




the social grill

Food
MENU



RESERVATIONS ARE STRICTLY FOR DINERS, PLEASE BE AWARE THAT NON DINERS WILL ACCRUE A R100 SURCHARGE.

TABLES OF 6 OR MORE, SHARING OF PIZZA WILL ACCRUE A PLATE CHARGE OF R50 PER PERSON SHARING.

SPLIT BILLS MAY RESULT IN DELAYED SERVICE, PLEASE ENQUIRE WITH MANAGEMENT REGARDING SPLIT BILLS.

**CORKAGE
WINE R65
BUBBLY R100
CAKEAGE R150**

DECOR IS ACCEPTED TO MAKE YOUR SPECIAL DAY PRETTY, HOWEVER NO CONFETTI, GLITTER OR SMALL SHINY ITEMS WILL BE PERMITTED.

PLEASE NOTE ALL DECOR MUST BE REMOVED AFTER YOUR FUNCTION AND THE SOCIAL GRILL WILL NOT BE RESPONSIBLE FOR ITEMS LEFT BEHIND.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGG, WHEAT, SOYBEAN, PEANUT, TREE NUTS, FISH AND SHELLFISH ETC.

A 10% GRATUITY MAY BE ADDED FOR TABLES OF 8 OR MORE.



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Small Plates

Our small plates are ideal for sharing occasions,
a tapas style of various flavours can be experienced

PITA BREAD & DIPS

Hummus, drizzled with olive oil, garnished with sundried tomatoes, roasted pumpkin seeds, served with freshly baked pita bread to dip

PORTUGUESE CHICKEN LIVERS

Pan-fried and served in a mild Portuguese peri-peri sauce served with a toasted baguette

FRIED HALOUMI

Thinly sliced haloumi dusted in seasoned flour, deep fried until golden delicious, served with garlic aioli

BABY FALKLANDS CALAMARI

Pan-fried calamari, lemon butter or peri-peri and served with a toasted baguette

Add chorizo 25

FRIED CALAMARI

Lightly battered and fried to golden perfection, served with a zesty lemon aioli dipping sauce

SEARED STEAK SLICES

Seared beef sliced and served with rocket, heirloom tomatoes topped with padano shavings finished with a balsamic glaze

GOLDEN PRAWNS

Panko coated prawns deep fried to a delicate crisp, served with a mild peri-peri mayo

BACON WRAPPED JALAPENO POPPERS

4 Jalapenos filled with cream cheese and cheddar, wrapped in bacon, dipped in BBQ sauce on a bed of herb yogurt

SALMON CRACKER ROSES

4 Smoked Norwegian salmon roses rolled and filled with cream cheese and pickled ginger, served on seeded crackers with a soya wasabi mayo and teriyaki

89 **SMOKED SALMON TOWER** 145

Layers of smoked salmon, crostini, cream cheese and avo, drizzled with basil pesto and garnished with cherry tomatoes

79 **CHICKEN LOLLIPOPS** 115

Four oven baked chicken drumsticks, coated in 3 original flavours, lemon and herb, peri-peri, BBQ and bacon, garnished with chilli and parsley

89 **PIZZA BOMBS** 125

The social grill classic. An explosion of 4 bombs, mozzarella and cream cheese in our secret pizza ball, topped with garlic, on a layer of Napolitano dipping sauce
Add bacon 25

110 **STICKY GRILLED WINGS** 95

Grilled and basted in an Asian inspired sticky plum sauce, garnished with sesame seeds

110 **HAKE BOMB** 95

Succulent hake fillets wrapped in a crispy shell, baked until golden brown and served with a dill yogurt dipping sauce

125 **PORK BELLY BITES** 99

Juicy pork belly with a crisp grilled seal, basted in Vietnamese BBQ sauce on a bed of dill sour cream and thinly sliced cucumber

155 **SNAILS** 90

6 Snails, oven baked in a baby skillet with creamy garlic and parmesan sauce served with dipping bread

99 **SPRINGBOK CIGARILLOS** 145

4 Springbok carpaccio cigarillos filled with garlic, dried herbs, peppadew cream cheese, served on a crostini and garnished off with fresh strawberries and rocket then drizzled with balsamic vinaigrette

140 **THE SOCIAL GRILL CHICKEN TACO** 95

Cubes of succulent chicken breast skewered and basted in BBQ, red onion, sweet and sour sriracha sauce with a Mexican taco lined with fresh lime and garlic aioli dressing is on the side

