

PARTY/CATERING PLATTER MENU and other delightful eats to entertain

New baby, Birthday, Wedding, or simply hosting friends
Whatever the occasion. Call us the day before the event for
your entertainment solution - 34 South Style.









PRAWN PLATTER

SUCCULENT DESHELLED PRAWNS GRILLED IN GARLIC BUTTER, SEASONED TO PERFECTION. THE FIRM TEXTURE GIVES WAY TO A BURST OF MARITIME FLAVOUR, CREATING A DELIGHTFUL CULINARY EXPERIENCE.

WE FINISH OFF OUR PRAWNS WITH GARLIC & CHILLI OLIVE OIL.
SERVED WITH A VIETNAMESE DIPPING SAUCE.
HOW BIG IS THE PLATTER...? WELL, THAT IS UP TO YOU.

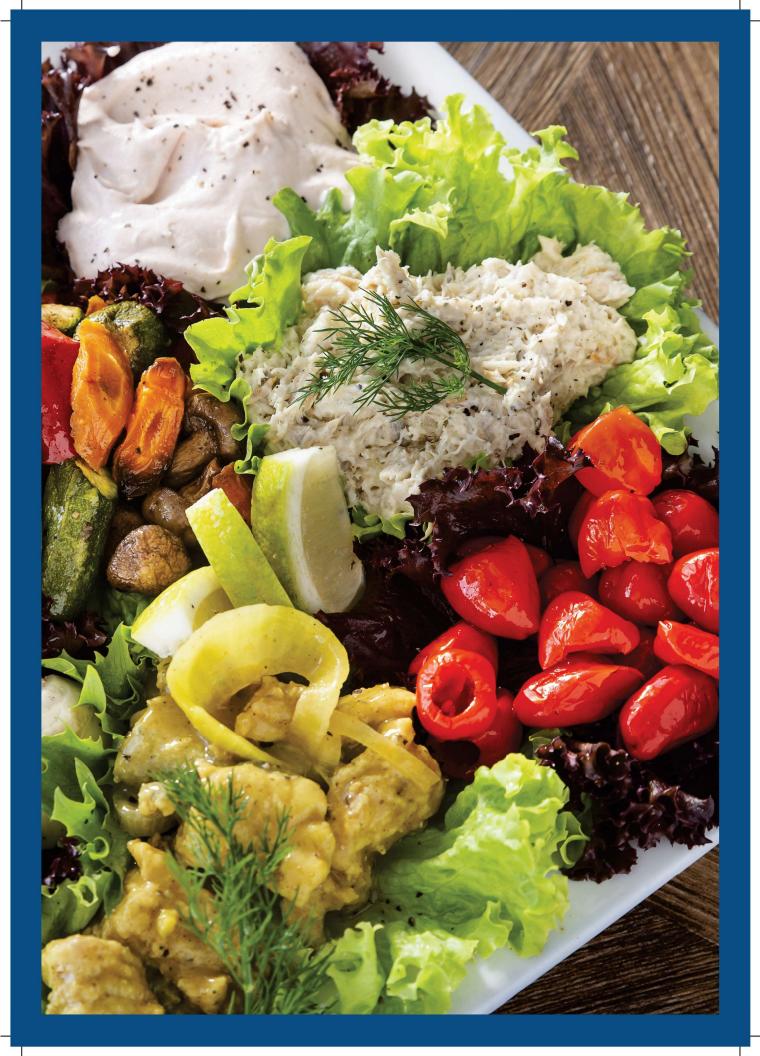
QUAYSIDE PRAWNS R8 EACH QUEEN PRAWNS R15 EACH KING PRAWNS R32 EACH

BEEF PLATTER

BEEF FILLET, ROLLED IN OUR FAMOUS ROSEMARY AND ROCKSALT MIX, EXPERTLY FLAME-SEARED TO A CHAR OUTSIDE, CONCEALING A TENDER AND JUICY INTERIOR. EACH SAVOURY BITE UNVEILS A SYMPHONY OF ROBUST FLAVOURS, COMPLEMENTED BY A SUBTLE SMOKINESS THAT LINGERS ON THE PALATE

AFTER SLICING, WE SPRINKLE THE MEAT WITH SMOKED SEA SALT, OLIVE OIL, FRESH ROSEMARY AND CRUSHED BLACK PEPPER

500G = R345 1 KG = R690 1.5KG = R1035 2 KG = R1380



DELI PLATTER

1

PICKLED FISH

PERFECT GOUJONS OF HAKE, FLOURED AND FRIED, PRESERVED IN A CURRY SPICED VINEGAR SAUCE. IT IS TANGY, SAVOURY AND DELICIOUS

2

SNOEK PATE

A PROUDLY SOUTH AFRICAN TRADITIONAL DISH: SMOKED SNOEK BLENDED WITH SPICES, CREAM CHEESE AND MAYONNAISE.

