSED OYSTERS

CEVICHE	38
Lime, fresh Salsa and Coriander	
ASIAN	38
Ginger, Garlic, Sweet Soy	
SUSHI	50
Salmon Rose, pickled Oyster, Mayo	
BLUE CHEESE	40
Grilled: Garlic Butter & Blue Cheese	
SMOKED PAPRIKA	38
Grilled: Japanese Mayo, smoked Paprika & Parmesan	
MEXICAN SALSA	38
Jose Cuervo Tequila, Tomato Cocktail, spicy Salsa	
PANKO	38
Fried: Ginger & spicy Tomato sauce	
TEMPURA ASIAN	40
Fried: Asian dressing	
OYSTER DELIGHT ONE	130
Panko, smoked Paprika, Ceviche, Mexican Salsa	
OYSTER DELIGHT TWO	145
Tempura, Blue Cheese, Sushi, Asian	

OYSTER SPECIALITIES

OYSTER & PRAWN TAPAS	275
Three medium coastal Oysters, three cultivated Oysters and six poached Quayside Prawns served on ice with Asian dipping sauce	
OYSTERS IN GARLIC	155
Six cocktail coastal Oysters grilled in Blue Cheese & Garlic Butter served with fresh Artisan bread	
OYSTERS TEMPURA	135
Six coastal cocktail Oysters, Tempura fried, served with an Asian dipping sauce	
OYSTER & GRAVLAX NEST 	150
Salmon Gravlax, Marinated Oysters, Cucumber Herb Salad served with Toasted Rosemary Baguette Bruschetta	

34 SOUTH OYSTER EXPERIENCE

1 x Large Coastal, 1 x Medium Coastal, 1 x Cocktail Coastal, 1 x Cultivated, served with Rock Salt & Rosemary Baguette

Add a glass of Leopard's Leap Bubbles

140

160

OYSTERS



OYSTERS ARE SUSTAINABLY COLLECTED BY HARVESTERS WHO ARE RELIANT ON WEATHER AND SEA TIDES

COLD BEVERAGES

FREDDO CAPPUCCINO	36
A mixture of Ice and Coffee. A Classic	
ICED COFFEE	44
A mixture of Ice Cream and Coffee.	
DAILY FRESH JUICE	34
Ask your server	
ORGANIC KOMBUCHA	78
Buchu Babe or African Rose	

SMOOTHIES

BANANA	45
Banana, Full Cream Milk, Honey, Cinnamon, Blended with Ice	
BLUEBERRY-BANANA	85
Banana, Full Cream Milk, Honey, Blueberries, and Yoghurt Blended with Ice	

HOT BEVERAGES



ESPRESSO	28 36
AMERICANO	30 38
AMERICANO DECAF	34 40
CAPPUCCINO	32 40
CAPPUCCINO DECAF	34 42
RED CAPPUCCINO	34 40
LATTE CAFE OR CHAI	38
CORTADO	36
CHOCOCHINO	38
HOT CHOCOLATE	38
MILO	38
ROOIBOS / CEYLON TEA	25
EARL GREY TEA	30
GREEN TEA	32

MINI PASTRIES

Served with a choice of Ice Cream or Whipped Cream

MILKTART	38
PASTEIS DE NATA	38
APPLE & NUT CRUMBLE	45
ASSORTED DANISHES (3PC)	25
FRUITY CHEESECAKE	55
CARROT BUNDT CAKE	48
MUFFIN (BUTTER & JAM)	50

CAPPUCCINO & PASTRY

CHOICE OF ASSORTED DANISHES OR
PASTEIS DE NATA

(Cinnamon Sugar or Cinnamon/Cardamom/Clove Spice)

