

COFFEES & TEAS



Espresso 25		
Double Espresso 32		
Americano Coffee 25	Decaff Americano Coffee 28	
Cappuccino Italian Style 28	Cappuccino Grosso 36 (large 240ml)	Decaff Cappuccino 30
Caffe Latte 34	Chai Latte 34	
Chocochino 34	Hot Chocolate 34	Milo 34
Iced Coffee 38		
Ceylon, Rooibos 22	Earl Grey 26	Green Tea 28

WHAT YOUR COFFEE SAYS ABOUT YOU



ESPRESSO

You're friendly and adaptive. You actually like the taste of coffee, a rare but admirable trait.



DOUBLE ESPRESSO

You're practical and hard-working. You like knowing that one shot just doesn't do it for you anymore.



TRIPLE ESPRESSO

You're enthusiastic but obsessive. You've been awake since the late 90's



MOCHA

You're fun-loving and creative. You hate the taste of coffee, but you need a pick-me-up so you improvise.



LATTE

You're reflective but often indecisive. In a world of unknowns, you like the safe pick.



CAPPUCCINO

You're warm-hearted but oblivious at times. Your friends have to remind you to wipe the foam off your lip.



MACCHIATO

You're traditional and reserved, but for the most part, you hate foam mustaches.



AMERICANO

You're calm and conscientious. You enjoy the simple things in life, like picnics in the park, birds chirping & watery coffee.



ESPRESSO

You're clever, annoying or both. You knowingly or unknowingly mispronounce eSpresso. Either way, I hate you.



ICED COFFEE

You're assertive and outspoken. You don't let seasons dictate how you live your life. Also, you like straws.



FRAPPUCCINO

You're happy and energetic. you claim to love coffee, but really, you just love ice cream.



COFFEE-TO-GO

You're serious and focused. You believe when the going gets tough, the tough get cardboard sleeves because the cup's too hot.

PASTRIES

"All our desserts and pastries are baked daily and are sold at our dessert counter."

Milk tart	35	Pasteis de Nata	35
Apple and Nut Crumble	40	Cheese Cake	45
Lemon Alaska Cake	45	Chocolate Bundt Cake	45
Carrot Bundt Cake	45	Peppermint Crisp Tart	45
Malva Pudding	45	Death by Chocolate	55

ICE CREAM FRIDGE – see our in-store selection



DAILY FRESH JUICE R30



Fruit Salad - 100g R20
Create your own fruit salad from our seasonal fruits available

TRAMEZZINIS

Chicken and mayonnaise	70
Bacon, avocado, peppadew and mozzarella	90
Ham, cheese and tomato	80
Mexican mince	95
Sun-dried tomato, cream cheese, basil pesto and avo (v)	95
Peanut butter, fried banana, streaky bacon and syrup	70

TRAMEZZINI CHIPS R15



BREAKFAST

(08h30 – 11h30)

Cappuccino with 3 mini Danish Pastries' 40

Freshly-baked Croissant 45
Served with Gouda cheese and homemade jam

Folded Flat Bread Breakfast 110
Filled with crispy streaky bacon, soft poached egg, zesty avo and char-grilled cocktail tomatoes

Toast Platter and Cappuccino 75
Assorted toasted freshly baked breads. Served with cheese, Bovril and Anchovette

Bruschetta Platter 65
Zesty avo, Italian salsa, smoked salmon and cream cheese

Banana Flap Jack 80
Served with crispy streaky bacon, banana, cinnamon and golden syrup

Gourmet Salmon Bagel OR Croissant 145
Freshly baked bagel or croissant topped with lightly smoked salmon, wasabi cream cheese, julienne veg, pickled ginger and avocado

34 South Breakfast 90
2 eggs scrambled or fried, 4 rashers of streaky bacon, fried tomato, 34 South chips, freshly toasted bread and homemade jam

Breakfast Pizza 120
Italian tomato, mozzarella, bacon, mushrooms, caramelised onions, topped with 2 sunny side up eggs

Breakfast Croissant OR Sesame Roll 95
Streaky bacon, scrambled egg, fried tomato, grilled mushrooms and caramelised onions



GOURMET OMELETTES 44

Fluffy 3 egg omelette served with toast and home-made jam. Add filling of your choice

- Fresh tomato 10 Gouda cheese 30 Onion slivers 10
- Danish feta 25 Mixed peppers 18 Gypsy ham 25
- Mushrooms 22 Bacon 25 Fresh avocado 25 Mexican mince 30

HOME OF THE KNYSNA OYSTER

165,000 years of Oyster Attitude (Oystertude?) at 34 South

You could say that oysters rate amongst the foods that contributed the most to the development of the modern human brain. Certainly they feature prominently in the findings of the Mossel Bay Archaeology Project, which have shown that sea foods - and the Omega-3 fatty acids they contain - were first harvested systematically here in the Southern Cape (that is, on the 34th Parallel) 165,000 years ago.