ROADHOUSE SLIDERS 145

A trio of mini roadhouse sliders with cheese, pepper and BBQ Sauce

Steaks

All steaks are wet aged for a minimum of 21 days and can be enhanced with your choice of Social Signature Butter / Homemade BBQ Basting or served plain

FILLET 250G	220
RUMP 200G	125
RUMP 300G	155
RUMP 500G	245
T-BONE 500G	215
DRY AGED ANGUS RIB EYE 350G	355
DRY AGED ANGUS SIRLOIN ON THE BONE 350G	325
BONE MARROW RUMP 300G 300g rump grilled to your perfection, topped with an oven baked bone in a hearty beef and mushroom jus	225
STUFFED JALAPENO RUMP 300g rump stuffed with jalapenos, bell peppers, onion and mozzarella cheese topped with a cheesy jalapeno sauce	205
ROQUEFORT FILLET 250g fillet grilled to your perfection, served with capsicum pesto and topped with a creamy roquefort and leek sauce	255

Sauces

HUNTER'S MUSHROOM Mushroom white wine sauce with a demi-glace reduction and brown mushrooms	35
BLACK PEPPER Demi-glace reduction with black peppercorns	35
CHEESE Creamy feta, gorgonzola and cheddar	35
PERI PERI Homemade hot sauce	35

Sides

RUSTIC CHIPS	35
SHOESTRING ONION RINGS	29
MASH & CHIVES	35
ROASTED BUTTERNUT Oven roasted butternut garnished with wilted spinach, pumpkin seeds and feta, drizzled with black pepper honey	36
SIDE SALAD Finely chopped tomato, onion, mint, feta, olives and apple, drizzled in a sweetened vinegar dressing	35
ROAST POTATOES	35
ZUCCHINI FRIES Zucchini deep fried in parmesan panko	29
ITALIAN CREAM SPINACH Spinach blanched and cooked with onion, cream and a hard Italian cheese topped with feta and sunflower seeds	36
MIELIE Mielie with Siracha and cashew nut Aioli	29

" People who love to eat are always the best people. "

Julia Child

Big Plates

All served with a side of your choice where applicable

OXTAIL

A hearty braised oxtail, slowly simmered with tomatoes and red wine, fall off the bone tender accompanied with mash

STUFFED BABY CHICKEN

Deboned baby chicken stuffed with cous cous, spinach, feta and lemon slices served with a creamy paprika butter sauce. Served with a side of your choice

PORK SPARE RIBS

500g Oven cooked for 5 hours, finished on the grill, slathered in our rib basting, and topped off with sesame seeds. Served with a side of your choice

BUTTER CHICKEN CURRY

Succulent deboned thighs, in a spiced tomato, butter and cream sauce, served with garlic & herb yoghurt naan bread and jasmine rice

LAMB KEBABS

250g Deboned lamb cubes, grilled medium and served with Greek style blended yogurt of mint, lime juice, cucumber and touch of garlic. Served with a side of your choice

MOZAMBIQUAN SKEWER

A trio of kingklip, calamari and prawns set on a skewer separated by lemon wedges grilled to perfection and topped with creamy lemon paprika sauce. Served with a side of your choice

CAJUN HAKE

Hake grilled and topped with a creamy cajun, bacon and shrimp sauce. Served with side of your choice

PRAWN & CHICKEN CURRY

Tender deboned chicken thighs and deshelled queen prawns served in a light mild cream curry, garlic, lemon, butter, chilli flakes and fresh chopped parsley. Served with jasmine rice

249

PORK BELLY

Slow roasted pork belly with crispy crackling, served on a bed of whole grain mustard mash and topped with apple and pineapple dill syrup

185

195

THE ROADHOUSE BURGER

250g "Big boys" beef patty, flame grilled old school style in BBQ sauce and topped with the works, sliced cheese smothered in cheese sauce garnished with gherkins, grilled onions, tomato and iceberg lettuce. Served with a side of your choice

165

265

STREET FRITA BURGER

250g Juicy burger patty layered with shoestring fries, bacon and cheddar cheese, on a toasted bun with sriracha mayo and red BBQ sauce

175

145

BEEF ESPETADA

Premium 450g beef rump marinated with garlic, olive oil, salt, coarse black pepper and bay leaves, skewered and sizzled on the grill. Served with a side of your choice

235

189

LAMB NECK

Lamb neck slowly simmered for 4 hours in a deglazed red wine, rosemary and beef jus, served on a bed of mash potato

220

285

BACON WRAPPED CHICKEN BREAST

Tender chicken breast stuffed with mozzarella, jalapeno and peppadews wrapped in streaky bacon, served on a bed of cream sweet chilli sauce and served with potato wedges

