



ATTITUDE AT OUR LATITUDE



LATITUDE: Your position on an imaginary line running parallel to the North or South of the Equator

Knysna latitude 34°2' South

LONGITUDE: Your position on the line that runs East or West of the Greenwich Meridian

Knysna longitude: 23°2' East

Ask the hippies, the mystics, the dreamers, and the lovers, and they'll tell you: there's a special energy at the confluence of 34° South and 23° East. It has something to do with ley lines and sun paths and something they call the diamond-light grid.

We hear you. We don't understand either, but we do know that this spot; this particular confluence of coordinates is truly magical in many ways. It's the place where the Knysna elephant meets the Knysna oyster, where the Knysna forests meet the Knysna lagoon, where the Knysna mountains meet the Knysna ocean...

You know the spot that's got everything that makes Attitude at our Latitude.



CROISSANT

CHEESE & JAM (V) - 75 BREAKFAST - 120

Bacon, Egg, Tomato, Mushrooms, Balsamic Onions

TOASTEGGS ONLY - 49

Two Eggs, Artisan toast

MEXICAN MINCE - 110

Spicy Mince, Fried Egg, Peppadews, Spring Onion

34 CAPRESE - 79

Tomato, Dutch Gouda, Basil Pesto, Red Onion, Avo & Health Bread

TOAST PLATTER - 75

Selection of toast, topped with Bovril, Anchovette Spread and Freshly Grated Gouda

WHOLESOME BOWLS MORNING CRUNCH - 99

Double Cream Yoghurt, Granola, Fresh Fruit, Berry Sauce

W GOLDEN GLOW OATS - 75

Creamy Rolled Oats, Banana, Mixed Nuts, Honey and Cinnamon Milk

BENEDICT

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

BACON - 110 SMOKED SALMON - 150

MORNING DRINKS

KOMBUCHA - 78

Buchu Babe OR Africa Rose

FRESHLY SQUEEZED JUICE- 34

Ask your server what today's squeeze is

ICED COFFEE - 44

Coffee, Ice Cream and Milk

FREDDO CAPPUCCINO - 44

Coffee, Milk and Blended Ice

CLASSICS

All served with freshly Baked Artisan Toast, Butter & Jam

34 SUNRISE - 99

Two Eggs, Streaky Bacon, Tomato, Small Juice & Coffee

COUNTRY - 129

Boerewors, Tomato Relish, One Egg, Two Streaky Bacon, Tomato, Mushrooms

FARMHOUSE - 159

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

34 SIGNATURES

AVOCADO HASH - 75

Hashbrown, Zesty Avo, Labneh Dip, Roasted Tomatoes

BACON & MUSHROOM FRITTATA - 115

Fluffy Eggs with Gouda and Rocket, Roasted Tomatoes, and Bruschetta

BACON & BANANA WAFFLE - 95

Bacon, Banana, Maple Flavoured Syrup & Cinnamon

SALMON BAGEL - 215

Freshly baked Bagel, Cream Cheese, Cold Smoked Salmon, Avo, Capers and Red Onion

SMOKEY KIPPERS - 99

Smoked Kipper, Poached Egg, Rocket, Red Onion, Tomato, freshly baked Artisan Toast and Butter

ADD:

EXTRA EGG - 15 AVOCADO HALF - 25

SMOOTHIES

Blended Full Cream Milk, Yoghurt, Honey & Ice

BANANA - 45 BLUEBERRY-BANANA - 85

SWEET TOOTH

CINNAMON SWIRL - 25
TURKISH NUTELLA SWIRL - 40

CAPPUCCINO & DANISH

OYSTERS & STARTERS THE 3/1 WAY



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



FRESH OYSTERS

COASTAL COCKTAIL - 24 COASTAL MEDIUM - 42 COASTAL LARGE - 50 CULTIVATED - 35

SIGNATURE OYSTERS

OYSTER & PRAWN TAPAS - 290
OYSTERS IN GARLIC - 155
OYSTERS TEMPURA - 135
MUST TRY OYSTER EXPERIENCE - 140

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 BUBBLES - 20

DRESSED OYSTERS

PICKLED PEARL - 38

Pickled Oyster, Pickled Cucumber Ribbons, Trout Caviar

CEVICHE - 38

ASIAN SOY - 38

ANCHOVY CHIMICHURRI - 38

GRILLED BLUE CHEESE - 38

GRILLED SMOKED PAPRIKA - 38

SPICY MEXICAN SALSA - 38

ANTIPASTO - 38

PARMESAN CRUSTED -38

DELIGHT 1 - 140

Ceviche, Asian, Grilled Blue Cheese, Grilled Smoked Paprika

DELIGHT 2 - 140

Chimichurri, Mexican Salsa, Crusted Parmesan, Antipasto

SALADS

GREEK (V) - 65 | 95

Garden Greens, Tomato, Feta, Ólives

PRAWN & AVOCADO - 165

Garden Greens, Avo, Fennel, Prawn Cocktail

CHICKEN CAESAR - 175

Cos Lettuce, Chicken, Anchovy, Radish, Bacon, Soft Poached Egg

ROAST VEGETABLE PATAT (V) - 175

Roast Patat, Roasted Vegetables, Sun-dried Tomatoes, Basil Pesto & Melted Cheddar. Served with Salad, Avo, Sour Cream & Manie's Muti

STARTERS

34 STYLE AVOCADO RITZ - 120

Prawn Cocktail and zesty Avocado on a Ciabatta Crisp

TEMPURÁ FUSION - 95

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

PATAGONIA CALAMARI TUBES - 120

Fried or Grilled, Mixed Herb Salad, Tartare sauce Or Fire Sauce

CALAMARI RINGS - 99

Fried, Chips or Rice, Tartare sauce

MUSSELS IN WHITE WINE - 125

Eight Mussels, Creamy Garlic & Wine sauce, Savoury Rice

GARLIC & BLUE CHEESE SNAILS - 110

Six Snails grilled in Blue Cheese & Garlic Butter

CHEESY PRAWN & MUSSEL - 125

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

PRAWN IN GARLIC - 115

Six Grilled Prawns, Blue Cheese, Garlic Butter, Fresh Baked Bread PERI-PERI CHICKEN LIVERS - 85

Spicy Peri-peri Chicken Livers, Freshly Baked Flatbread, Butter

SOUPS

Served with Freshly Baked and Toasted Bread

RICH TOMATO - 45 | 85

SEAFOOD BISQUE - 68 I 135

OYSTER SOUP - 65 I 130

SOUP OF THE DAY - 48 | 95

MEZZE 130

All Mezze served with Rosemary & Rock salt Baguette
Choose any 4 of our delicious Mezze items

Pickled Fish | Marinated Baby Octopus

Rollmops I Prawn Cocktail

Smoked Salmon Pâté I Snoek Pâté

Danish Herring | | Antipasto Skewers

Cocktail Skewers | Taramasalata

Hummus I Tzatziki

Mediterranean Dip I Labneh Dip

Marinated Aubergine | Zesty Avo

Artichokes I Dolmades

Olives & Feta | Chicken Liver Pate

Sundried Tomatoes | Peppadews



SEAFOOD

CALAMARI & PRAWNS

CALAMARI STEAKS - 225

Grilled in Olive oil, Choice of Side, Vinaigrette Salad, Tartare sauce, and Fresh Lemon

CALAMARI RINGS - 220

Dusted and deep-fried, Choice of Side, Vinaigrette Salad, Tartare sauce, Fresh Lemon

CALAMARI TUBES - 230

Grilled or Fried Patagonia Tubes, Choice of Side, Vinaigrette Salad, Tartare sauce, Fresh Lemon

PRAWNS QUAYSIDE (18pc) - 295

Choice of Side, Vinaigrette Salad, Choice of sauce, Lemon

PRAWNS QUEEN (10pc) - 340

Choice of Side, Vinaigrette Salad, Choice of sauce, Lemon

PRAWNS KING(6pc) - 475

Choice of Side, Vinaigrette Salad, Choice of sauce, Lemon

PRAWN EXTRAVAGANZA - 895

Eighteen Quayside, Ten Queen, Six King, Choice of Side, Vinaigrette Salad, Choice of sauce, Lemon

