

BORN AT 34° - RAISED BY THE SEA

**YOU ARE
HERE**

34
SOUTH
The Market

**Latitude isn't just a line on a map.
It's a state of mind.
At 34° South, 23° East, something clicks.
Ocean meets forest. Lagoon meets mountain.
Salt, sun, and a little wild optimism.
Some call it ley lines. Some blame the light.
We just know it works.
This is Knysna. This is 34° South.
This is attitude at our latitude.**

When the coordinates are spot on, Magic Happens

AM MENU



PÂTISSERIE

Served with Ice-cream or Whipped Cream

MILKTART - 38

PASTEIS DE NATA - 38

APPLE & NUT CRUMBLE - 45

PETITE CHEESECAKE - 65

Ask your server for this weeks flavours

CARROT CAKE - 50

OPERA SLICE - 60

Layers of Chocolate, Coffee and Wafer

**CAPPUCCINO &
THREE DANISH**

55

ESPRESSO

SINGLE - 32 | DOUBLE - 40

AMERICANO

ITALIAN - 32 | LARGE - 40

CAPPUCCINO

ITALIAN - 34 | LARGE - 42

RED CAPPUCCINO

ITALIAN - 36 | LARGE - 42

LATTE

CAFFÉ - 46 | CHAI - 48

CORTADO - 40

CHOCOCHINO - 48

HOT CHOCOLATE - 48

MILO - 48

ROOIBOS TEA - 30

CEYLON TEA - 30

EARL GREY TEA - 35

GREEN TEA - 35

ALMOND OR OAT MILK = +R8

DECAF = +R5

KOMBUCHA - 78

Buchu Babe OR Africa Rose

FRESHLY SQUEEZED JUICE- 40

Ask your server what today's squeeze is

ICED COFFEE - 45

Coffee, Ice Cream and Milk

FREDDO CAPPUCCINO - 45

Coffee, Milk and Blended Ice

SMOOTHIES

Full Cream Milk, Yoghurt, Honey & Ice

BANANA - 45

MIXED BERRIES - 85



MORNING CLASSICS

- AVAILABLE FROM 08:30-11:30 -

CROISSANT - 79

Cheese & Jam

EGGS ONLY - 49

Two Eggs, Toast

34 SUNRISE - 99

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

FARMHOUSE - 175

Two Eggs, Bacon, Tomato, Potato Rosti, 34 Beans, Mushrooms, Toast

FULL-HOUSE FLATBREAD - 99

Bacon, Egg, Tomato, Mushrooms, Caramelised Onions



ALL DAY BREAKFASTS

- AVAILABLE FROM 08:30-16:00 -

MORNING CRUNCH - 115

Yoghurt, Granola, Fresh Fruit, Berry Sauce

GOLDEN GLOW OATS - 75

Banana, Blueberries, Pecan Nuts, Honey & Cinnamon Milk

CAPRESE GONE DUTCH - 85

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

TOAST PLATTER - 79

Selection of toast, Bovril, Anchovette, Gouda

AVOCADO HASH - 80

Hashbrown, Zesty Avo, Labneh Dip, Roasted Tomatoes

SALMON BAGEL - 215

Cream Cheese, Smoked Salmon, Avo, Capers, Red Onion

SMOKEY KIPPERS - 115

Poached Egg, Rocket, Red Onion, Tomato, Artisan Toast

EGGS BENEDICT

Health bread, poached Eggs, Hollandaise, Rocket & Spring Onion

BACON - 125

SALMON - 185

BONUS BITES

EGG 15

AVOCADO 25

BACON 35

MUSHROOMS 35

CHEESE 25

HOLLANDAISE 30

34 BAKED BEANS 25

ROSTI 25



OY! STERS



**HOME OF THE
KNYSNA OYSTER**



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

PURE

Served on Ice with Fresh Lemon & Tabasco
COASTAL COCKTAIL - 24
COASTAL MEDIUM - 42
COASTAL LARGE - 50
CULTIVATED - 35

LOADED

Cultivated Oysters, with a Delicious Twist

NEW

SURF & TURF - 40

Kudu Carpaccio, Biltong Powder, Pickled Beetroot, Capers, Peppadews, and Smoked Oyster Mayo