145

189

CHICKEN ESPETADA

350g Tender, deboned chicken thighs separated by bell peppers and coated in a sticky BBQ sweet chilli sauce. Served with a side of your choice

165

195

SEAFOOD PASTA

Shell pasta with prawns and calamari in a creamy sauce

195

BEEF & SUNDRIED TOMATO PASTA

Tender beef strips panfried and served in a creamy lemon zest tahini with a touch of garlic and sundried tomatoes, topped with fresh parmesan shavings

175

Wood Fired Pizza

Rustic, traditional hearth baked crust all served with our Italian tomato base and mozzarella cheese

WOOD FIRED FOCACCIA Olive oil, garlic and herbs	55	SA DELUXE Feta, peppadew and biltong topped with fresh rocket	135
PEPPERONI Spicy Italian sausage	125	CHICKEN SUPREME Grilled chicken, red onion, peppadews, mushrooms, finished with lemon black pepper honey	155
MARGARITA The classic cheesy, tomato based pizza with oregano	95	LAMB PIZZA Greek grilled lamb, rocket, feta, olives, red onion, with a mint jelly jus	165
REGINA Ham, mushrooms and mozzarella	120	PULLED PORK PIZZA Slow cooked hand pulled pork, chorizo, jalapenos, cilantro, with an apricot BBQ sauce	155
HAWAIIAN Ham, pineapple and mozzarella	120	PORTUGUESE PIZZA Chorizo and jalapenos with a peri-peri sauce	135
BACON, AVO & FETA The name says it all	145	SPINACH & FETA Italian Spinach, feta and mozzarella cheese	135
VEGETARIAN Baby marrow, mushrooms, peppadews, olives and rocket	120		

Salads

FAMILY GREEK SALAD (SERVES 4) Crispy greens, mixed herbs, tomato, feta, calamata olives, cucumbers and red onion	145	TABOULI SALAD A Mediterranean salad of very finely chopped vegetables, lots of fresh parsley and bulgur wheat, all tossed with lime juice and olive oil <i>Add chicken breast</i> 25	75
SOCIAL CHICKEN SALAD Tender chicken breast sliced onto wonderfully crisp greens, tomatoes, red onion, cucumber, sundried tomatoes, drizzled with a homemade dressing <i>Add bacon</i> 25	115	CALAMARI SALAD Tender tubes of calamari lightly marinated and grilled, served with crisp greens, roasted almond flakes drizzled with zesty lemon	139
AVO BILTONG FETA SALAD SA's favourite – sliced biltong, accompanied by avo, feta, dukkah butternut on a bed of crisp greens, drizzled with balsamic vinaigrette reduction	125		



Dessert

- OREO MADNESS** 79
Oreo crumbs in a vanilla ice cream "pie" served with salted whiskey caramel and chocolate sauce garnished with roasted walnuts
- ICE CREAM** 69
Vanilla ice cream topped with a bar one chocolate sauce
- CARROT CAKE** 85
Served with fresh cream
- CRÈME BRULEE** 79
Traditional crème brulee with caramelized sugar topping
- NUTTY CHOCOLATE BROWNIE** 85
Coated with chocolate sauce and served with a ball of ice cream

Kiddies

- KIDDIES SLIDERS** 89
Mini beef burger sliders and chips
- KIDDIES RIBS** 89
Kids portion of BBQ Ribs and chips
- KIDDIES CHICKEN STRIP** 79
Deep fried and served with chips
- KIDDIES PIZZA** 69
Ham and mozzarella cheese

Over the coals

SOUVLA SUNDAYS

Our Mediterranean speciality is available on Sundays (please note souvla is available for bigger groups on any other day, by prior arrangement with management).

Spit roasted over coals. All souvla's are served with a variety of sides according to seasonal availability (see below).

PLEASE ALLOW 45 – 60 MINUTES PREP TIME.

SOUVLA FOR 2 – R550

- 300G LAMB (2 PIECES)
- 4 CHICKEN THIGHS
- 240G PORK (2 PIECES)

SOUVLA FOR 4 – R1100

- 600G LAMB (4 PIECES)
- 8 CHICKEN THIGHS
- 480G PORK (4 PIECES)

SOUVLA SIDES

- PITA BREAD
- DIPS – HUMMUS, TZATZIKI

TABOULI

A simple Mediterranean salad made with bulgar wheat consisting of very finely chopped tomato and cucumber, in a parsley and olive oil, lemon juice dressing

TRADITIONAL GREEK SALAD

SEASONAL SALAD

OVEN ROASTED POTATOES

Life is too short to eat bad food.