3

TARAMASALATA

A SMOOTH SPREAD MADE FROM SALTED AND CURED FISH ROE. THE ROE IS BLENDED WITH WHITE BREAD, OLIVE OIL, LEMON AND GARLIC FOR A VELVETY, CREAMY FINISH

4

DOLMADES

GRAPE VINE LEAVES STUFFED WITH A MIXTURE OF SEASONED RICE PRESERVED IN OLIVE OIL

5

ROLLMOPS

PICKLED HERRING FISH. THE HERRING FILLETS ARE ROLLED OVER A FILLING, OFTEN PICKLES, AND SEASONED WITH MUSTARD SEEDS

6

VEGETABLES

MARINATED ARTICHOKE HEARTS, OLIVES AND ROASTED VEGETABLES





SANDWICH PLATTER

THE SANDWICHES ARE MADE WITH OUR FRESHLY BAKED ARTISANAL BREAD AND CAN INCLUDE CIABATTA, BAGUETTE, HEALTH BREAD, PANINI OR SOURDOUGH RYE

STANDARD FILLINGS INCLUDE:

1

CHICKEN MAYO

OUR DELICIOUS CHICKEN MAYO WITH FRESH CRISP LETTUCE

2

SALAMI AND CHEESE

CERVELAT SALAMI AND GOUDA CHEESE

3

HAM & CHEESE

CLASSIC GYPSEY HAM AND GOUDA CHEESE

4

CHEESE AND TOMATO

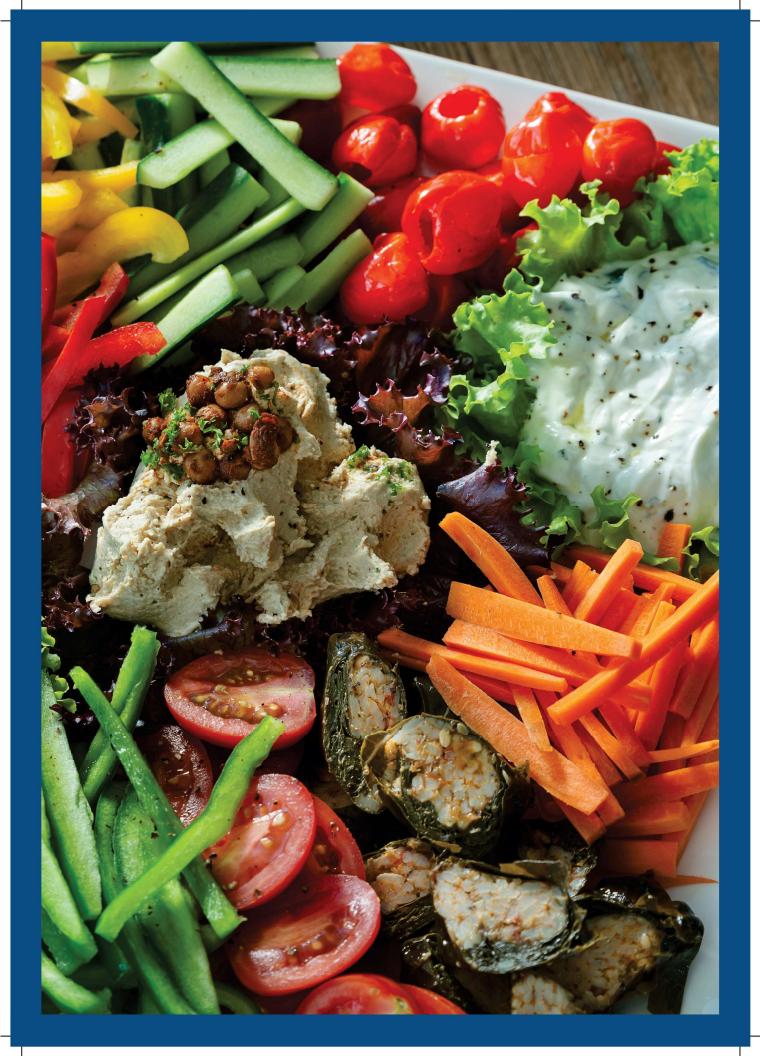
FRESH TOMATO SLICES AND GOUDA CHEESE

5

B.L.T

BACON, LETTUCE AND FRESH TOMATO





VEGETARIAN PLATTER

1

HUMMUS

A DIP MADE FROM MASHED CHICKPEAS, BLENDED WITH TAHINI (SESAME SEED PASTE), OLIVE OIL, GARLIC, LEMON AND SEASONINGS

2

TZATZIKI

A GREEK DIP MADE FROM GREEK YOGHURT, CUCUMBERS, GARLIC, AND MINT

3

ZESTY CREAM CHEESE DIP

TANGY DIP MADE BY BLENDING CREAM CHEESE, LEMON JUICE AND RIND AND A HINT OF FRESH CHILLI

4

DOLMADES