49

DRINKS & PASTRIES



CROISSANT

GOUDA CHEESE & HOMEMADE JAM (V) 69

BREAKFAST 115

Bacon, Egg, Tomato, Mushrooms & Balsamic Onions

ON TOAST

EGGS ONLY 49

Two Eggs (scrambled or fried) on Artisan toast

MEXICAN MINCE  110

Spicy Mince, a fried Egg, Peppadews and Spring Onion

POWER BREAKFAST 79

Sliced Tomato, Dutch Gouda, Basil Pesto, Red Onion & Avo

CLASSIC BREAKFASTS

Served with freshly baked Artisan Toast & Homemade Jam

34 SUNRISE 89

Two Eggs, streaky Bacon, grilled Tomato, small Juice & Coffee

ADD CHIPS R15

FARMHOUSE 135

Two Eggs, Streaky Bacon, Tomato, Potato Rosti, 34 Beans, Mushrooms

34 BREAKFAST SPECIALITIES

AVOCADO HASH 75

Hashbrown with Zesty Avo, Labneh Dip and Roasted Tomatoes

ADD EGG R12

BREAKFAST PIZZA 165

Tomato, Mozzarella, Bacon, Mushroom, Caramelised Onion, Two Eggs

BACON & BANANA WAFFLE STACK 95

Waffles with Bacon, Banana, Maple Flavoured Syrup & Cinnamon Sugar

SAVOURY MINCE WAFFLE 130

Peppadew, Cheese & Chive Waffle, Savoury Mince, melted Cheese

MEDITERRANEAN 75

Fried Egg with Chorizo, Olives, Mushrooms, Green Peppers and Brinjals, served with Bruschetta

GRAVLAX FOREST 175

Handcrafted Salmon Gravlax, pickled Cucumber, Red Onion & Peppers, Fennel, two poached Eggs and Crispy health Breadsticks

ADD HOLLANDAISE SAUCE R10

THE EASTERN PARATHA 99

Labneh dip, poached Egg, Streaky Bacon, roasted Tomatoes, Paratha

ADD EXTRA PARATHA R25

FRITTATA

Fluffy Eggs with Gouda & Rocket, roasted Tomatoes & Bruschetta.

BACON & MUSHROOM 115

MEXICAN MINCE  115

ROASTED VEGETABLES & PESTO (V) 105

BENEDICT

Toasted health bread, two soft poached Eggs, Hollandaise sauce, Rocket & Spring Onion

BACON 110

SMOKED SALMON 150

BREAKFAST

**BREAKFAST
SERVED TILL 11:30**



APPETISERS

34 STYLE AVOCADO RITZ

Prawn Cocktail and zesty Avocado on a Ciabatta Crisp

120

TEMPURA FUSION

Tempura Prawns, Olives, Calamari heads & Jalapenos served with Sweet Chilli sauce and a Herb Salad

95

PATAGONICA CALAMARI TUBES

Calamari Tubes (Fried or Grilled), Mixed Herb Salad and a choice of Tartare sauce Or Fire Sauce

120

CALAMARI RINGS

150g Fried Rings, Chips or savoury Rice, Tartare sauce

99

PRAWNS IN GARLIC

Six deshelled Prawns grilled in Blue Cheese & Garlic Butter

115

OYSTER & GRAVLAX NEST

Salmon Gravlax, Marinated Oysters, Cucumber Herb Salad served with Toasted Rosemary Baguette Bruschetta

150

SPICY BITES & BALLS (V)



Fried Jalapeno bites, deep-fried Jalapeno & Cream Cheese Balls served with a Garlic & Herb sauce

95

MUSSELS IN WHITE WINE

Eight Mussels, Creamy Garlic & Wine sauce, Savoury Rice

125

SNAILS IN GARLIC & BLUE CHEESE

Six Snails grilled in Blue Cheese & Garlic Butter

110

CHEESY GARLIC PRAWN & MUSSEL

Quayside Prawns and Mussels, Cheesy Garlic sauce, Freshly Baked bread

125

MEZZE PLATES

130

All Mezze served with Rosemary & Rock salt Baguette and Butter

Choose any 4 of our delicious Mezze items

SEAFOOD

Pickled Fish

Marinated Baby Octopus

Rollmops

Prawn Cocktail

Smoked Salmon Pâté

Snoek Pâté

Danish Herring

Cocktail Skewers

Olive, Gherkin, Onion, Artichoke, Anchovy

Taramasalata

Fish Roe Dip

VEGETARIAN

Hummus

Tzatziki

Mediterranean Dip

Roast Veg, Cottage Cheese, Tomato & Feta

Marinated Aubergine

Zesty Avo

Artichokes

Dolmades

Labneh Dip

Yoghurt Cream Cheese, Basil Pesto & Sundried Tomato

Olives & Feta

MEATY

Chicken Liver Pate

Antipasto Skewers

Olives, Cheese, Salami, Chorizo, Artichoke & Peppadew

STARTERS



SALADS

GREEK (V)	65 95
Fresh Garden Greens, Danish Feta, Tomatoes, Peppers, Olives	
PRAWN & AVOCADO	165
Fresh Garden Greens, Avocado, Fennel, Prawn Cocktail	
CHICKEN CAESAR	175
Cos Lettuce, Chicken Fillet, Tomatoes, Radish, Bacon, Anchovies, Croutons, Caesar dressing, and a soft poached Egg	
CALAMARI	120
Grilled Calamari Tubes and Heads, Radish, Cucumber, Red Onion, Red Pepper, Fennel, and Rocket	