FRESH CEVICHE - 40

Lime, Tomato, Coriander

TANGY ASIAN SOY - 40

Ginger, Garlic, Sweet Soya

GRILLED BLUE CHEESE - 40

Blue Cheese & Garlic Butter



SPICY MEXICAN SALSA - 40

Jose Cuervo Tequila, Tomato Cocktail, Spicy Salsa



HEROES

OYSTER & PRAWN TAPAS - 295

Three Medium Coastal Oysters, Three Cultivated Oysters, and Six Poached Quayside Prawns. Served with an Asian Dipping Sauce

OYSTERS IN GARLIC - 165

Six Cocktail Coastal Oysters, grilled in Blue Cheese & Garlic Butter. Served with Freshly Baked Artisan Bread

OYSTER SOUP - 105

Creamy and Decadent Soup, with Freshly Shucked Cultivated Oysters. Served with Freshly Baked Artisan Bread



OYSTER EXPERIENCE

1 x Large Coastal - 1 x Medium Coastal
1 x Cocktail Coastal - 1 x Cultivated
served with Rock Salt & Rosemary Baguette

155

ADD A GLASS OF BUBBLES @ 20

Leopard's Leap

TEASERS

WHAT CAN WE START YOU WITH?



34 STYLE AVOCADO RITZ – 120

Prawn Cocktail, Avocado on a Ciabatta Crisp

PATAGONIAN CALAMARI TUBES – 135

-Fried or Grilled / Tartare Or Fire Sauce / Mixed Herb Salad

MUSSELS IN GARLIC & WHITE WINE – 135

Choice of Savoury Rice or Rosemary baguette

GARLIC & BLUE CHEESE SNAILS – 110

PRAWNS IN GARLIC – 115

NEW AGE SALMON CARPACCIO – 120

Salmon, Oriental Sauce, Avo, Pickled Peppers, Mayo, Caviar

PERI-PERI CHICKEN LIVERS – 99

FOCCACIA – GARLIC & FETA – 75

FOCCACIA – MEDITERRANEAN – 115

Garlic, Capers, Parmesan, Rocket & Cherry Tomatoes

SOUPS & SALADS

250ML

RICH TOMATO (V) – 65

new! ASIAN CHICKEN – 75

OYSTER – 105

GREEK (V) – 65 | 95

PRAWN & AVOCADO – 165

CAESAR – 155

Anchovy, Bacon, Soft Poached Egg

ADD CHICKEN – 25

MEZZE

CHOOSE ANY FOUR OF OUR DELICIOUS MEZZE ITEMS

SEAFOOD

Pickled Fish
Baby Octopus
Rollmops
Prawn Cocktail
Smoked Salmon Pâté
Snoek Pâté
Danish Herring
Taramasalata

DIPS & SPREADS

Marinated Aubergine
Zesty Avo
Artichokes
Dolmades
Chicken Liver Pâté
Tzatziki
Labneh Dip
Hummus

SKEWERS ETC

Cocktail Skewers
Antipasto Skewers
Peppadews
Olives & Feta
Sundried Tomatoes



130



* MEZZE'S ARE
AVAILABLE IN
OUR RETAIL SHOP
TO TAKE HOME

ALL MEZZE SERVED WITH ROSEMARY & ROCK SALT BAGUETTE

LIGHT MEALS

NACHOS

Topped with Melted Mozzarella and Cheddar
Served with Zesty Avo, Salsa & Soured Cream

PICKLED JALAPENO (V) – 140

CHICKEN – 195

MEXICAN MINCE – 195

SANDWICHES

Choice of: Tramezzini or Soft Flatbread

CHICKEN MAYO – 85

BACON, AVO & PEPPADEW – 90

HAM, CHEESE & TOMATO – 90

CHEESE, TOMATO & ONION – 75

VEGETARIAN – 75

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

ADD CHIPS R35

PIZZAS

Handcrafted thin bases using Stoneground Flour, topped with
Italian Tomato Pizza Sauce and Mozzarella Cheese