PRAWN CURRY - 245

12 Quayside Prawns, partially de-shelled, mild Coconut Curry Sauce served with Basmati Rice and Poppadums

PRAWN STIR-FRY - 180

Ten Quayside Prawns, Asian sauce, Vegetable Stir-fry and an Option of Egg Noodles or Sushi Rice

FISH & MUSSELS

HAKE - 180

Grilled OR Fried in Beer-Batter, Choice of Side, Vinaigrette Salad, Tartare sauce, Fresh Lemon

CATCH OF THE DAY - 245

± 280g Grilled Line-caught Fish, Choice of Side, Vinaigrette Salad, Tartare sauce, Fresh Lemon

EAST COAST SOLE - 325

Two grilled Soles, Choice of Side, Vinaigrette Salad, Tartare sauce, Fresh Lemon

LINE FISH ESPETADA - 345

Grilled Skewered Tuna or Kingklip (Ask server for availability), Peppers & Onion, drizzled with Garlic Butter, Choice of Side, Vinaigrette Salad, Tartare sauce

PANKO PARMESAN MUSSELS - 245

Panko Crumbed Mussels, Roast Cherry Tomato, Garlic & Olives, and Rosemary Baguette

MUSSELS - GARLIC & WINE - 195

Sixteen Mussels in a Creamy White Wine & Garlic sauce

THAI SEARED SALMON - 345

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

MOROCCAN BAKED LINEFISH - 265

Oven-baked Line fish, Mediterranean Cous Cous, Green Salad





PLATTERS & COMBOS

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

CALAMARI & PRAWN - 320

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

HAKE & CALAMARI - 235

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

LINE-FISH & CALAMARI - 330

± 280g Catch of the Day and 150g grilled Calamari Tubes.

PRAWN & MUSSELS - 295

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

SEAFOOD PLATTER FOR ONE - 445

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

SEAFOOD PLATTER FOR TWO - 750

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, Small Greek Salad

ADD ONS

QUAYSIDE PRAWNS (9 PC) - 110 QUEEN PRAWNS (5PC) - 120 CALAMARI RINGS - 80

SEA SPECIALITIES

HAKE PARMESAN - 195

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

SEAFOOD POT - 365

Calamari, Mussels, Catch of the Day & Prawns, spicy White Wine Sauce. Choice of Rice or Rosemary Baguette

CRUSTED OCEAN DUO - 185

Black Pepper & Salt Dusted Fried Hake Batons and Patagonia Calamari Tubes, Anchovy Chimichurri Sauce, Herb Salad

34 SOUTH STYLE PAELLA - 275

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

KINGKLIP VIERGE - 295

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

GAMBAS PICANTES (10pc) - 275

Spanish-style Queen Prawns: Chilli, Garlic, Smoked Paprika, Spicy Salsa, Greek Salad & Herbed Flatbread







CLASSIC GRILLS

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

34 SOUTH CHICKEN - 160

1/2 Chicken, Grilled Crispy. Choice of Peri-peri or BBQ

BEEF ESPETADA - 425

300g Beef Fillet, skewered with Peppers & Onion

SIRLOIN 250g - 220

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

SIRLOIN 350g - 280

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

RIBEYE 300g - 345

45-day Aged Ribeye Steak, BBQ basted

KAROO LAMB CHOPS - 330

Three succulent Lamb Chops, flame-grilled, BBQ basted

SAUCES - 25

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

MEAT SPECIALITIES

SIRLOIN STIR-FRY - 175

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

FILLET MARROW - 345

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

LAND & SEA - 345

BEST SELLER

200g Sparta Beef Fillet, Prawns, Mussels in a creamy White Wine & Garlic sauce, Stir-fried Green Vegetables