GRAPE VINE LEAVES STUFFED WITH A MIXTURE OF SEASONED RICE PRESERVED IN OLIVE OIL

5

CRUDITE VEGETABLES

A SELECTION OF RAW SLICED VEGETABLES. THESE INCLUDE CARROTS, MIXED PEPPERS AND CUCUMBER

6

PEPPADEWS

LITTLE PICANTE PEPPERS MARINATED IN SWEET VINEGAR. TANGY WITH A BITE





ANTIPASTO PLATTER

1

MEATS

A SELECTION OF CHOICE ITALIAN COLD MEATS THAT INCLUDES HAM, SALAMI, CRUDO AND PROSCIUTTO

2

CHEESES

A SELECTION OF DIFFERENT CHEESES. THESE CAN INCLUDE, BRIE, GOUDA, FETA AND MOZZARELLA

3

OLIVES

ONLY THE FINEST CALAMATA OLIVES, MARINATED IN OUR INHOUSE PICKLE SAUCE

4

ARTICHOKES

MARINATED ARTICHOKE HEARTS IN A GARLIC, CHILLI SAUCE

5

SUNDRIED TOMATOES

CLASSIC SUNDRIED TOMATOES FULL OF FLAVOUR AND ZING

6

MINI BREADSTICKS

SMALL VERSIONS OF OUR FAMOUS ROCKSALT AND ROSEMARY BAGUETTES





34 RETAIL STORE

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

Fantastic wine selection from local to international Great gifts for all, whether young or adult

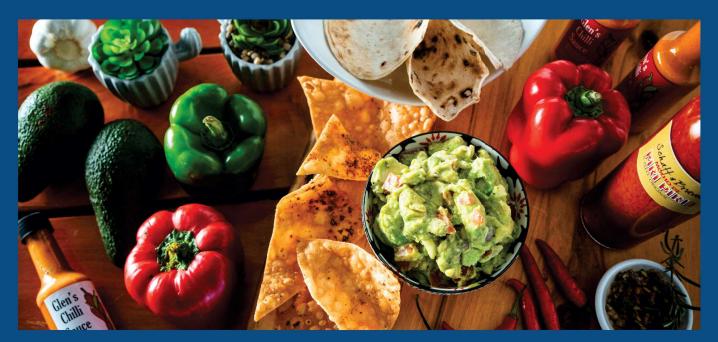
Sweets from all over the world, from the Netherlands to the UK to the USA

Cheeses, Dips, and many more freshly made bites, meals, meats & seafood, perfect to add to an occasion

We even have our own clothing range













CANAPÉ PLATTER

1

MINI PREGO STEAKS

PROUDLY SOUTH AFRICAN!
MINI CIABATTA ROLLS, FILLED WITH FLAME GRILLED STEAK,
BASTED WITH A SPICY & FLAVOURFUL PERI PERI SAUCE

