

EST: 1997

34
SOUTH

The Market



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.

BREAKFAST THE 3/4 WAY

SOUTH
The Market



08:30 - 11:30

CROISSANT

CHEESE & JAM (V) - 75

BREAKFAST - 120

Bacon, Egg, Tomato, Mushrooms, Balsamic Onions

TOAST

EGGS 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



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

THREE ASSORTED DANISHES+ AN ITALIAN STYLE CAPPUCCINO

49

OYSTERS & STARTERS THE 3/4 WAY

SOUTH
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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, Olives

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

TEMPURA 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 **NEW**

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

SOUPS

Served with Freshly Baked and Toasted Bread

RICH TOMATO - 45 | 85

SEAFOOD BISQUE - 68 | 135

OYSTER SOUP - 65 | 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 | Prawn Cocktail

Smoked Salmon Pâté | Snoek Pâté

Danish Herring | Antipasto Skewers

Cocktail Skewers | Taramasalata

Hummus | Tzatziki

Mediterranean Dip | Labneh Dip

Marinated Aubergine | Zesty Avo

Artichokes | 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

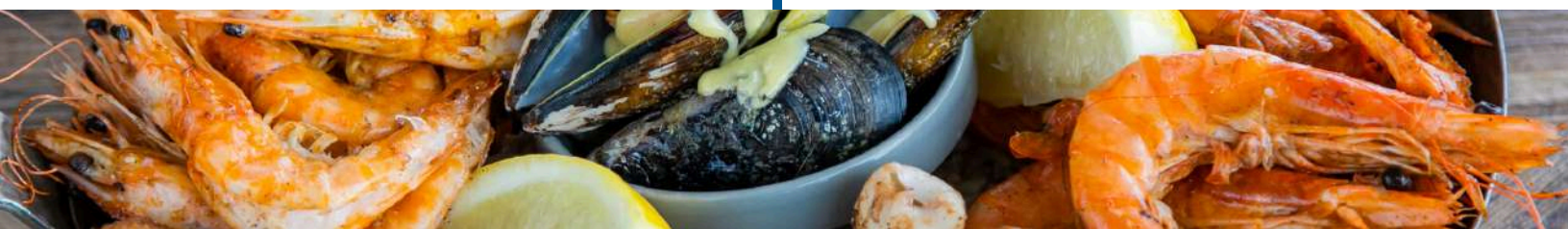
Sixteen Mussels in a Creamy White Wine & Garlic sauce

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



THE 34 WAY

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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

Must
Try

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



GRILLS THE 3/4 WAY

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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 - 395 *yum!*

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 - 315

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

LAND & SEA - 295

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

LIGHT MEALS THE 3/4 WAY

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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
CHICKEN - 195
MEXICAN MINCE - 195

SANDWICHES

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

MEDITERRANEAN CHICKEN - 170

Spiced Chicken, Danish Feta and Peppadews

GRECIAN - 170 *delicious!*

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

DESSERT THE 3/4 WAY

SOUTH
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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

Served with Ice-cream or Whipped Cream

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 | LARGE - 38

AMERICANO DECAF

ITALIAN - 34 | LARGE - 40

CAPPUCCINNO

ITALIAN - 32 | LARGE - 40

CAPPUCINNO DECAF

ITALIAN - 34 | LARGE - 42

RED CAPPUCCINO

ITALIAN - 34 | 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



SUSHI THE 3/4 WAY

SOUTH
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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	I	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



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



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

34 SUSHI - THE CLASSICS

SASHIMI



TUNA 120 | SEARED TUNA 95 |
SALMON 130 | SEARED SALMON 135

3pc

HANDROLL



AVO & CUCUMBER 60 | PANKO PRAWN 95 | PRAWN 90
I TUNA 85 | SALMON 100 | SMOKED SALMON 120

1pc

ROSES



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

FASHION



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

4pc

MAKI



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

4pc

NIGIRI



PRAWN 70 | TUNA 70 | SALMON 80 |
INARI PRAWN 95

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 = 95
6 PC = 135

4 or 6pc

CRISPY CALIFORNIA



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

4pc

CRISPY FASHION



FRIED FASHION SANDWICHES, YOUR FILLING
CHOICE, MAYO, SWEET CHILLI
85

4pc

34 SOUTH ROLL



PRAWNS, SPRING ONION, PEANUTS, AVO
AND MAYO
65

4pc

RAINBOW ROLLS



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

4pc

34 SUSHI - THE EXCLUSIVE

NIGIRI QUARTET



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

FUSION BLAZE



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

TUNA LUX



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

NEW AGE SASHIMI



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

PRETZEL CRUNCH



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

SPICY PRAWN TANGO



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

BLACK PEARL



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

CALAMARI CRISP



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

CANAPE



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

FIREBALLS



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

CRAB CRUNCH



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

GREEN BEAN FUTOMAKI



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

34 SUSHI - THE SPECIALITY

BUTTERFLY PANKO



4pc

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

EDAMAME



75

GREEN SOY BEANS, STEAMED WITH SWEET CHILLI AND COARSE SALT

SHRIMP TEMPURA



4pc

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

ROCKET ROLL



4pc

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

JOJO SUPER



4pc

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

SEARED TUNA ROLL



4pc

SEARED TUNA, AVO, AND PEPPADEW
65

SUSHI SALAD



215

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

PANKO ROLL



4pc

PANKO PRAWN, AVO, CUCUMBER AND SWEET CHILLI SAUCE
80

CREAM CHEESE ROLL



4pc

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

MINI SUSHI



8pc

CRISPY PRAWN CALIFORNIA & PRAWN CALIFORNIA TOPPED WITH SHRIMP TEMPURA
170

VEGETARIAN



9pc

VEGETARIAN CALIFORNIA, GREEN RAINBOW, AVO & CUCUMBER HANDROLL
145

RAINBOW SANDWICH



9pc

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

34 SUSHI - PLATTERS



TIGER

9pc

SHRIMP TEMPURA, PRAWN HANDROLL,
CRISPY PRAWN CALIFORNIA
245



NIGIRI TIME

10pc

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



MATSU

11pc

SHRIMP TEMPURA, PRAWN NIGIRI, SALMON
ROSE, SALMON RAINBOW
395



KURIMO

14pc

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



WAKAME

16pc

SALMON FASHION, SALMON ROSES, CRAB
CALIFORNIA, TUNA MAKI
295



THE 34

16pc

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



HANA

16pc

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



SALMON

19pc

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



GINGER

20pc

SALMON MAKI, SALMON RAINBOW, CRAB
CALIFORNIA
305



EAGLES

30pc

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



67pc



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.**



**SCAN ME FOR MENU, WEBSITE AND
OUR SOCIALS MEDIA PLATFORMS**

**FOR ENQUIRIES AND ORDERS
ASK FOR ANTOINETTE, NAZEEM OR GEORGE
OR EMAIL US AT ANTOINETTE@34SOUTH.BIZ**

LIFE'S TOO SHORT FOR BORING PARTIES