It was those Omega-3s that made all the difference, and lead directly to the development of our brains in their present form. And if man's been eating oysters for 165,000 years - and if we've come this far - why stop now?

WILD OYSTERS

Crassostrea margaritacea

The choice of the ancients, and a tasty choice indeed, the wild oysters we serve grow only on the coast between Cape Town and the Transkei.

They're fleshy, flashy and easily distinguished by their unevenly shaped shells.

Commercial collectors are licensed and strictly controlled - but you, as an individual, may collect up to 25 a day (if you have a valid fishing permit).

Or you can take the easy way out and eat them at 34 South - safe in the knowledge that we're scrupulously careful about ensuring that our products are as tasty and attractive as they're legal and environmentally friendly.

CULTIVATED OYSTERS

Crassostrea gigas

The choice of most commercial growers around the world, the Pacific or cultivated oyster originated in the Sea of Japan.

They're just as fleshy and flashy as wild oysters, but you can identify them by their even shape and the frilly, fan-like protrusions on their pretty, greenish shells.

The cultivation of oysters began in Knysna in the late '40s, but it wasn't until the '70s that the Pacific Oyster arrived on our shores (so to speak) - and farming became commercially viable.

Today they're grown in Saldanha Bay and Port Elizabeth on inter-tidal racks or in rafts suspended beneath the surface of the water.

Attention! Attention! The best way to eat oysters? - Freshly shucked. They're at their best within 5 to 10 minutes of being opened.

34 South - Oystertude at our Latitude



FRESH OYSTERS

"Naturally 'wild' Oysters harvested between Nature's Valley and Witsand, served on crushed ice and straight from the ocean"

Coastal Cocktail 15 ea Coastal Medium 30 ea
Coastal Large 38 ea Cultivated Medium 25 ea



— OYSTER —
EXPERIENCE
R99

1 Large coastal
1 Medium coastal
1 Cocktail coastal +
1 Medium cultivated
Oyster

GOURMET OYSTERS

"Flavours for every occasion, try them all"

Ceviche 30

Diced fresh oysters marinated in lime juice with red onion, tomato, peppers and fresh coriander

Asian 30

Dressed with ginger, garlic, rice wine vinegar and sweet soy

Sushi 40

Salmon rose topped with a poached pickled oyster and wasabi mayonnaise

Blue Cheese 35

Fresh oyster grilled in its shell with garlic butter and blue cheese

Smoked Paprika 30

Oyster topped with a Japanese mayonnaise infused with Spanish smoked paprika and Parmesan. Grilled to bubbly brown

Mexican Salsa 35

Freshly shucked oyster, Tequila, tomato cocktail and a spicy Mexican salsa

Panko Fried 35

Panko crumbed oyster served on top of a ginger and fennel spicy tomato sauce

Tempura Asian 35

Tempura oyster with an Asian dressing of soy, honey, garlic, ginger and coriander

Oyster Delight 1 120

1 each Panko fried, Smoked paprika, Ceviche and Mexican salsa oysters

Oyster Delight 2 130

1 each Tempura, Grilled blue cheese, Sushi and Asian oysters

HOW TO EAT OYSTERS 34 SOUTH STYLE

The Naked Lunch: Gently lift the meat off the shell, and slide the contents into the mouth.

What you do next is purely personal.

The Citrus Pleasure: As above, but add a squeeze of lemon first (and maybe a grind of black pepper).

Hot Knotted Oysters: Ditto, with a dash of Tabasco (and maybe a squeeze of lemon if you must).

The Secret of the Kilt: Add a splash of Irish Whiskey before you begin, and all (flavours) will be revealed.