2

CHICKEN KEBABS

SKEWERED PIECES OF CHICKEN BREAST, ALTERNATING WITH PEPPERS AND ONIONS, BASTED IN OUR HOMEMADE BBQ BASTING SAUCE

3

SPANAKOPITA CIGARS

GREEK DISH WHERE A FILLING OF SPINACH AND FETA IS ROLLED IN PHYLLO PASTRY AND FRIED TILL CRISPY AND GOLDEN BROWN

4

KOFTA WRAPS

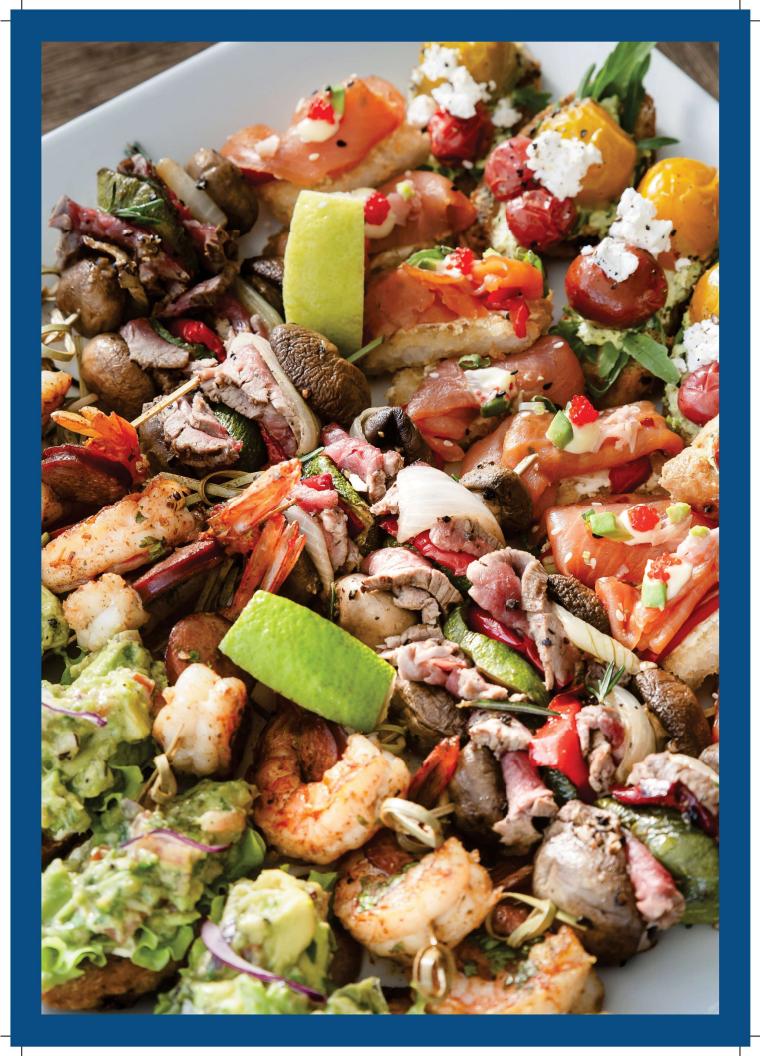
MOROCCAN SPICED BEEF MINCE PATTIES, SERVED IN A MINI TORTILLA WITH HUMMUS, COLESLAW, TZATZIKI AND TOMATO SALSA

5

CALAMARI & CHORIZO BRUCHETTA

CRISPY GRILLED BREAD, RUBBED WITH GARLIC BUTTER, TOPPED WITH A MIXTURE OF CALAMARI, CHORIZO PORK SAUSAGE, RED PEPPERS AND OLIVES





ISLAND PLATTER

1

SUSHI CANAPE

PANKO FRIED SUSHI RICE, TOPPED WITH CREAM CHEESE, PEPPADEWS, CUCUMBER, SMOKED SALMON, AVO AND SUSHI MAYO, FINISHED OFF WITH CAVIAR

2

FILLET KEBABS

SLICES OF BEEF FILLET, SKEWERED WITH BABY MARROW, RED PEPPER AND ONION

3

ZESTY AVOCADO BRUSCHETTA

CRISPY GRILLED BREAD, RUBBED WITH GARLIC, TOPPED WITH OUR HOMEMADE ZESTY AVO (AVO, LEMON, FRESH HERBS, HINT OF CHILLI, TOMATO)

