



ATTITUDE AT OUR LATITUDE



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

Knysna latitude $34^{\circ}2'$ 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) - 69

BREAKFAST - 115

Bacon, Egg, Tomato, Mushrooms, Balsamic Onions

TOAST

EGGS ONLY - 49

Two Eggs, Artisan toast

MEXICAN MINCE - 110

Spicy Mince, Fried Egg, Peppadews, Spring Onion

POWER BREAKFAST - 79

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

FRITTATA

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

BACON & MUSHROOM - 115

MEXICAN MINCE - 115

VEGETARIAN (V) - 105

Roasted Vegetable, Basil Pesto

BENEDICT

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

BACON - 110

SMOKED SALMON - 150

MORNING DRINKS

KOMBUCHA - 78

FRESHLY SQUEEZED JUICE- 34

ICED COFFEE - 44

FREDDO CAPPUCCINO - 44



CLASSICS

Served with freshly baked Artisan Toast & Homemade Jam

34 SUNRISE - 89

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

FARMHOUSE - 135

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

YOGHURT BOWL - 79

Double Cream Yoghurt, Granola, Fresh Fruit, Berry Sauce

34 SIGNATURES

AVOCADO HASH - 75

Hashbrown, Zesty Avo, Labneh Dip, Roasted Tomatoes

BREAKFAST PIZZA - 165

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

BACON & BANANA WAFFLE - 95

Bacon, Banana, Maple Flavoured Syrup & Cinnamon

SAVOURY MINCE WAFFLE - 130

Peppadew, Cheese & Chive Waffle, Savoury Mince

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



SMOOTHIES

Blended Full Cream Milk, Yoghurt, Honey & Ice

BANANA - 45

BLUEBERRY-BANANA - 85

CAPPUCCINO & PASTRY

CHOICE OF PASTEIS DE NATA OR ASSORTED DANISHES+ AN ITALIAN STYLE CAPPUCCINO

49

OYSTERS & STARTERS THE 3/4 WAY

SOUTH
The Market



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

FRESH OYSTERS

COASTAL COCKTAIL - 18
COASTAL MEDIUM - 40
COASTAL LARGE - 48
CULTIVATED - 40

SIGNATURE OYSTERS

OYSTER & PRAWN TAPAS - 275
OYSTERS IN GARLIC - 155
OYSTERS TEMPURA - 135
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

CEVICHE- 38
ASIAN SOY - 38
ANCHOVY CHIMICHURRI - 38 NEW
GRILLED BLUE CHEESE - 38
GRILLED SMOKED PAPRIKA - 38
SPICY MEXICAN SALSA - 38
ANTIPASTO - 38 NEW

PARMESAN CRUSTED -38 NEW

DELIGHT 1 - 140 NEW

Ceviche, Asian, Grilled Blue Cheese, Grilled Smoked Paprika

DELIGHT 2 - 140 NEW

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

SOUPS

Served with Freshly Baked and Toasted Bread

RICH TOMATO - 45 | 85

SEAFOOD BISQUE - 68 | 135

OYSTER SOUP - 60 | 120

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 - 195

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

CALAMARI RINGS - 200

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

CALAMARI TUBES - 220

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) - 330

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

PRAWNS KING(6pc) - 435

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

PRAWN EXTRAVAGANZA - 845

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 - 155

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

LINE FISH ESPETADA - 320

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

PANKO PARMESAN MUSSELS - 220

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

MUSSELS - GARLIC & WINE - 175

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 NEW

Line fish Baked in the Pizza Oven, Mediterranean Cous Cous, Green Salad



THE 34 WAY

SOUTH
The Market

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 - 285

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

CRUSTED OCEAN DUO - 165 NEW

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

SEAFOOD PLATTER FOR ONE - 425

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

SEA SPECIALITIES

HAKE PARMESAN - 185

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

SEAFOOD POT - 349

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

34 SOUTH STYLE PAELLA - 250

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

KINGKLIIP VIERGE - 280

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

GAMBAS PICANTES (10pc) - 255 NEW

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

ADD ONS

QUAYSIDE PRAWNS (9 PC) - 110

QUEEN PRAWNS (5PC) - 120

CALAMARI RINGS - 80



GRILLS THE 3/4 WAY

SOUTH
The Market



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 - 365

300g Beef Fillet, skewered with Peppers & Onion

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 - 315

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 - 295

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

LAND & SEA - 295

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 - 140

CHEESE BURGER - 155

CHICKEN BURGER - 135

Grilled BBQ Chicken Breast, Pineapple, Herb Mayo

FISH BURGER - 145

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 - 85

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

SOUTH
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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 Tramezzini or Herbed Flatbread 

CHICKEN MAYO - 65
BACON, AVO & PEPPADEW - 85
HAM, CHEESE & TOMATO - 90
CHEESE, TOMATO & ONION - 65
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

34 SEAFOOD - 210

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 - 95

Herb Oil, Garlic and Parsley (No Tomato base)

FOCCACIA - SOET PATAT - 110

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 - 220 

Thai Green Curry Prawns, Peppadew, Coriander

VEGETARIAN - 145

Medley of Roasted Vegetables, Basil Pesto and Feta

REGINA - 165

Gypsy Ham & Mushrooms

34 SOUTH SEAFOOD - 195

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

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 + 25

EXTRA TOPPINGS

ONION RINGS, BANANA - 12

ROCKET, PEPPERS, GARLIC, PINEAPPLE - 18

OLIVES, JALAPENOS, PEPPADEWS - 25

MARINATED ARTICHOKEs, DANISH FETA - 28

CHORIZO, BACON, AVO, GYPSY HAM - 30

CHICKEN, PESTO, MUSHROOMS, SALAMI - 35

CHEESE, ANCHOVIES, MINCE - 65

DESSERT THE 3/4 WAY

SOUTH
The Market



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

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



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
The Market



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 ROLLS

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 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



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 |
I 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



VENISON ROSES

3pc

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

85



PANKO ROLL

4pc

P/ KKO 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

34 SUSHI - THE SPECIALITY

BLACK PEARL



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

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

11pc

MATSU



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

11pc

34SUSHI - PLATTERS



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

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

DELUXE



67pc

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



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SOUTH

The Market

PARTY/CATERING PLATTERS 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, NAZEEM OR GEORGE

SCAN ME FOR MENU, WEBSITE AND
OUR SOCIALS MEDIA PLATFORMS