MEZZE OF THE WORLD

Vegetarian (v)	135
A fresh and crunchy selection of crudité vegetables, hummus, tzatziki, Labneh cream cheese dip and pickled peppers served with crispy pita bread	
Seafood	175
Snoek paté, taramasalata, pickled fish, pickled calamari heads and prawn cocktail, served with rustic tomato and cucumber salad, served with crispy pita bread	
Antipasto	195
A selection of finest meats and cheeses accompanied by artichokes, olives, pickles and crispy pita bread	
Athens	75
Dolmades, taramasalata, tzatziki and feta served with our famous rosemary, rock salt and pepper baguette	
Ios	125
Smoked salmon, chunky cottage cheese, capers, avocado and lemon, served with our famous rosemary, rock salt and pepper baguette	

SALADS

Prawn and Avo	150
Prawn tails dressed in seafood sauce, on a bed of fresh salad greens with avo, lemon and fennel	
Chicken Caesar	125
Tender chicken fillet, char-grilled to perfection, cos lettuce, baby tomatoes, radish, bacon, anchovies and croutons, tossed with a tangy Caesar dressing. Topped with a soft poached egg and grated parmesan cheese	
Greek (v)	80
Traditional fresh garden greens with creamy feta and Calamata olives	
Calamari	135
Grilled calamari tubes and heads, fresh garden greens with pickled ginger slivers and a wasabi and lime dressing	

SOUPS

"All our freshly-made soups are served with your choice of lightly-toasted sesame roll or toasted health or rye bread."

Creamy Oyster 125

A rich, creamy soup with fresh coastal oysters and croutons

Home-made Tomato (v) 70

Freshly made with the finest ingredients

Seafood Bisque 95

Fresh line-fish and succulent shrimps

Soup of the Day 75

Ask your waitron for daily soup of the day



STARTERS

Calamari Tubes 110

Grilled tubes of Patagonian calamari served with savoury rice and a fresh tomato and coriander salsa

Prawns in Garlic 125

6 de-shelled prawns grilled with garlic butter and blue cheese

Calamari Rings 85

Crumbed and deep-fried served with your choice of 34 South chips or savoury rice, accompanied with tartar sauce

Spicy Bites and Balls (V) 85

Golden beer batter chilli bites **AND** deep-fried creamy cheese, herb, jalapeno balls, served with home-made garlic and herb sauce

34 Styled Avocado Ritz 120

Prawn tails dressed in our home-made seafood sauce with zesty avo, served on top of a crispy ciabatta parmesan crisp

Mussels - White Wine and Garlic 85

8 Steamed ½ shell mussels in a creamy garlic and white wine sauce served on a bed of savoury rice

Snails 95

6 Snails, grilled and smothered in garlic butter and blue cheese

Mussels - Tomato and Feta 95

10 full shell mussels in a origanum tomato-based sauce with melted feta

Oysters in Garlic 115

6 Coastal oysters grilled with garlic butter and blue cheese

Oyster Tempura 95

6 Coastal oysters deep-fried in tempura batter and served with an Asian dipping sauce

Focaccia "Soet Patat" (V) 80

Rosemary herb oil, sweet potato, caramelised onion, feta, jalapeno and mozzarella



RUSTIC PIZZAS



Focaccia – garlic and cheese (V) 65

Herb oil, garlic, parsley and mozzarella

Margherita (V) 80

Classic Italian tomato, mozzarella and fresh herbs

Vegetarian (V) 115

Italian tomato, mozzarella, medley of char-grilled veg, basil pesto and feta

Regina

Italian tomato, mozzarella, gypsy ham and mushrooms

34 South Seafood

Italian tomato, mozzarella, mixed seafood, prawn meat, calamari and mussels

Mexican Beef

Classic margherita topped with Mexican mince, onion rings and jalapenos

Mexican Chicken

Classic margherita topped with Mexican chicken, feta and peppadew

Caribbean

Italian tomato, mozzarella, bacon, banana, avocado and peppadew

Picante

Italian tomato, mozzarella, chorizo, caramelised onions and rocket

120

155

135

125

120

125

PASTAS

Served with your choice of Penne or Linguini

Marinara and Roasted Red Pepper (V)

Tomato Marinara sauce, Roasted red pepper, Courgettes, Fresh herbs and Feta cheese with a hint of fresh chilli

Seafood

Rich tomato based sauce with a medley of seafood, prawns and fresh mussels

Ham and Mushroom

The finest of hams and brown mushrooms tossed with butter, garlic, cream and parmesan cheese