SOUPS

All soups are served with Freshly Baked and Toasted Bread & Butter

ADD TOASTED CHEESE R35

	150ml 300ml
RICH TOMATO (V)	45 85
SEAFOOD BISQUE	68 135
OYSTER SOUP	60 120

ENCHILADAS

Filled Tortillas, topped with Jalapeno & Cheese. Served with zesty Avocado, Soured Cream, Sweet Potato & spicy Salad

MEXICAN MINCE OR CHICKEN 	195
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NACHOS

Topped with Mozzarella and Cheddar, grilled under the salamander and topped with a choice of filling. Served with Zesty Avo, Salsa & Soured Cream

PICKLED JALAPENO (V) 	140
MEXICAN MINCE OR CHICKEN	195

BURGERS

All Burgers are served on a Sesame Bun with Lettuce, Tomato & Onion. All Burgers are served with fresh-cut Chips

BEEF BURGER	140
CHEESEBURGER	155
BACON & ZESTY AVO	180
GRILLED CHICKEN BURGER	135
BBQ Chicken Breast, Pineapple, and a Herb Mayo	
FISH BURGER	145
Deep-fried Hake Fillet, served with a tangy Tartare sauce	
PREGO STEAK ROLL 	155
150g Karan Beef Sirloin, Peri-Peri sauce on a Panini	

TRAMEZZINI'S

ADD CHIPS R15

CHICKEN MAYO	65
BACON, AVOCADO, PEPPADEW & CHEESE	85
HAM & CHEESE	85
HAM, CHEESE & TOMATO	90
CHEESE, TOMATO & ONION	65
VEGETARIAN (V)	99
Sundried Tomato, Cream Cheese, Basil Pesto & Avocado	

LIGHT MEALS

34 SOURED CREAM
Homemade with Fresh Cream, Live Cultured Yoghurt and freshly squeezed Lemon Juice
Available for purchase in our Retail fresh-Home Foods Section

FRESH FISH

Served with a Vinaigrette Salad and your choice of 34 South Chips, Savoury Rice, Sweet Potato or roasted Vegetables

GRILLED HAKE	155
Grilled in Olive oil, served with Tartare sauce	
FRIED HAKE	155
Golden-fried in Beer batter, served with Tartare sauce	
CATCH OF THE DAY	245
± 280g Grilled Line-caught Fish, served with Tartare sauce	
LINE FISH ESPETADA	320
A 34 South Must! Grilled Skewered Tuna or Kingklip (Ask server for availability), Peppers & Onion, drizzled with Garlic Butter	

CALAMARI

Served with a Vinaigrette Salad and your choice of 34 South Chips, Savoury Rice, Sweet Potato or roasted Vegetables

CALAMARI STEAKS	195
Grilled in Olive oil, served with Tartare sauce	
CALAMARI RINGS	200
300g Rings, dusted and deep-fried, served with Tartare sauce	
PATAGONICA CALAMARI TUBES	220
300g Grilled Tubes, served with Tartare sauce. Choice of grilled or fried	

PRAWNS

Served with a Vinaigrette Salad and your choice of 34 South Chips, Savoury Rice, Sweet Potato or roasted Vegetables

Choose Between Lemon Butter, Garlic Butter or Peri-Peri sauce

QUAYSIDE PRAWNS (18pc)	295
QUEEN PRAWNS (10pc)	330
KING PRAWNS (6pc)	435
PRAWN EXTRAVAGANZA (34pc)	845
Eighteen Quayside Prawns, ten Queen Prawns, six King Prawns	

PRAWNS SPECIALITIES

PRAWN CURRY	245
Twelve Quayside Prawns, partially de-shelled, tossed in a mild Coconut Curry served with Basmati Rice and Poppadums	
ASIAN PRAWNS	180
Ten Quayside Prawns in a tangy Asian sauce served with Vegetable Stirfry and an Option of Egg Noodles or Sushi Rice	

MUSSELS

Mussels served with an option of Savoury Rice or Rosemary Baguette

MUSSELS - RED THAI CURRY 	175
Sixteen Mussels in a fragrant Red Thai Curry sauce.	
MUSSELS - WHITE WINE & GARLIC	175
Sixteen Mussels in a Creamy White Wine and Garlic sauce.	