TANGY CHORIZO – 165

Spiced Chorizo, Caramelised Onions & Mrs. Balls Chutney

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

FIRE ISLAND – 195

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

BUILD YOUR PERFECT PIZZA

MARGHERITA (V) – 110

Just Cheese, Tomato and Herbs. A Classic

TOPPINGS

ROCKET, ONION, BANANA, PEPPERS, GARLIC, PINEAPPLE - 18

OLIVES, JALAPENOS, PEPPADEWS, ARTICHOKEs, FETA - 28

CHEESE, CHORIZO, CHICKEN, BACON, AVO, HAM - 30

ANCHOVIES, MUSHROOMS, SALAMI, ROASTED VEGETABLES - 35

MEXICAN MINCE - 65



GLUTEN FREE BASE + 30

NEW

ARTISINAL FLATBREADS

Filled, Fresh & Crispy Flatbread Sandwiches

ANTIPASTO – 105

Olive, Cured Meat, Artichokes, Rocket, Basil Pesto Oil, Red Onion, Sun-dried Tomatoes, Parmesan & Cream Cheese

VEGETARIAN – 75

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

CHICKEN CAESAR – 95

Rosemary Chicken, Cos Lettuce, Radish, Bacon, Peppadew, Cucumber, Caesar Dressing

POKE BOWLS

Sushi Rice, Edamame Beans, Baby Radish, Carrot, Cucumber, Mangetout, Avo & Red Cabbage

TOFU (V) – 120

SALMON – 185

TUNA – 165

PANKO PRAWN – 145

BAO BUNS TRIO

Fluffy steamed Lotus Buns

Choice of Three Flavours below:

SPICY PANKO CHICKEN

ASIAN SESAME BEEF FILLET

CRISPY CALAMARI TENTACLES

155

COMFORT BOWLS

ROAST VEGETABLE PATAT (V) – 115

Roast Patat & Mixed Veg, Sun-dried Tomatoes, Basil Pesto, topped with Melted Cheddar Mix, Served with Salad, Avo, Sour Cream & Manie's Muti

MARINARA PASTA (V) – 125

Tomato Marinara, roasted Red Peppers, Courgettes, Danish Feta and Chilli.
Choice of Penne or Linguini Pasta

FRAGRANT COCONUT CHICKEN CURRY – 145

Mild fragrant Chicken Breast Strips & Sweet Potato Curry
Served with Basmati Rice, Coriander Yoghurt and Poppadums

CAPE MALAY CHICKEN CURRY – 185

Deboned Chicken Thighs, in a Fragrant Cape Malay style sauce and Potatoes
Served with Peach Chutney, Coriander Yoghurt, Mexican Salsa, and Flatbread

SIRLOIN STIR-FRY – 115

Grilled Sirloin Strips tossed in an Asian sauce, Stir-fry Vegetables.
Choice of Egg Noodles or Sushi Rice



KIDS

AVAILABLE TO ALL KIDDIES UNDER 12 YEARS OLD

SUSHI RICE BALLS (4PC) – 30

Kewpie Mayo

AVO MAKI (4PC) – 40

Little Sushi rolls

MARGHERITA PIZZA – 45

Tomato & Cheese

REGINA PIZZA – 65

Ham, Mushroom, Cheese

NAPOLITANA PASTA – 75

Penne Pasta, Home-made Tomato Sauce.

FRANKFURTER – 70

Grilled Sausage, Chips, Tomato Sauce

**KIDDIES ACTIVITY
PACKS
AVAILABLE FOR
PURCHASE**

**NEW**

SEA- FOOD



FISH HAPPENS HOOKED AT FIRST BITE

SAUCES – 35

Lemon Butter | Garlic Butter | Pepper
Peri-Peri | Hollandaise | Tartare | Mushroom

SIDES – 35

Savoury Rice | Chips | Sweet Potato
Garden Salad | Green Vegetable Stir-fry
Mediterranean Roasted Vegetables

FISH FAVOURITES

CLASSIC HAKE – 185

Fried or Grilled.
Choice of One Side, One Sauce & 34 Coleslaw

CATCH OF THE DAY – 225

Choice of One Side, One Sauce & 34 Coleslaw

NEW

KINGKLIP CUTLETS – 225

Served with Green Curry Sauce, and Basmati Rice

HAKE PARMESAN – 235

favourite

Grilled Hake, Marinara sauce, Parmesan & Parsley Crumbs, Basil
Linguini Pasta & Creamy White Wine & Garlic Sauce