110

135

130

EXTRA TOPPINGS for your PIZZA or PASTA

Banana	10	Mexican chicken	25	Onion rings	10
Feta	25	Rocket	12	Cheese	25
Green peppers	12	Smoked bacon	25	Pineapple	12
Gypsy ham	25	Calamata olives	20	Imported anchovies	25
Mushrooms	22	Chorizo	25	Marinated artichokes	22
Basil Pesto	25	Pickled jalapenos	22	Cervelat salami	30
Avocado	25	Mexican mince	30		

MEXICAN

"The cuisine of Mexico is a fiesta of the senses. It is the taste of chillies and fresh coriander, sweet and pleasant that leaves a lingering tingle in your mouth long after the meal."

NACHOS Home-made tortilla chips stacked with melted cheese and a topping of your choice, served with salsa, guacamole and sour cream.

Pickled jalapenos and red onions (v) 115

Mexican mince, jalapenos and red onions 145

ENCHILADAS Filled tortillas, topped with salsa and cheese and oven-baked. Served with guacamole, sour cream, a sweet potato and a Mexican salad.

Mexican Chicken 140

Mexican Beef Mince 140

FISH TACO

A fresh fish fillet in a crispy tempura crust, cabbage slaw, guacamole, Mexican salsa and sour cream, served in 3 soft-shell tacos.

PRAWN TACO

Golden, crispy prawns, cabbage slaw, Mexican salsa, sour cream and guacamole, served in 3 soft-shell tacos.

CHIMICHANGAS

Tortillas layered with refried beans, cheese, wrapped and deep-fried, served with sour cream, salsa and guacamole.



120

Mexican Chicken 120

Mexican Mince 120

BURGERS & CHIPS

Beef Home-made, 200g pure beef patty with 34 South Attitude, flame grilled and served on a toasted seed bun, with lettuce, tomato, onion and tomato relish 110

Cheese 125

Bacon and Zesty Avo 130

Jalapeno Bites and Cream Cheese 130

Bacon, Brie and Fig 145

Chicken Flame grilled chicken breast with BBQ basting, served on a toasted sesame bun with lettuce, tomato, onion, pineapple and home-made herb mayonnaise 95

Calamari Crumbed and fried Calamari steak with slaw, gherkins and home-made creamy mayo sauce served on a toasted sesame bun 115

Prego Steak Roll 150g Karan beef sirloin, matured for a minimum of 45 days, basted with 34 South peri-peri sauce and served on a fresh panini with lettuce, tomato and caramelised onion. 110

34 SOUTH SPECIALITIES

Traditional Paella 125

A spicy rice dish with mixed seafood, chicken and chorizo sausage

Seafood Gumbo 125

A mild seafood and chorizo curry served with Basmati rice, fresh coriander and poppadoms

Spicy Chicken Stir-fry 115

Marinated chicken strips stir-fried with fresh vegetables, served on basmati rice with peppadews and roasted cashew nuts

Mild Chicken Curry 115

A mild and fragrant curry with chicken strips and sweet potato, served with coriander yoghurt and poppadom

Mussels - Red Thai Curry Pot 120

Steamed whole-shell mussels in a fragrant red Thai curry sauce, served with freshly-baked rosemary and rock salt baguette

Prawn Curry 185

12 Quayside prawns de-shelled tossed in a mild coconut curry sauce and served on Basmati rice with poppadom

Mussels - White Wine and Garlic 125

16 Half shell mussels in a creamy garlic and white wine sauce, served on a savoury rice

Roast Veg and Pesto Patat (v) 115

Roasted patat topped with roasted veg, sun-dried tomatoes and grilled cheese. Accompanied by a side salad avocado, sour cream and Mannies Muti



The Patat – or sweet potato – was every labourer's staple diet in the days when our local yellowwood forests were the backbone of Knysna's economy.

Dalene Matthee immortalised patats in her famous Forest Trilogy – the novels 'Circles in a Forest' (Kringe in 'n Bos), Fieła's Child (Fieła se Kind) and Mulberry Bush (Moerbei Bos).

FRESH FISH & SEAFOOD

"The following fresh seafood dishes are served with a chunky tomato and cucumber side salad and your choice of 34 South chips, savoury rice or oven-roasted sweet potato."