TOP-UPS

9 QUAYSIDE PRAWNS	110
5 QUEEN PRAWNS	120
150g CALAMARI RINGS	80

FRESH SEAFOOD



SPECIALITIES

34 SOUTH STYLE PAELLA

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

250

SEAFOOD GUMBO

Mild Seafood Curry with Chorizo, Catch of the Day, Calamari, Prawns and Mussels. Served with Basmati Rice, Coriander and Poppadums

245

THAI SEARED SALMON

150g Grilled Norwegian Salmon with Angel Hair Noodles, mixed green Vegetables and a spicy Thai Broth

345

KINGKLIP VIERGE

250g Kingklip Fillet, Green Vegetables, Rosti, 34 Style sauce Vierge (Butter, Garlic, Capers, Sundried Tomato, Peppers, Onion, Fennel)

280

HAKE PARMESAN

Grilled Hake topped with Marinara & Parmesan Panko Crumbs served on Basil Linguini and finished off with a creamy White Wine & Garlic Sauce.

185

SEAFOOD POT

Calamari, Mussels, Catch of the Day and Prawns in a spicy White Wine Sauce. Choice of savoury Rice or Rosemary Baguette

349

COMBOS

Served with a Vinaigrette Salad, Tartare sauce and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

CALAMARI & PRAWN

150g Grilled Patagonian Calamari Tubes, five Queen Prawns. Choice of Lemon Butter, Garlic Butter or Peri Peri

320

HAKE & CALAMARI

Fresh Hake (Fried or Grilled) and 150g Fried Calamari Rings Served with Tartare sauce

235

CATCH OF THE DAY & CALAMARI

± 240g Catch of the Day and 150g grilled Patagonian Calamari Tubes. Served with Tartare sauce

330

PRAWN & MUSSELS

Twelve Quayside Prawns, eight Mussels with a creamy White Wine & Garlic sauce. Choice of Lemon Butter, Garlic Butter or Peri Peri

285

SEAFOOD PLATTER FOR ONE

Fresh Hake, grilled Patagonian Calamari Tubes, five Queen Prawns, four Mussels with a creamy White Wine & Garlic sauce.

425

SEAFOOD PLATTER FOR TWO-THREE

Grilled Catch of the Day, fried Calamari Rings, sixteen Mussels in creamy White Wine & Garlic sauce, grilled Calamari Tubes, five Queen Prawns, ten Quayside Prawns, savoury Rice, fresh Chips, Lemon Butter, Garlic Butter, Peri-peri sauce, Tartare sauce and a small Greek Salad

750

34° SPECIALITIES

 Lets Feast  

CLASSIC GRILLS

Served with a Vinaigrette Salad and your choice of 34 South Chips, savoury Rice, Sweet Potato or roasted Vegetables

34 SOUTH GRILLED CHICKEN

160

Half a crispy Chicken, ± 600g: Option of BBQ or Peri Peri

BEEF FILLET ESPETADA

365

300g Sparta Beef Fillet, skewered with Green Pepper and Red Onion, basted in our In-house made BBQ sauce

PORK RIBS

275

500g 'Fall of Bone' Pork Ribs, basted in our BBQ sauce

CHICKEN & RIB COMBO

260

Quarter Chicken (Peri Peri or BBQ) and 300g BBQ Pork Ribs

SIRLOIN 250g

195

45-day Aged Karan Beef, flame-grilled, BBQ basted

SIRLOIN 350g

245

45-day Aged Karan Beef, flame-grilled, BBQ basted

RIBEYE 300g

315

45-day Aged Ribeye Steak, BBQ basted

KAROO LAMB CHOPS

295

Three succulent Lamb Chops, flame-grilled, BBQ basted

SAUCES 25

Lemon Butter | Garlic Butter | Peri-Peri | Pepper | Cheesy Garlic

SPECIALITY GRILLS

SIRLOIN STIRFRY

175

Grilled Sirloin Strips tossed in an Asian sauce served with Stir-fry Vegetables, and the option of Egg Noodles or Sushi Rice