EAST COAST SOLE – 315

Includes Choice of One Side, One Sauce & 34 Coleslaw

LINE FISH ESPETADA – 355

Skewered Line Fish, Peppers & Onion, Garlic Butter Drizzle.
Includes Choice of One Side, One Sauce & 34 Coleslaw

THAI SEARED SALMON – 345

Seared Salmon, Thai Broth, Angel Hair Noodles, Green Veg

PRAWNS

Choice of One Side, One Sauce & 34 Coleslaw

QUAYSIDE

12 PIECE - 185

18 PIECE - 245

QUEEN

6 PIECE - 185

12 PIECE - 285

MUSSELS – CALAMARI

MUSSELS – 215

Garlic & White Wine Sauce, Savoury Rice

CALAMARI TUBES – 245

Fried or Grilled: Choice of One Side, One Sauce & 34 Coleslaw

BOOSTERS

CALAMARI TUBES – 95

MUSSELS IN SAUCE (4PC) – 60

QUAYSIDE PRAWNS (6 PC) – 65

SEAFOOD PLATTERS

CATCH OF THE DAY - MUSSELS IN SAUCE - CALAMARI TUBES - QUEEN PRAWNS - QUAYSIDE PRAWNS

FOR ONE – 445

CHOICE OF ONE SIDE AND TWO SAUCES

FOR TWO – 830

CHOICE OF TWO SIDES AND TWO SAUCES
INCLUDES A TARTARE SAUCE

SEAFOOD SPECIALITIES



SEAFOOD POT – 275

Rich and flavourful seafood rice stew, consisting of Prawns, Clams, whole-shell mussels, calamari, and Line fish. Served with Flatbread

SEAFOOD PASTA – 235

Linguini, Marinara Sauce, Calamari tubes, Line Fish, Prawns, Chilli

SEAFOOD BISQUE – 195

Mixed Seafood Soup, Served with Quayside Prawns, Mussels and Fresh Fougasse Bread & Butter

GARLIC CALAMARI & MUSSELS – 260

Patagonian Calamari Tubes & Whole-shell Mussels in a Garlic, Lemon & Coconut Cream sauce. Served with Basmati Rice

34 STYLE PAELLA – 275

Spicy Rice, Chorizo, Line Fish, Calamari, Mussels, Chicken, Prawns

PRAWN & MUSSEL CURRY – 235

Quayside Prawns & Whole Shell Mussels in a Coconut Curry Sauce with Basmati Rice and Poppadums

ABALONE – 315

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

COMBOS

PRAWN & CALAMARI – 320

Calamari Tubes, Five Queen Prawns
Choice of One Side, One Sauce, Tartare Sauce & 34 Coleslaw

HAKE & CALAMARI – 310

Fresh Hake, Calamari Tubes
Choice of One Side, One Sauce, Tartare Sauce & 34 Coleslaw

LAND & SEA – 385

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



NEW!

FIN- TASTIC CREATIONS

WORTH THE CATCH

**Pop into our Convenience Alley
for all your fresh seafood
essentials**





MINIMUM
45
DAY AGED
STEAKS

34° BUTCHERY

EVERY CUT IS CHOSEN WITH INTENT. OUR STEAKS ARE PATIENTLY AGED AND HAND-SELECTED, LETTING THEIR NATURAL FLAVOUR, TEXTURE, AND MARBLING SHINE. THAT'S WHAT MAKES IT UNFORGETTABLE.