Fresh Hake	125
Freshly caught, grilled with olive oil. Perfect for a light lunch ±250g	
Deep-fried Hake	125
Fresh hake deep-fried in a golden beer batter	
Fresh Line Fish	175
Line-caught daily and brought in through the Heads. Grilled with olive oil and our special 34 South spices. ±280g	
Fresh Kingklip	195
300g fresh Kingklip fillet grilled to perfection using olive oil and 34 South spices Served with a Greek salad and tartar sauce	
Grilled Baby Sole	165
Four East Coast baby soles, grilled with olive oil and fresh lemon juice	
Line Fish Espatada – a 34 South must!	215
Skewered line fish, roasted peppers and onion, lightly grilled then drizzled with garlic butter Served with savoury rice and chunky tomato and cucumber salad	
Calamari Steaks	145
Grilled with olive oil and our unique spices, served with a homemade tartar sauce	
Deep-fried Calamari Rings	165
The finest Illex Calamari rings dusted with our famous spices and deep-fried to perfection	
Grilled Calamari Tubes	195
The finest Patagonian calamari, grilled with olive oil and our special 34 South spices	



Quayside Prawns (41-50/kg) 245

1 ½ dozen delicate prawns, grilled in olive oil, served with lemon butter, garlic butter and peri-peri sauce

Queen Prawns (21-25/kg) 265

10 Queen prawns grilled in olive oil and served with lemon butter, garlic butter and peri-peri sauce

Prawn Espetada 195

6 Queen prawns skewered with peppers and lemon, basted with garlic and parsley butter and a hint of chilli

Allergen Notice: "Please be advised that food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, nuts, peanuts, fish and shellfish.

Should you have any special dietary requirements or allergies, please speak to our supervisory staff, before placing your food orders."



PLATTERS & COMBOS

"The following fresh seafood dishes are served with a chunky tomato and cucumber side salad and your choice of 34 South chips, savoury rice or oven-roasted sweet potato."

Calamari and Prawn Combo	275
The finest Patagonian calamari and 5 queen prawns grilled with olive oil and our unique spices	
Line Fish and Calamari Combo	285
Fresh-caught line fish and tender calamari tubes, grilled to perfection with olive oil	
Prawn and Line Fish Combo	310
5 Queen prawns and freshly-caught line fish, grilled with olive oil and our special 34 South spices	
Seafood Platter for 1	325
Line-caught hake, a starter portion of calamari tubes, 5 grilled queen prawns, topped off with 4 whole-shell mussels in our delicious creamy sauce	
Seafood Platter for 2-3	695
A seafood feast! Tender calamari steak, fresh-caught line fish, 3 grilled baby soles, 10 queen prawns, 12 grilled quayside prawns, 8 whole-shell mussels in our delicious, creamy sauce and rounded off with a starter portion of calamari tubes	



34 SOUTH GRILLS

"All the dishes below are served with 34 South chips and a chunky tomato and cucumber side salad."

34 South Grilled Chicken	145
Fresh, crispy, grilled ½ chicken with your choice of either peri-peri or smoky BBQ basting ± 600g	
Beef Espetada	255
300g Beef fillet skewered with green pepper and red onion	
Flame Grilled Pork Neck Steak	195
300g of perfectly grilled pork neck steak, served with sauerkraut	
Pork Ribs	225
500g Pork ribs, char grilled and basted with our smoky BBQ sauce	
Fresh Chicken and Pork Rib Combo	225
¼ Chicken and 300g ribs grilled to perfection. (Your choice of peri peri or smoky BBQ basting for your chicken)	
Flame Grilled Sirloin	250g 185 350g 225
45-day aged Karan beef, perfectly seasoned, grilled and basted to your liking	
Flame Grilled Rib-Eye Steak	350g 265
Perfectly seasoned, grilled and basted to your liking	

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ASIAN SPECIALITIES

POKE

Poke ("POH-keh") means to slice or cut in Hawaiian and refers to chunks of raw fish – usually tuna and salmon which is marinated in umami-packed sauces with sesame seeds, tossed over rice and topped with fresh vegetables. This simple dish that is healthy, delicious and totally addictive, is made up with edamame beans, baby radish, carrot, cucumber, spring onion, mange tout, avocado and red cabbage.