FILLET MARROW

295

200g Sparta Beef Fillet, Sweet Potato or baked Potato, roasted Vegetables, Bone Marrow Butter and Pepper sauce

LAND & SEA

295

200g Sparta Beef Fillet, Prawns, Mussels and a creamy White Wine & Garlic sauce, served with mixed Greens

COMFORT FOODS

ROAST VEG & PESTO PATAT (V)

175

Roast Patat with roasted Vegetables, Sun-dried Tomatoes, Basil Pesto and Cheddar, grilled under the salamander. Served with Salad, Avocado, Sour Cream and Manie's Muti

SPICY CHICKEN STIRFRY

130

Sweet & spicy Asian-style marinated Chicken Strips with Stir-fried Vegetables, Basmati Rice, Peppadews and Cashew Nuts

CHICKEN CURRY

130

Mild fragrant Chicken & Sweet Potato Curry served with Coriander Yoghurt and Poppadums

TANDOORI CHICKEN

115

Grilled Chicken Strips in a spicy Tandoori sauce, Mexican Salsa, a rustic Salad, Coriander Yoghurt and Paratha

GRILLS & COMFORT



PASTA

MARINARA & ROASTED PEPPER (V)

Tomato Marinara sauce, roasted Red Peppers, Courgettes, fresh Herbs, Danish Feta and Chilli. Penne or Linguini

125

SEAFOOD

In-house-made Marinara sauce, Calamari tubes, Kingklip, and deshelled prawns with a hint of Chilli. Penne or Linguini

210

CREAMY CHICKEN BAKE

Elbow Pasta in a creamy Basil sauce, with Olives, Peppadews and Rocket. Topped with Mozzarella Cheese and baked

195

PIZZAS

We make our handcrafted thin bases using Semolina Flour, topped with Italian Tomato Pizza Sauce and Mozzarella Cheese

FOCCACIA - GARLIC AND CHEESE (V)

Herb Oil, Garlic and Parsley (No Tomato base)

95

FOCCACIA - SOET PATAT (V)

Rosemary Herb Oil, Sweet Potato, Balsamic Caramelised Onions, Danish Feta, Jalapeno, Mozzarella Cheese

110

MARGHERITA (V)

Just Cheese, Tomato and Herbs. A Classic

110

VEGETARIAN (V)

A Medley of Roasted Vegetables, Basil Pesto and Feta

145

REGINA

Gypsy Ham & Mushrooms

165

34 SOUTH SEAFOOD

Calamari, Catch of the Day, Mussels, Crab and Prawn Meat

195

MEXICAN BEEF

Mexican Mince, Onion & Jalapeno

195

MEDITERRANEAN CHICKEN

Spiced Chicken, Danish Feta and Peppadews

170

GRECIAN

Anchovies, Olives, Artichokes, Capers, Parmesan, Rocket

170

CARIBBEAN

Bacon, Banana, Avocado and Peppadew

170

BBQ PULLED PORK

BBQ-style Pulled Pork, Red Onions, Peppadews, Green Pepper

170

FIRE ISLAND

Ham, Chorizo, Bacon, Salami, Peppers, Danish Feta and Fire Sauce (Sriracha Mayo)

195

GLUTEN FREE BASE

+25

EXTRA TOPPINGS

Onion Rings, Banana

12

Rocket, Green Pepper, Garlic, Pineapple

18

Calamata Olives, Jalapenos, Peppadews

25

Marinated Artichokes

28

Danish Feta, Chorizo, Bacon, Avocado, Gypsy Ham

30

Mexican Chicken, Basil Pesto, Mushrooms, Salami Cheese

35

Imported Anchovies

45

Mexican Mince

65

PIZZA & PASTA



DESSERTS

Our desserts are made on the premises by our Bakery Team

MALVA PUDDING 65

Traditional South African baked Pudding. Served hot with Malva sauce and Vanilla Ice Cream

FRESH FRUIT CREPES 85

Two Pancakes with Mascarpone Cream, Fresh Fruit, drizzled with Berry Coulis, and served with Blueberry Ice Cream

BREAD & BUTTER PUDDING 85

'Croissant & Danish' Bread and Butter Pudding served hot, with Amarula Custard, Nut Crumble and Vanilla Ice Cream