CHICKEN CURRY - 130

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

BURGERS

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

BEEF BURGER - 150

CHEESE BURGER - 160

CHICKEN BURGER - 135

Grilled BBQ Chicken Breast, Pineapple, Herb Mayo

FISH BURGER - 165

Fried Hake, Tartare Sauce, Coleslaw

KIDS

Available to all kiddies under 12 years old

MEALS

MARGHERITA PIZZA (20cm) - 45

Tomato & Cheese

REGINA PIZZA (20cm) - 65

Ham. Mushroom & Cheese

NAPOLITANA PASTA - 75

Home-made Tomato Sauce. Penne or Linguini

CALAMARI RINGS - 99

Fried Calamari Rings, Chips and Tartar Sauce

FRANKFURTER - 70

Grilled Frankfurter Sausage, Chips and Tomato Sauce

HAKE POPS - 95

Crispy fried Hake Goujons, Chips and Tartare Sauce

DRINKS

SODA FLOATS - 45

Coke, Creme Soda, or Fanta Orange



Kiddies Activity Packs Available



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 CHICKEN - 195 MEXICAN MINCE - 195

EXANDWICHES

Choice of:
In-house baked Tramezzini or
Pizza Oven Baked Herbed Flatbread

CHICKEN MAYO - 75
BACON, AVO & PEPPADEW - 85
HAM, CHEESE & TOMATO - 90
CHEESE, TOMATO & ONION - 75
VEGETARIAN - 99

Hummus, Avocado, Pickles, Red Onion, Cucumber, Tomato

PASTAS

Choice of Penne or Linguini, unless specified

MARINARA & PEPPERS (V) - 125

Tomato Marinara sauce, roasted Red Peppers, Courgettes, fresh Herbs, Danish Feta and Chilli

BEST SELLER 34 SEAFOOD - 220

In-house-made Marinara sauce, Calamari tubes, Line Fish, and deshelled prawns with a hint of Chilli

CREAMY CHICKEN BAKE - 195

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



PIZZAS

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

FOCCACIA - GARLIC & CHEESE - 99

Herb Oil, Garlic and Parsley (No Tomato base)

FOCCACIA - SOET PATAT - 115

Rosemary Herb Oil, Sweet Potato, Balsamic Caramelised Onions, Danish Feta, Jalapeno, Mozzarella Cheese (No Tomato base)

MARGHERITA (V) - 110

Just Cheese, Tomato and Herbs. A Classic

FRESH SMOKED SALMON TROUT - 215

Classic Focaccia Base, Baked, then topped with Cream Cheese, Fresh Smoked Trout, Avocado, Herb Salad & Hollandaise Sauce

THAI GREEN PRAWN - 235

Thai Green Curry Prawns, Peppadew, Coriander

VEGETARIAN - 145

Medley of Roasted Vegetables, Basil Pesto and Feta

REGINA - 165

Gypsy Ham & Mushrooms

34 SOUTH SEAFOOD - 215

Calamari, Catch of the Day, Mussels, Crab and Prawn Meat, Garlic Butter and Fresh Herbs

MEDITTERANEAN CHICKEN - 170

Spiced Chicken, Danish Feta and Peppadews

GRECIAN - 170 Selicious

Anchovies, Olives, Artichokes, Capers, Parmesan, Rocket

CARIBBEAN - 170

Bacon, Banana, Avocado and Peppadew

FIRE ISLAND - 195

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

GLUTEN FREE BASE + 30

EXTRA TOPPINGS

ONION RINGS, BANANA - 12

ROCKET, PEPPERS, GARLIC, PINEAPPLE - 18

OLIVES, JALAPENOS, PEPPADEWS - 25

MARINATED ARTICHOKES, DANISH FETA - 28

CHEESE, CHORIZO, BACON, AVO, HAM - 30

CHICKEN, PESTO, MUSHROOMS, SALAMI - 35

ANCHOVIES, MINCE - 65



DESSERTS

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 GATEAU - 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