Tofu poke (v)	95	Salmon poke	115
Tuna poke	115	Tempura prawn poke	115

DIM SUM ("dim sam") is a style of Chinese cuisine – particularly Cantonese – prepared as small bite-sized portions served in small steamer baskets. A traditional dim sum meal includes various types of steamed dumplings which contain a range of ingredients including chicken, prawns, and seafood. All the dishes are served with an Asian 7 spice dipping sauce

Black Pepper Chicken Shumai 80
Steamed dumpling with chicken and black pepper – 4pcs

Prawn Har Gow 90
Steamed dumpling with prawn filling – 4pcs

Seafood Shumai 90
Steamed dumpling with shrimp and seafood – 4pcs



ABALONE

Our abalone is obtained from authorised agricultural abalone farms under sustainable and responsible farming conditions

Abalone Bisque 155

A rich, dark bisque with abalone and shrimps served with freshly baked baguette

Traditional Minced Abalone 185

Abalone, mushroom and fresh herbs in garlic white wine sauce, served on 34 South savoury rice with sourdough ciabatta

Steamed Whole Abalone 295

3 whole baby abalone served in an Asian infused broth with Shimeji mushrooms and mange tout



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SUSHI AT 34 SOUTH

THE SUSHI STORY

The traditions of sushi stretch back almost 2,400 years – to the time when rice cultivation first came to Japan. Sushi began as a method of preserving cleaned, raw fish, which was packed in buckets between layers of rice and salt, pressed down under heavy stones, and left to mature for months.



The rice and salt were originally discarded as waste, but this changed about 600 years ago, when the technique of producing semi-fermented fish (namanare) was developed, and people began eating the rice, too.

The idea of using vinegared rice – which reduced preparation time to just one day – was introduced about 500 years ago, and it's still the basis of sushi as we know it today.

Two major advances were still to come, though: the development of hako-zushi in the 18th Century, when chefs began pressing the fish and rice in small wooden frame to produce 'sandwiches,' and serving them in colourful assortments – and the development of the edo-mae (or Tokyo-style), in which sliced, raw fish and vinegared rice are hand-formed into bite-sized mouthfuls (basically, what we now know as nigiri).

Various no-traditional styles – like the California roll and the fashion sandwich, featuring ingredients like avocado and crab sticks – became popular when sushi spread to the West in the 80's and 90s. But (winks conspiratorially) it was only when sushi came to our latitude – 34 South – that it developed real attitude...

A SUSHI GLOSSARY

Maki rolls: strips of fish or vegetables rolled with sticky vinegared rice and wrapped in nori (thin, crisp sheets of seaweed).

Nigiri: Slices of fresh fish pressed by hand onto pads of vinegared rice.

Sashimi: elegantly arranged slices of chilled, fresh, raw fish.

Kaiten-zushi: our sushi conveyor belt. As in – 'Enjoy our freshly made sushi at our kaiten-sushi our at your table.'

Namida: a slang term for wasabi. It means 'tears' – and if you've ever taken too much wasabi in one bite, you'll know why.



SUSHI ETIQUETTE

Don't make soy-wasabi soup. You know, in those little white bowls. Wasabi paralyses the palate, and if you overdo it, you won't appreciate the delicate, subtle flavours of the fish. Also: our chef might burst into tears.

SUSHI

SALADS

- Crab, lettuce and cucumber salad with mayo, caviar and sesame 95
- Salmon or Tuna or Prawn salad served with avo and sweet chilli sauce 155



TEMPURA PRAWN

- Served with sweet chilli sauce
- 4 piece 60 6 piece 85



CALIFORNIA ROLL (4pcs)

- | | | | |
|--------------|----|---------------|----|
| Vegetarian | 40 | Crab | 45 |
| Prawn | 48 | Salmon | 55 |
| Tuna | 55 | Smoked salmon | 55 |
| Spicy salmon | 58 | Spicy tuna | 58 |

SASHIMI (3pcs)

- | | | | |
|-------------|----|---------------|----|
| Tuna | 75 | Salmon | 85 |
| Seared Tuna | 80 | Seared Salmon | 90 |

HAND ROLL (1pc)

- | | | | |
|------------------|----|--------|----|
| Avo and cucumber | 50 | Crab | 55 |
| Prawn | 60 | Tuna | 60 |
| Tempura prawn | 60 | Salmon | 70 |