NUTELLA BROWNIE GATEAUX 85

Layers of Chocolate Brownie, Nutella Mousse & Chocolate Ganache, served with Rolo Ice Cream

BAKED CARAMEL CHEESECAKE 95

Classic Baked Cheesecake drizzled with Caramel sauce, topped with Caramel Popcorn, served with Vanilla Ice Cream

WAFFLES 60

Freshly made Waffles with your choice of Ice Cream and sauce
Ice Cream: Rolo or Blueberry Cheesecake or Vanilla
Sauces: Chocolate or mixed Berry or Caramel

AFFOGATO CLASSIC 55

Two scoops of Vanilla Ice Cream drowned in a single Espresso

AFFOGATTO TIPSY 65

A Classic Affogato with a kick of Amarula Ethiopian Coffee

MINI PASTRIES

Served with a choice of Ice Cream or Whipped Cream

MILKTART 38

PASTEIS DE NATA 38

APPLE & NUT CRUMBLE 45

FRUITY CHEESECAKE 55

CARROT BUNDT CAKE 48

DESSERT DRINKS

DOM PEDRO 55

An adult Milkshake of Ice Cream & Liquor 'Kick' of Choice:
Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria

IRISH COFFEE 55

Coffee with a 'Kick' of your Choice. Topped with Cream
Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria

KIDS MENU

Available to kids under 12 years old

MARGHERITA PIZZA (20cm) 45

REGINA PIZZA (20cm) 65

NAPOLITANA PASTA 75

FRIED CALAMARI RINGS & CHIPS 110

200g PORK RIBS & CHIPS 130

FRANKFURTER & CHIPS 70

FLOATS 45

Coke, Creme Soda or Fanta Orange



DESSERTS & KIDS



Kiddies Activity Packs Available



34

SOUTH
The Market



PARTY/CATERING PLATTER MENU
and other delightful eats to entertain

BIRTHDAY, WEDDING, OR SIMPLY
HOSTING FRIENDS.
WHATEVER THE OCCASION. CALL
US THE DAY BEFORE THE EVENT
FOR YOUR ENTERTAINMENT
SOLUTION
- 34 SOUTH STYLE.



FOR ENQUIRIES AND QUOTES,
ASK FOR ANTOINETTE,
DEWALD OR GEORGE



34 RETAIL STORE

Our retail store offers a wide range of goodies and groceries, perfect for the heart of any foodie, chef, or connoisseur.

A Fantastic wine selection from local to international.

Great gifts for all, whether young or adult.

Cheese, dips, and many more freshly made bites, meals, meats & seafood perfect to add to an occasion.

We even have our own Nautical clothing range



Sweets from all over the world, from the Netherlands to the UK to the USA.



POKE BOWLS



Poke ("POH-keh") means to slice or cut in Hawaiian and refers to chunks of raw fish - usually tuna or salmon which is marinated in umami-packed sauces, with sesame seeds, tossed over rice and topped with fresh vegetables such as edamame beans, bay radish, carrot, cucumber, mangetout, avocado & red cabbage.

TOFU POKE (V)	120
TUNA POKE	135
PANKO PRAWN POKE	130
SALMON POKE	155



POKE BOWL IN A ROLL

All the deliciousness of a Poke Bowl wrapped in a Nori sheet crumbed in Panko Crumbs and fried until crisp.

VEGETARIAN ROLL (V)	120
TUNA ROLL	155
SALMON ROLL	175

ABALONE

Abalones are marine molluscs known for their strikingly iridescent, spiral-shaped shells. These shells are often characterised by shimmering colours like blues, greens, and pinks, which make them highly sought after for their aesthetic appeal. Abalones are herbivorous creatures that cling to rocks in coastal areas, using a strong, muscular foot to move and feed on algae.

They are known for their resilience, as they withstand the pounding waves and changing tides. The interior of their shells is smooth and mother-of-pearl-like, and these shells have been used in jewellery and decorative art for centuries.