POP INTO OUR CONVENIENCE ALLEY FOR ALL OUR PRIME MEATS FOR HOME

PRIME CUTS

Choice of Two sides and a Sauce

SIRLOIN 250G – 245

SIRLOIN 350G – 295

RIBEYE 300G – 365

FILLET 200G – 365

BEEF ESPETADA – 495

300g Fillet, Skewered with Peppers & Onion

34 SOUTH HALF CHICKEN – 175

Choice of Two sides and a Sauce

SIDES

Savoury Rice | Chips | Sweet Potato
Garden Salad | Green Vegetable Stir-fry
Mediterranean Roasted Vegetables

35

SAUCES

Lemon Butter | Garlic Butter | Pepper
Peri-Peri | Hollandaise | Tartare | Mushroom

35

BURGERS

Served with Chips & a choice of sauce

BEEF BURGER – 165

200g Patty, Tomato Relish

CHICKEN BURGER – 155

Grilled BBQ Chicken Breast, Mayo

FISH BURGER – 175

Fried Hake, Tartare Sauce

EXTRA TOPPINGS

PINEAPPLE - 18

CHEESE - 30

BACON - 30

CARAMELISED ONIONS - 35

GUACOMOLE - 40



OMODA | JAECCO



KNYSNA
OYSTER
FESTIVAL

3-12 JULY 2026



HISTORICAL DOUBLE WINNER!

WE DID IT – AND WE DID IT TWICE!

BEST
DESSERT
DESSERT WARFAIR

BEST
DRESSED OYSTER
OYSTER COOKING COMPETITION

THE
OYSTER
SECRET

Best Dessert
"DESSERT WARFAIR"
OYSTER FESTIVAL 2026

SURF
MEETS
TURF

Best Dressed Oyster
"OYSTER COOKING
COMPETITION" 2026



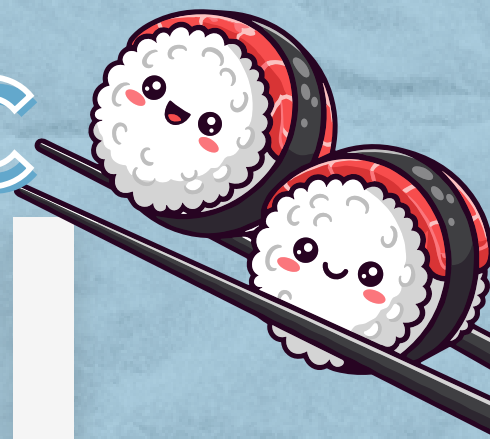
TWO PRESTIGIOUS TITLES.
ONE INCREDIBLE TEAM.
ONE UNFORGETTABLE
OYSTER FESTIVAL.

PROUDLY 34 SOUTH.

Passion. Creativity. Knysna.



CLASSIC SUSHI



**NEW TO OUR SUSHI?
ASK YOUR SERVER FOR
OUR MOST-LOVED
ROLLS.**



SASHIMI (3PC)

TUNA 120 | SEARED TUNA 125 |
SALMON 130 | SEARED SALMON 135

FASHION SANDWICH

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

CALIFORNIA ROLL

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

EDAMAME BEANS

STEAMED SOY BEANS, IN THE PODS WITH
SWEET CHILLI AND COARSE SALT

75

ROSES

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

MAKI

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

RAINBOW ROLLS

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

CRISPY SANDWICHES

CHOICE OF SALMON OR TUNA OR PRAWN OR
VEGETARIAN FILLING ÷ MAYO & CAVIAR

90

PANKO PRAWNS

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

NIGIRI (2PC)