4

PRAWN & CHORIZO

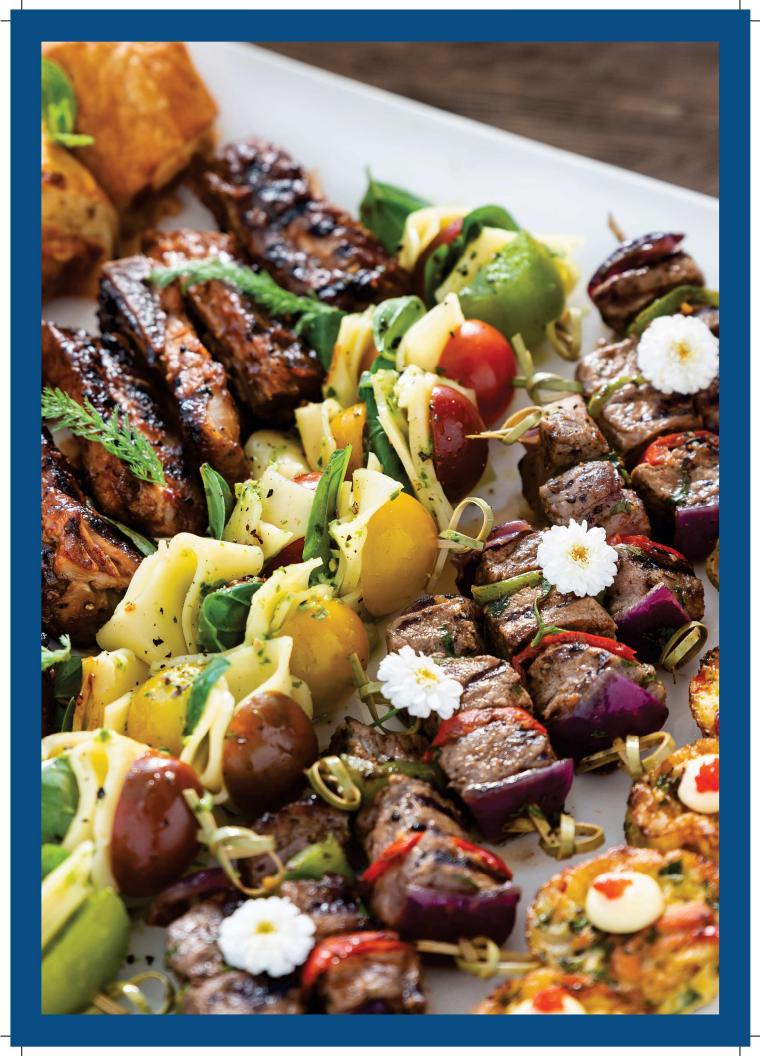
QUEEN PRAWNS, SURROUNDING CHORIZO, SPICED WITH MOROCCON SPICE, GARLIC AND CHILLI, GRILLED TO PERFECTION

5

COCKTAIL BRUSCHETTA

CRISPY GRILLED BREAD, RUBBED WITH GARLIC, TOPPED WITH COCKTAIL TOMATOES, CREAM CHEESE AND ROCKET





QUAYS PLATTER

1

CAPRESE KEBABS

KEBABS WITH TRADITIONAL CAPRESE INGREDIENTS: MOZZARELLA CHEESE, COCKTAIL TOMATOES AND FRESH BASIL, DRIZZLED WITH DELICIOUS BASIL PESTO