ABALONE CHOWDER	195
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Thick, Hearty and Rich soup, made with Minced Abalone, Cream & Vegetables. Served with Freshly baked Rosemary & Rock-salt Baguette

TRADITIONAL MINCED ABALONE	175
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Abalone Mince in a Creamy Garlic & White wine sauce, Peppers, Onion and Fennel, served with Savoury Rice and Sourdough Ciabatta

STEAMED WHOLE ABALONE	295
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Three Whole Baby Abalone steamed, served with a Thai broth, Green Vegetables and Angel Hair Noodles



Our Abalone is obtained from Authorised Aqua-cultural Abalone farms under sustainable and responsible farming conditions

ASIAN FAVORITES



34 SUSHI - THE CLASSICS

SASHIMI



TUNA 90 | SEARED TUNA 95 | SALMON 120 | SEARED SALMON 125

3pc

HANDROLL



AVO & CUCUMBER 60 | PANKO PRAWN 80 | PRAWN 80 | TUNA 80 | SALMON 90

1pc

ROSES



SALMON 75

2pc

FASHION



VEGETARIAN 45 | CRAB 50 | PRAWN 65 | TUNA 65 | SALMON 75

4pc

MAKI



CUCUMBER 35 | AVOCADO 40 | CRAB 40 | PRAWN 50 | TUNA 50 | SALMON 60

4pc

NIGIRI



PRAWN 60 | TUNA 60 | SALMON 70 | INARI PRAWN 90

2pc

CALIFORNIA



VEGETARIAN 45 | CRAB 50 | PRAWN 65 | SPICY SALMON 72 | SPICY TUNA 72 | TUNA 65 | SALMON 70

4pc

PANKO PRAWN



SERVED WITH SWEET CHILLI SAUCE
4 PC = 75
6 PC = 105

4 or 6pc

CRISPY CALIFORNIA



FRIED CALIFORNIA ROLL, FILLED WITH YOUR CHOICE OF FILLING, MAYO, CAVIAR
85

4pc

RAINBOW ROLLS



SALMON & AVO FILLED CALIDORNIA, TOPPED WITH SALMON & AVO
80

4pc

34 SOUTH ROLL



PRAWNS, SPRING ONION, PEANUTS, AVO AND MAYO
65

4pc

RED ROLLS



PEPPADEW, PICKLED PEPPERS, PEPPADEW CREAM CHEESE, AVO
70

4pc

34 SUSHI - THE SPECIALITY

CANAPE



4pc

PANKO FRIED SUSHI RICE, CREAM CHEESE, PEPPADEW, AVO, SMOKED SALMON

130 **NEW**

CRISPY FASHION



4pc

FRIED FASHION SANDWICHES, YOUR FILLING CHOICE, MAYO, SWEET CHILLI

85

SEARED TUNA ROLL



4pc

SEARED TUNA, AVO, AND PEPPADEW

65

JOJO SUPER



4pc

RAINBOW ROLL WITH SWEET SOYA, SPRING ONION, 7 SPICE, KEWPIE MAYO & CAVIAR

89

ROCKET ROLL



4pc

SALMON, ROCKET AND AVO, TOPPED WITH ROCKET AND KEWPIE MAYO

65

MINI SUSHI



8pc

CRISPY PRAWN CALIFORNIA & SHRIMP TEMPURA

170

BUTTERFLY PANKO



4pc

BUTTERFLIED PANKO FRIED PRAWNS, ON SALMON CALIFORNIA & SWEET CHILLI MAYO

150

CALAMARI CRISP



4pc

CREAM CHEESE ROLL, FRIED CALAMARI TENTACLES, FIRE SAUCE, SWEET SOYA

85 **NEW**

VENISON ROSES



3pc