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

NOBLE LATE HARVEST WINE

PIERRE JOURDAN "RATAFIA" - 60 SIMONSIG "VIN DE LIZA" - 90

SHERRY & PORT

OLD BROWN SHERRY - 18
ALLEVERLOREN CAPE VINTAGE - 30
BEYERSKLOOF "LAGARE" CAPE VINTAGE - 60

MINI PASTRIES

MILKTART - 38
PASTEIS DE NATA - 38
APPLE & NUT CRUMBLE - 45
ASSORTED DANISHES - 25
FRUITY CHEESECAKE - 55
CARROT BUNDT CAKE - 48
CINNAMON SWIRL - 45
TURKISH NUTELLA SWIRL - 55

HOT BEVERAGES

ESPRESSO SINGLE - 28 | DOUBLE - 36

AMERICANO

ITALIAN - 30 I LARGE - 38

AMERICANO DECAF

ITALIAN - 34 I LARGE - 40

CAPPUCCINNO

ITALIAN - 32 I LARGE - 40

CAPPUCINNO DECAF

ITALIAN - 34 I LARGE - 42

RED CAPPUCCINO

ITALIAN - 34 I LARGE - 40

LATTE

CAFE - 38 | CHAI - 40

CORTADO - 36
CHOCOCHINO - 38
HOT CHOCOLATE - 38
MILO - 38
ROOIBOS TEA - 25
CEYLON TEA - 25
EARL GREY TEA - 30
GREEN TEA - 32





POKE BOWLS

Poke ("POH-keh") 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, baby radish, carrot, cucumber, mangetout, avocado & red cabbage.

TOFU (V) - 120 I TUNA - 145 PANKO PRAWN - 135 I SALMON - 165

POKE ROLLS

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

VEGETARIAN ROLL (V) - 160 TUNA ROLL - 195 | SALMON ROLL - 225

BAO BUN TRIO

Three Fluffy steamed lotus buns, filled with Poke Salad and three different fillings:

SPICY PANKO CHICKEN
ASIAN SESAME BEEF FILLET
CRISPY CALAMARI TENTACLES
145

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.

ABALONE CHOWDER - 195

Thick, Hearty and Rich soup, made with Minced Abalone, Cream & Vegetables. Served with fresh Rosemary & Rock-salt Baguette

APPROVED.

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 Abalones steamed, served with a Thai broth, Green Vegetables and Angel Hair Noodles