PRAWN TEMPURA ROLL (4pcs) 60

Tempura prawn with avo, cucumber and sweet chilli

CRISPY CALIFORNIA ROLL (4pcs) 70

Tempura prawn with avo and cucumber topped with mayo and sweet chilli

CREAM CHEESE ROLL (4pcs) 60

Salmon or smoked salmon or prawn with avo, peppadew and cream cheese

EDAMAME 85

Green soy beans served with salt and sweet chilli



MAKI (4pcs)

- | | | | |
|---------------|----|---------------|----|
| Cucumber | 30 | Avocado | 35 |
| Crab | 35 | Prawn | 40 |
| Tempura prawn | 42 | Tuna | 38 |
| Salmon | 42 | Smoked salmon | 40 |



NIGIRI (2pcs)

- | | | | |
|--------|----|-------------|----|
| Salmon | 60 | Prawn | 55 |
| Tuna | 55 | Inari Prawn | 85 |



SALMON ROSE (2pcs) 60

GREEN RAINBOW ROLL (4pcs) 45

Avo, cucumber and rocket topped with avo

SHRIMP TEMPURA ROLL (4pcs) 95

Spicy salmon or tuna California roll topped with creamy shrimp tempura



WEST ROLL (4pcs) 75

Smoked salmon, crab and avo, cucumber, mayo and caviar



SEARED TUNA CALIFORNIA ROLL (8pcs) 115

Seared tuna, avo, spring onion and peppadew



FASHION SANDWICHES (4pcs)

Vegetarian	40	Crab	45
Salmon	55	Tuna	55
Prawn	55	Smoked Salmon	55



VEGETARIAN PLATTER (9pcs) 130
Avo, cucumber and mayo



CRISPY FASHION SANDWICHES (4pcs) 65
Salmon or Tuna or Prawn or Crab or Vegetarian topped with mayo and caviar



TEMPURA PRAWN BAMBOO ROLL (4pcs) 85
Cucumber wrapped seaweed, rice and tempura prawn with avo and cucumber, topped with mayo



RED RAINBOW ROLL (4pcs) 65
Cream cheese with avo, cucumber and peppadew, topped with peppadew and avo



ROCKET CALIFORNIA ROLL (8pcs) 115
Salmon, rocket and avo topped with rocket and mayo



RAINBOW ROLL (4pcs) 70
Salmon, avo and cucumber roll topped with salmon and avo



34 SOUTH CALIFORNIA ROLL (8pcs) 110
Prawns, spring onion, peanut powder, avo and mayo

JOJO'S SUPPER RAINBOW ROLL (8pcs) 145
Rainbow roll with sweet soya, 7 spice sesame oil, spring onion, caviar and mayo



MINI SUSHI ROLL (8pcs) 155
Crispy roll with shrimp and prawn

"NEW"

GOURMET SUSHI



VEGETARIAN FIREBALLS

(4pc) 115

Avo & Cucumber California roll, topped with pickled pepper & cream cheese balls, dipped in fireball sauce

SMOKED SALMON FIREBALLS

(4pc) 160

Salmon California roll topped with smoked salmon and cream cheese balls dipped in fireball sauce

SALMON BITES (3pc) R195 OR PRAWN BITES (3pc) 165

Panko crumbed, spicy Salmon OR Prawn rice balls, served with an Asian salad



TEAR DROP MAKI ROLL

(4pc) 95

Maki in a tear drop shape, filled with fresh Norwegian salmon and cream cheese



URUMAKI SALMON FASHION SANDWICH (4pc) 145

Inside out salmon & avocado fashion sandwich



NIHI SALMON ROLL

(8pc) 275

For the lovers of sushi:

Salmon, avocado, cream cheese, rocket, spring onion with sweet soy sauce and sushi mayo

PANKO PRAWN ROLL

(4pc) 145

Butterflied crumbed prawn on salmon California roll, topped with sweet chilli mayo





NIGIRI TIME

- (2pc – as priced below)
 Avo & cream cheese 45
 Pickled pepper & cream cheese 45
 Salmon 60
 Prawn 55
 Tuna 55
 Inari Prawn 85

OR

6pc Nigiri Time 140
 (1 of each)

OR

12pc Nigiri Time 335
 (2 of each)



GOURMET SUSHI PLATTERS



HEARTS &
 TEARS (8pc) 220
 4pc Niji salmon roll
 4pc Tear drop maki



FIREBALLS & BITES (10pc) 380
 2pc Salmon fireballs 2pc Vegetarian fireballs
 2pc Salmon bites 2pc Prawn bites
 2pc Panko prawn roll