KUDU CARPACCIO, TOM YUM MAYO, TERIYAKI SAUCE, SPRING ONION

85 **NEW**

PANKO ROLL



4pc

PANKO PRAWN, AVO, CUCUMBER AND SWEET CHILLI SAUCE

80

CRAB CRUNCH



4pc

CRISPY FRIED CRAB, AVO, KEWPIE MAYO, DRIZZLED WITH SWEET SOYA

60

GREEN BEAN FUTOMAKI



4pc

TEMPURA GREEN BEANS, FRIED FUTOMAKI, SPICY MAYO, SWEET POTATO CRISP

75 **NEW**

SPECIALITY & PLATTERS



BLACK PEARL

PANKO & CHARCOAL FRIED OYSTERS, RED RAINBOW, WASABI MAYO
150 **NEW**



EDAMAME

GREEN SOY BEANS, STEAMED WITH SWEET CHILLI AND COARSE SALT
70



SHRIMP TEMPURA

CALIFORNIA ROLL, TOPPED WITH CREAMY SHRIMP TEMPURA, SPICY SALMON OR TUNA
105



SUSHI SALAD

THIN SLICES OF SALMON & AVO, SERVED WITH SWEET CHILLI SAUCE
195



FIREBALLS

VEG CALIFORNIA, FRIED CREAM CHEESE BALLS & FIRE SAUCE
VEGETARIAN 145 | SMOKED SALMON 195



CREAM CHEESE ROLL

AVO, CREAM CHEESE & PEPPADEW. CHOOSE SALMON, PRAWN OR SMOKED SALMON
85



VEGETARIAN

VEGETARIAN CALIFORNIA, GREEN RAINBOW, AVO & CUCUMBER HANDROLL
145



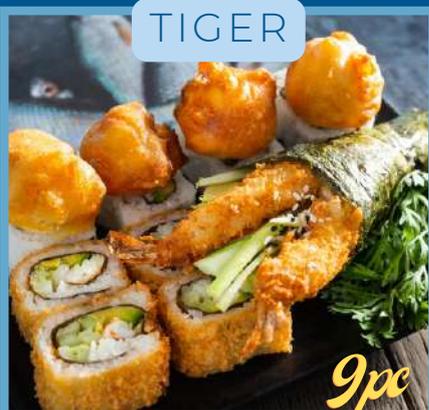
RAINBOW SANDWICH

MINI SANDWICHES FILLED AND TOPPED WITH SALMON, AVO, MAYO & CAVIAR
220



NIGIRI TIME

A TASTE OF ALL OUR NIGIRI'S: SALMON, TUNA, INARI, PRAWN, PEPPER
295



TIGER

SHRIMP TEMPURA, PRAWN HANDROLL, CRISPY TUNA CALIFORNIA
245



KURIMO

CRAB CRUNCH, CREAM CHEESE CALIFORNIA, SALMON NIGIRI, SEARED TUNA ROLL
270 **NEW**



MATSU

SHRIMP TEMPURA, PRAWN NIGIRI, SALMON ROSE, SALMON RAINBOW
380

HANA



SALMON MAKI, TUNA MAKI, AVO MAKI,
SALMON CALIFORNIA
205

WAKAME



SALMON FASHION, SALMON ROSES, CRAB
CALIFORNIA, TUNA MAKI
285

THE 34



AVOCADO MAKI, SALMON FASHION, SALMON
NIGIRI, SALMON ROSE, SALMON RAINBOW
310

SALMON



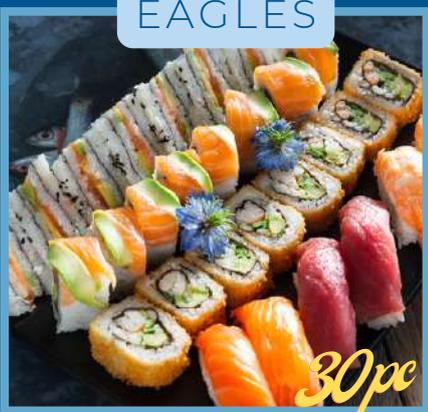
SALMON CALIFORNIA, SALMON ROSES,
SALMON SASHIMI, SALMON NIGIRI
525

GINGER



SALMON MAKI, SALMON RAINBOW, CRAB
CALIFORNIA
305

EAGLES



SALMON FASHION, RAINBOW ROLLS, CRISPY
PRAWN CALIFORNIA, SALMON NIGIRI, TUNA
NIGIRI & PRAWN NIGIRI
615

Share the Love

DELUXE

SALMON FASHION, SALMON NIGIRI, PRAWN
NIGIRI, TUNA NIGIRI, SALMON ROSES, TUNA
SASHIMI, SALMON SASHIMI, CRISPY CRAB
CALIFORNIA, SALMON CALIFORNIA, TUNA
MAKI, RAINBOW SANDWICHES, INARI
PRAWN
1250



EXTRAS

FIRE SAUCE 30		SUSHI MAYO 25		WASABI 15
PICKLED GINGER 15		SUSHI RICE 15		CAVIAR 30
SWEET CHILLI 15		SWEET SOYA 15		POKE SAUCE 15

34 SUSHI - PLATTERS



QUARTET OF CUISINES



34
SOUTH
The Market

OUR QUARTET OF KNYSNA,
FOUR UNIQUE CULINARY EXPERIENCES IN FOUR
BREATHTAKING WATERFRONT LOCATIONS