4 5 0 2

SASHIMI 3pc

TUNA 120 I SEARED TUNA 125 Î SALMON 130 I SEARED SALMON 135



AVO & CUCUMBER 60 I PANKO PRAWN 95 Í PRAWN 90 I TUNA 90 I SALMON 100 I SMOKED SALMON 120



SALMON (2PC) 95 KUDU VENISON (3PC) 105



VEGETARIAN 45 I CRAB 50 I PRAWN 65 I Tuna 65 I Salmon 75



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



PRAWN 70 I TUNA 70 I SALMON 80 I INARI PRAWN 95



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



SERVED WITH SWEET CHILLI SAUCE 4 PC = 95 6 PC = 135



FRIED CALIFORNIA ROLL, FILLED WITH YOUR CHOICE OF FILLING + MAYO & SWEET CHILLI 85

RAINBOW ROLLS



FRIED FASHION SANDWICHES, YOUR FILLING CHOICE + MAYO & CAVIAR 85



PRAWNS, SPRING ONION, PEANUTS, AVO AND MAYO 65

SALMON & AVO 90
OR
PICKLED PEPPER, CREAM CHEESE & AVO 70

NIGIRI OUARTET



NIGIRI TOPPED WITH FRESH, SMOKED, **SEARED AND GRAVLAX SALMON** 235

FUSION BLAZE

SALON & TUNA ROLLS, FIRE SAUCE, WASABI MAYO AND CRISPY ONIONS 155



SEARED TUNA ROLLS, ROCKET, PISTACHIO **NUTS, PICKLED PEPPERS AND SWEET SOYA** 145

34SUS



THIN SALMON SASHIMI, POKE SAUCE, AVO. PICKLED PEPPERS, SUSHI MAYO & CAVIAR 265



CREAM CHEESE & PANKO PRAWN ROLL. TOPPED WITH CRISPY CRAB & PRETZELS 105



VEGETARIAN CALOFORNIA ROLLS, PANKO FRIED PRAWNS & MEXICAN MANGO SALSA 125



PANKO & CHARCOAL FRIED OYSTERS, RED RAINBOW, WASABI MAYO 175



CREAM CHEESE ROLL, FRIED CALAMARI TENTACLES, FIRE SAUCE, SWEET SOYA 95



PANKO FRIED SUSHI RICE, CREAM CHEESE, PEPPADEW, AVO, SMOKED SALMON 165



VEG CALIFORNIA, FRIED CREAM CHEESE BALLS & FIRE SAUCE VEGETARIAN 165 I SMOKED SALMON 210



CRISPY FRIED CRAB, AVO, KEWPIE MAYO, DRIZZLED WITH SWEET SOYA 60



TEMPURA GREEN BEANS, FRIED FUTOMAKI, SPICY MAYO, SWEET POTATO CRISP 95



BUTTERFLIED PANKO FRIED PRAWŃS, ON SALMON CALIFORNIA & SWEET CHILLI MAYO 150



GREEN SOY BEANS, STEAMED WITH SWEET CHILLI AND COARSE SALT 75



CALIFORNIA ROLL, TOPPED WITH CREAMY SHRIMP TEMPURA. SPICY SALMON OR TUNA 110



SALMON, ROCKET AND AVO, TOPPED WITH ROCKET AND KEWPIE MAYO 65



RAINBOW ROLL WITH SWEET SOYA, SPRING ONION, 7 SPICE, KEWPIE MAYO & CAVIAR 110



SEARED TUNA, AVO, AND PEPPADEW 65



THIN SLICES OF SALMON & AVO, SERVED
WITH SWEET CHILLI SAUCE
215



PANKO PRAWN, AVO, CUCUMBER AND SWEET CHILLI SAUCE 80



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



CRISPY PRAWN CALIFORNIA & PRAWN
CALIFORNIA TOPPED WITH SHRIMP TEMPURA
170



VEGETARIAN CALIFORNIA, GREEN RAINBOW, AVO & CUCUMBER HANDROLL 145



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

TIGER 9pc

SHRIMP TEMPURA, PRAWN HANDROLL, CRISPY PRAWN CALIFORNIA 245



A TASTE OF ALL OUR NIGIRI'S: Salmon, Tuna, Inari, Prawn, Pepper 295



SHRIMP TEMPURA, PRAWN NIGIRI, SALMON Rose, Salmon Rainbow 395



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



SALMON FASHION, SALMON ROSES, CRAB California, Tuna Maki 295



AVOCADO MAKI, SALMON FASHION, SALMON NIGIRI, SALMON ROSE, SALMON RAINBOW 325



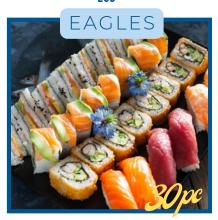
SALMON MAKI, TUNA MAKI, AVO MAKI, Salmon California 205



SALMON CALIFORNIA, SALMON ROSES, SALMON SASHIMI, SALMON NIGIRI 545



SALMON MAKI, SALMON RAINBOW, CRAB California 305



SALMON FASHION, RAINBOW ROLLS, CRISPY Prawn, Salmon & Tuna & Prawn Nigiri 615

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 35 | SUSHI MAYO 25 | WASABI 20 PICKLED GINGER 20 | SUSHI RICE 20 | CAVIAR 55 SWEET CHILLI/SOYA 30 | POKE SAUCE 30



PARTY/CATERING PLATTER MENU

AND OTHER DELIGHTFUL EATS TO ENTERTAIN

NEW BABY. BIRTHDAY. WEDDING. OR JUST FRIENDS DROPPING BY. WHATEVER THE VIBE, ONE CALL THE DAY BEFORE = ENTERTAINMENT SORTED.

34 SOUTH STYLE.





FOR ENQUIRIES AND ORDERS

ASK FOR ANTOINETTE, NAZEEM OR GEORGE
OR EMAIL US AT ANTOINETTE@34SOUTH.BIZ

LIFE'S TOO SHORT FOR BORING PARTIES