GOURMET PLATTER (24pc) 695

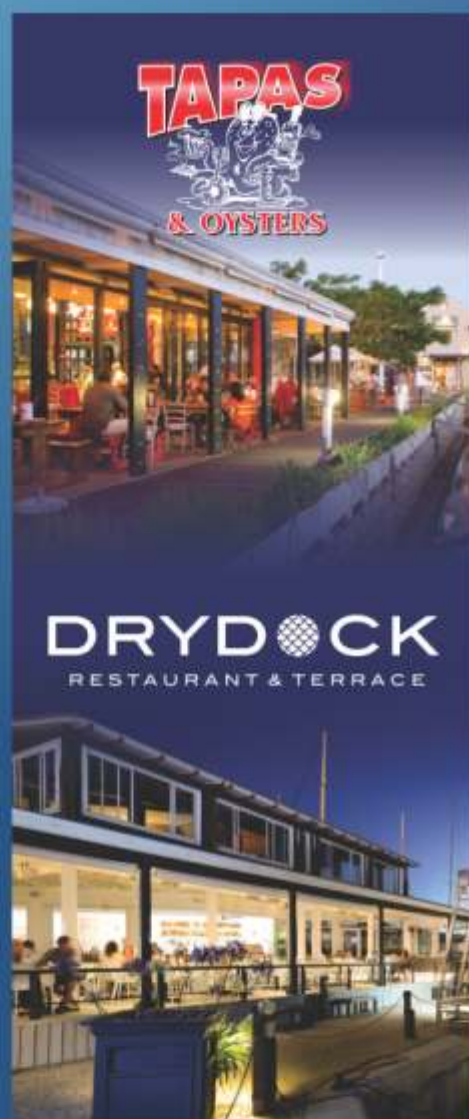
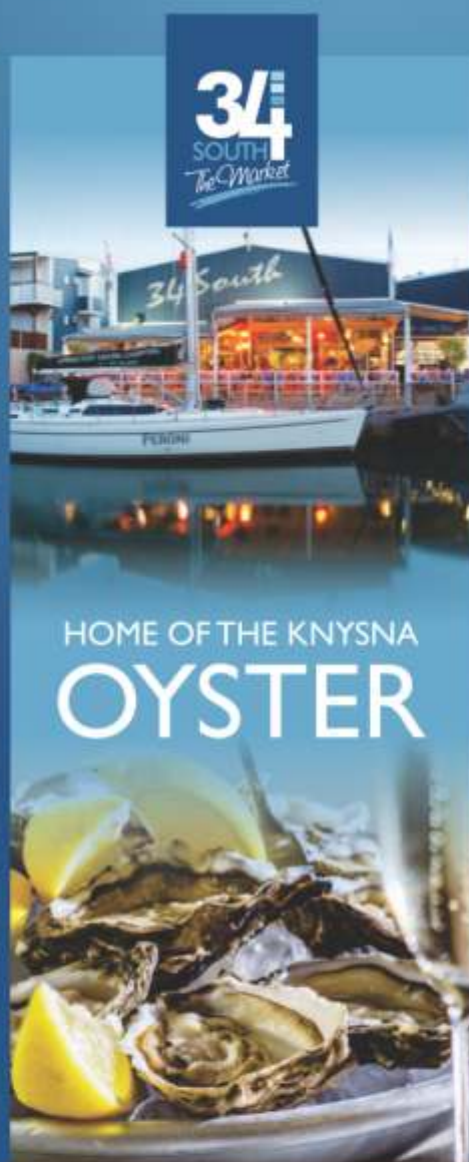
- 2pc Salmon fire ball
- 2pc Vegetarian fireball
- 1 pc Salmon bites
- 1pc Prawn bites
- 4pc Tear drop maki
- 2pc Avo & cream cheese nigiri
- 2pc Pickled pepper & cream cheese Nigiri
- 4pc Urumaki Salmon fashion sandwich
- 4pc Niji Salmon roll
- 2pc Panko prawn roll



QUINTET OF CUISINES



On the Water's Edge



Our Quintet of Knysna offers 5 unique culinary experiences in four breath-taking waterfront locations. Each restaurant is distinct in character and has its own special ambience, yet all share a commitment to delicious food, good service, great wines and attention to detail.

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