2

ASIAN RIBS

IN HOUSE MADE RIBS, TOSSED IN A SLIGHTLY SPICY ASIAN STICKY SAUCE, TOPPED OFF WITH SESAME SEEDS

3

SALMON CUPS

BAKED QUICHE STYLE CUPS, WITH SMOKED SALMON, SPRING ONION, PEPPADEWS AND FENNEL

4

SMOKED CHEESE PUFF

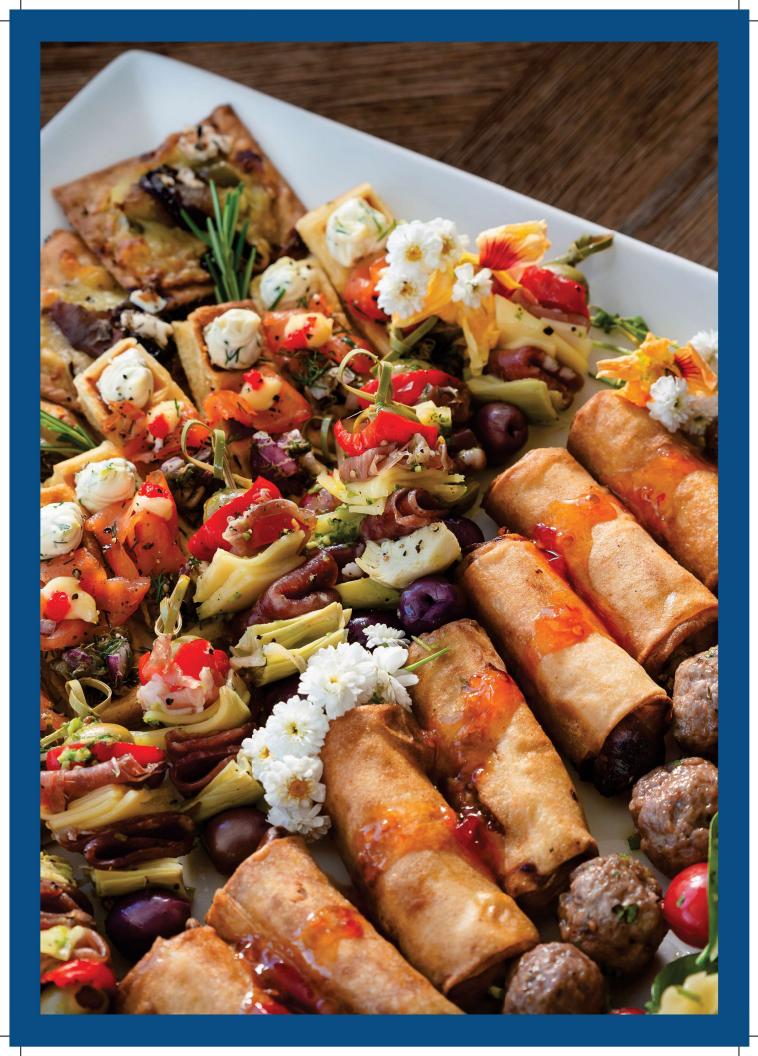
CLASSIC PIGS IN A BLANKET. CHEESE GRILLER SAUSAGE, ROLLED IN CROISSANT PASTRY AND BAKED TILL GOLDEN BROWN

5

BEEF KEBABS

CUTS OF BEEF SIRLOIN, SPICED MOROCCON STYLE, SKEWERED WITH RED PEPPER, GREEN PEPPER AND DRIZZLED WITH THYME OIL





TAPAS PLATTER

1

ANTIPASTO KEBABS

SKEWERED LAYERS OF OLIVES, ARTICHOKES, EMILIAMO HAM, SALAMI. PEPPADEWS AND MOZZARELLA

2

WAFFLE MEZZE

THREE-HOLE WAFFLES WITH THREE FILLINGS, CONSISITING OF SALMON, CAPERS AND CREAM CHEESE

3

BOBOTIE SPRINGROLLS

OUR IN HOUSE MADE BOBOTIE, SPICED TRADITIONALLY, ROLLED IN SPRINGROLL PASTRY AND FRIED TILL CRISPY. SERVED WITH SWEET CHILLI SAUCE

4

SWEET POTATO FOCCACIA

MNI FOCCACIA, TOPPED WITH SWEET POTATO, JALAPENO AND CARAMELIZED ONIONS

5

MEATBALL KEBAB

KEBAB STYLE SKEWERED MEATBALLS, COCKTAIL TOMATOES AND BASIL PESTO





WE PACK OUR OYSTERS IN AIRTIGHT FOAM BOXES, SO WHEN YOU GET HOME WITH YOUR OYSTERS, THEY ARE STILL COLD, FRESH AND DECADENT.

THE OYSTERS ARE SERVED ON ICE WITH LEMON WEDGES.

Mini Tabasco @ 19.50

OYSTERS

1

COASTAL COCKTAIL R16

OYSTERS HARVESTED ALONG THE COASTLINE OF THE GARDEN ROUTE. COCKTAIL OYSTERS ARE THE SMALLER SIZE BUT STILL GIVE ALL THE FLAVOUR

2

COASTAL MEDIUM R38

OYSTERS HARVESTED ALONG THE COASTLINE OF THE GARDEN ROUTE. THE PERFECT SIZED OYSTER (OR SO THEY SAY)

3

COASTAL LARGE R48

OYSTERS HARVESTED ALONG THE COASTLINE OF THE GARDEN ROUTE. THESE ARE FOR THE BIG OYSTER LOVERS. FULL BODIES, FULL SIZE

4

CULTIVATED MEDIUM R28

THESE OYSTERS ARE GROWN IN TANKS IN THE COLD ATLANTIC WATERS OF SALDANAH BAY. THEY HAVE A SLEEKER LOOK AND A SMOOTHER SURFACE

ALL OUR OYSTER ARE KEPT ALIVE IN OUR OYSTER TANKS, SO THEY ARE SERVED AT ITS FRESHEST



SALADS

Choose from our standard fresh salad selections,
Greek, Potato, Meditteranean,
Cous Cous or Pasta
Alternatively tell us your favourite salad
combination and we will build it.