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

CREAM CHEESE ROLL

AVO, CREAM CHEESE, PEPPADEW, FILLING
SALMON 85 | SMOKED SALMON 90

CRISPY CALIFORNIA ROLL

CHOICE OF SALMON OR TUNA OR PRAWN OR
VEGETARIAN FILLING ÷ MAYO & SWEET CHILLI

90

ALL OUR SUSHI IS SERVED AS 4-PIECES, WHERE NOT STATED DIFFERENTLY

FUSION

NIGIRI QUARTET

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

CANAPE

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

RAINBOW SANDWICH

MINI SANDWICHES FILLED AND
TOPPED WITH SALMON, AVO,
MAYO & CAVIAR
110

CRAB CRUNCH

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

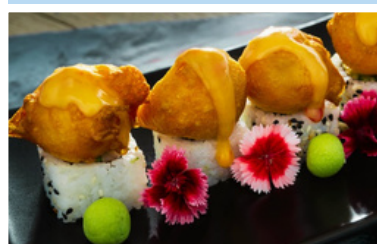
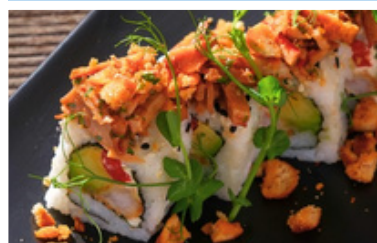
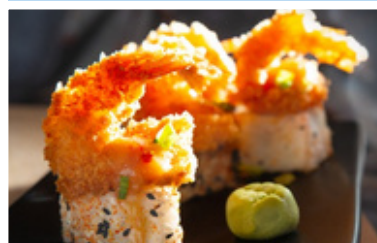
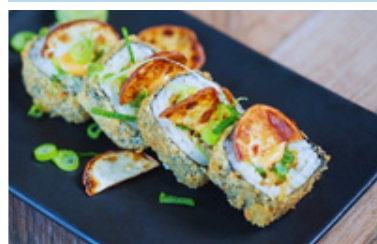
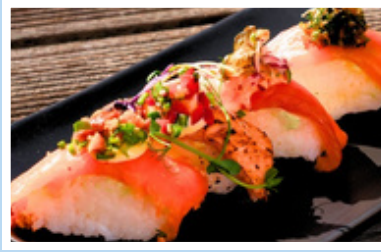
PRAWN TANGO

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

CALAMARI CRISP

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

**ALL OUR SUSHI IS SERVED AS
4-PIECES, WHERE NOT STATED
DIFFERENTLY**



MINI SUSHI

CRISPY PRAWN CALIFORNIA &
PRAWN CALIFORNIA TOPPED
WITH SHRIMP TEMPURA
170

JOJO SUPER

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

GREEN BEAN FUTOMAKI

FRIED SUSHI ROLLS, TEMPURA
GREEN BEANS, SPICY MAYO &
SWEET POTATO CRISPS
95

BUTTERFLY PANKO

BUTTERFLIED PANKO PRAWNS
ON SALMON CALIFORNIA &
SWEET CHILLI MAYO
150

PRETZEL CRUNCH

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

SHRIMP TEMPURA

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



EXTRAS

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



SHARING



VEGETARIAN



9pc

VEGETARIAN
CALIFORNIA,
GREEN
RAINBOW, AVO
& CUCUMBER
HANDROLL
145

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

MATSU



14pc

WAKAME



16pc

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

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

THE 34 SOUTH



16pc

SALMON



19pc

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

SALMON MAKI,
SALMON &
AVOCADO
RAINBOW
ROLLS, CRAB
CALIFORNIA
ROLLS
305

GINGER



20pc

DELUXE 67pc



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

DESSERT & SWEETS

Baked fresh daily in our 34° South Bakery



THE OYSTER SECRET – 35

Hand painted white chocolate oyster shell, Salted caramel pearl, lemon-vanilla mousse, lime caviar, Tabasco caviar, candied lemon zest & seawater gel (All in the shape of an oyster!)

MALVA PUDDING – 75

Traditional South African baked Pudding.
Served hot with Malva sauce and Vanilla Ice Cream

BREAD & BUTTER PUDDING – 85

'Croissant & Danish' Bread and Butter Pudding served hot, with Amarula Custard, Nut Crumble and Vanilla Ice Cream

RUSSIAN HONEY CAKE – 90

Honey Sponge, Burnt Honey Caramel Frosting
Served with Vanilla Ice Cream

NUTELLA BROWNIE GATEAU – 105

Chocolate Brownie, Nutella Mousse, Ganache, Rolo Ice Cream

CARROT CAKE – 65

Served with Vanilla Ice Cream

BAKED CHEESECAKE – 95

Classic Baked Cheesecake, served with Ice-Cream

WAFFLES – 65

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

BROWNIE – 85

Decadent Chocolate Brownie, Macadamia Nuts, Vanilla ice-Cream

AFFOGATO CLASSIC – 55

Two scoops of Vanilla Ice Cream drowned in a single Espresso

DESSERT DRINKS

DOM PEDRO OR IRISH COFFEE – 60

Choice of: Amarula, Amaretto, Bushmills Whiskey, Frangelico, Tia Maria





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