

FRESH OYSTERS




COASTAL COCKTAIL	18
COASTAL MEDIUM	40
COASTAL LARGE	48
CULTIVATED	25

GOURMET DRESSED OYSTERS

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

OYSTER SPECIALITIES

OYSTER & PRAWN TAPAS Three medium coastal Oysters, three cultivated Oysters and six poached Quayside Prawns served on ice with Asian dipping sauce	245
OYSTERS IN GARLIC Six cocktail coastal Oysters grilled in Blue Cheese & Garlic Butter served with fresh Artisan bread	155
OYSTERS TEMPURA Six coastal cocktail Oysters, Tempura fried, served with an Asian dipping sauce	135
OYSTER & GRAVLAX NEST  Salmon Gravlax, Marinated Oysters, Cucumber Herb Salad served with Toasted Rosemary Baguette Bruschetta	150

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

120

140

OYSTERS

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

COLD BEVERAGES

FREDDO CAPPUCCINO

A mixture of Ice and Coffee. A Classic

ICED COFFEE

A mixture of Ice Cream and Coffee.

DAILY FRESH JUICE

Ask your server

ORGANIC KOMBUCHA

Buchu Babe or African Rose

SMOOTHIES

BANANA

Banana, Full Cream Milk, Honey, Cinnamon, Blended with Ice

BLUEBERRY-BANANA

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

120

Prawn Cocktail and zesty Avocado on a Ciabatta Crisp

TEMPURA FUSION

95

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

PATAGONICA CALAMARI TUBES

120

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

CALAMARI RINGS

99

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

PRAWNS IN GARLIC

115

Six deshelled Prawns grilled in Blue Cheese & Garlic Butter

OYSTER & GRAVLAX NEST

150

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

SPICY BITES & BALLS (V)

95

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

MUSSELS IN WHITE WINE

125

Eight Mussels, Creamy Garlic & Wine sauce, Savoury Rice

SNAILS IN GARLIC & BLUE CHEESE

110

Six Snails grilled in Blue Cheese & Garlic Butter

CHEESY GARLIC PRAWN & MUSSEL

125

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

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

Taramasalata

Fish Roe Dip

MEATY

Chicken Liver Pate

Antipasto Skewers

Olives, Cheese, Salami, Chorizo, Artichoke & Peppadew

VEGETARIAN

Vegetarian Antipasto Skewers

Olive, Gherkin, Onion, Artichoke & Peppadew

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

STARTERS



SALADS

GREEK (V)

Fresh Garden Greens, Danish Feta, Tomatoes, Peppers, Olives

PRAWN & AVOCADO

Fresh Garden Greens, Avocado, Fennel, Prawn Cocktail

CHICKEN CAESAR

Cos Lettuce, Chicken Fillet, Tomatoes, Radish, Bacon, Anchovies, Croutons, Caesar dressing, and a soft poached Egg

CALAMARI

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

RICH TOMATO (V)

SEAFOOD BISQUE

OYSTER SOUP

150ml | 300ml

45 | 85

68 | 135

60 | 120

ENCHILADAS

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

MEXICAN MINCE OR CHICKEN



195

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 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

Let's 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

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

BEEF FILLET ESPETADA

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

PORK RIBS

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

CHICKEN & RIB COMBO

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

SIRLOIN 250g

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

SIRLOIN 350g

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

RIBEYE 300g

45-day Aged Ribeye Steak, BBQ basted

KAROO LAMB CHOPS

Three succulent Lamb Chops, flame-grilled, BBQ basted

SAUCES 25

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

SPECIALITY GRILLS

SIRLOIN STIRFRY 🌿

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

FILLET MARROW

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

LAND & SEA

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

COMFORT FOODS

ROAST VEG & PESTO PATAT (V)

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 🌿

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

CHICKEN CURRY

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

TANDOORI CHICKEN 🌶️

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

160

365

275

260

195

245

315

295

175

295

295

175

130

130

115



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, Kingclip, 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

38

Mexican Mince

45

65

PIZZA & PASTA



DESSERTS

Our desserts are made on the premises by our Bakery Team

MALVA PUDDING

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

FRESH FRUIT CREPES

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

BREAD & BUTTER PUDDING

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

NUTELLA BROWNIE GATEAUX

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

BAKED CARAMEL CHEESECAKE

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

WAFFLES

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

Two scoops of Vanilla Ice Cream drowned in a single Espresso

AFFOGATTO TIPSY

A Classic Affogato with a kick of Amarula Ethiopian Coffee

MINI PASTRIES

Served with a choice of Ice Cream or Whipped Cream

MILKTART

PASTEIS DE NATA

APPLE & NUT CRUMBLE

FRUITY CHEESECAKE

CARROT BUNDT CAKE

DESSERT DRINKS

DOM PEDRO

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

IRISH COFFEE

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)

REGINA PIZZA (20cm)

NAPOLITANA PASTA

FRIED CALAMARI RINGS & CHIPS

200g PORK RIBS & CHIPS

FRANKFURTER & CHIPS

FLOATS

Coke, Creme Soda or Fanta Orange



65

85

85

85

95

60

55

65

38

38

45

55

48

55

55

45

65

75

110

130

70

45

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
Thick, Hearty and Rich soup, made with Minced Abalone, Cream & Vegetables. Served with Freshly baked Rosemary & Rock-salt Baguette	
TRADITIONAL MINCED ABALONE	175
Abalone Mince in a Creamy Garlic & White wine sauce, Peppers, Onion and Fennel, served with Savoury Rice and Sourdough Ciabatta	
STEAMED WHOLE ABALONE	295
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



3pc

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

HANDROLL



1pc

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

ROSES



2pc

SALMON 75

FASHION



4pc

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

MAKI



4pc

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

NIGIRI



2pc

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

CALIFORNIA



4pc

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

PANKO PRAWN



4 or 6pc

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

CRISPY CALIFORNIA



4pc

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

RAINBOW ROLLS



4pc

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

34 SOUTH ROLL



4pc

PRAWNS, SPRING ONION, PEANUTS, AVO
AND MAYO
65

RED ROLLS



4pc

PEPPADEW, PICKLED PEPPERS, PEPPADEW
CREAM CHEESE, AVO
70

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**

4pc



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

4pc



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

4pc



CREAM CHEESE ROLL

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

85

4pc



VEGETARIAN

VEGETARIAN CALIFORNIA, GREEN RAINBOW, AVO & CUCUMBER HANDROLL

145

9pc



RAINBOW SANDWICH

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

220

9pc



NIGIRI TIME

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

295

10pc



TIGER

SHRIMP TEMPURA, PRAWN HANDROLL, CRISPY TUNA CALIFORNIA

245

9pc



KURIMO

CRAB CRUNCH, CREAM CHEESE CALIFORNIA, SALMON NIGIRI, SEARED TUNA ROLL

270

NEW

14pc



MATSU

SHRIMP TEMPURA, PRAWN NIGIRI, SALMON ROSE, SALMON RAINBOW

380

14pc

HANA



16pc

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

WAKAME



16pc

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

THE 34



16pc

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

SALMON



19pc

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

GINGER



20pc

SALMON MAKI, SALMON RAINBOW, CRAB
CALIFORNIA
305

EAGLES



30pc

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



67pc

EXTRAS

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