We can do small salads, big salads, green salads.

The options are endless.

ADD ONS









1

DELI ITEMS

FROM PRAWN COCKTAIL TO PICKLED FISH OR JUST SOME OLIVES. WE HAVE IT ALL. DOLMADES, ARTICHOKES, SALMON GRAVLAX, ROLLMOPS

3

PASTRIES

DANISH PASTRIES, CROISONTS, HOT CROSS BUNS, CINNAMON SWIRLS, BIG OR SMALL

2

FRESHLY BAKED BREAD

ROSEMARY BAGUETTE, BURGER ROLLS, PANINI, WRAPS . NACHO CHIPS WE CAN DO THEM BIG AND WE CAN DO THEM MINI

4

DIPS AND SPREADS

HUMMUS, TZATZIKI, LABNEH, SNOEK PATE OR BASIL PESTO, WE STOCK THEM ALL AND MAKE THEM OURSELVES

34 SUSHI

FRESHLY MADE PER ORDER

BUILD YOUR OWN PLATTER OR USE OUR SUSHI MENU
TO CHOOSE FROM OUR DESIGNED PLATTERS

20 PIECES = R305

30 PIECES = R615

67 PIECES = R1250



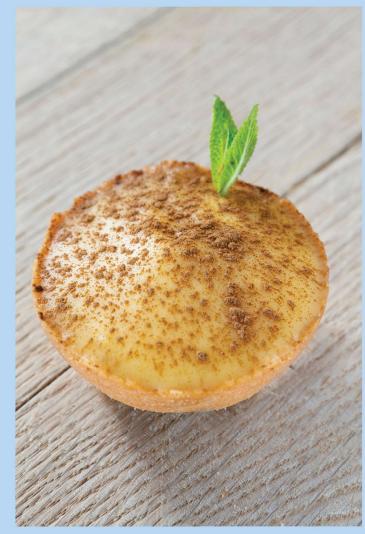
DESSERTS

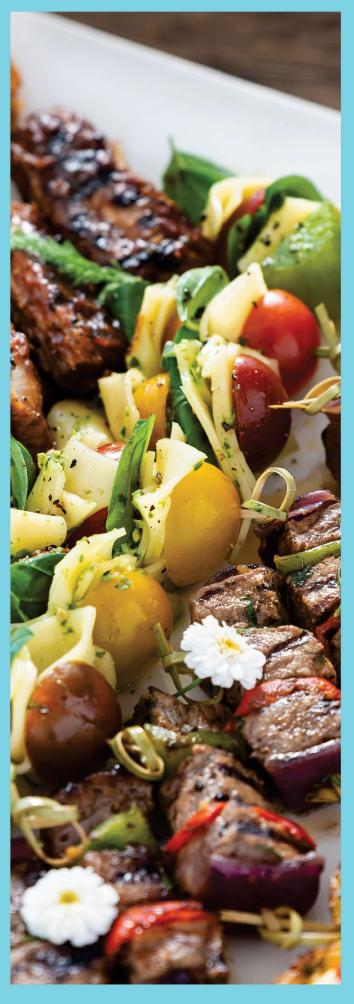
WE HAVE A SELECTION OF MINI DESSERT/PASTRIES AVAILABLE TO BUILD THE PERFECT DESSERT PLATTER. ALSO FULL SIZE CHEESECAKES OR NUTELLA GATAEUX

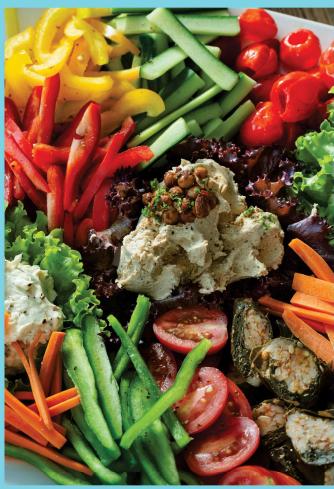














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