



the social grill

Food MENU

Small Plates

Our small plates are designed for sharing occasions, where a variety of flavours can be experienced.

PIZZA BOMBS 145

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

ADD BACON 30

FRIED HALOUMI 99

Thinly sliced haloumi dusted in seasoned flour, deep-fried until golden delicious, served with sweet chilli sauce

PORTUGUESE CHICKEN LIVERS 89

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

MINI BEEF SHAWARMAS 125

4 Mini pitas filled with beef strips in a creamy tahini, garlic & lemon herb sauce

MINI CHICKEN SHAWARMAS 115

4 Mini pitas filled with chicken breast strips, in a creamy garlic & lemon herb sauce

BONE MARROW 85

Bone marrow oven-roasted with garlic, thyme & mushrooms, served with toasted baguette

TRIO OF CARPACCIO 185

A trio of beef, salmon and springbok carpaccio, topped with crispy capers, celery, rocket & cream cheese

PITA BREAD & DIPS 95

Hummus drizzled with olive oil, garnished with sundried tomatoes & roasted pumpkin seeds, served with pita bread

PORK BELLY BITES 115

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

ROADHOUSE SLIDERS 145

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

LOADED POTATO CRISPS 95

Thinly sliced potatoes deep-fried, topped with bacon bits, cheese sauce & diced jalapeños

BABY FALKLANDS CALAMARI 120

Calamari, served grilled or deep-fried, with lemon butter or peri-peri sauce

GOLDEN PRAWNS 155

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

BACON WRAPPED JALAPEÑO POPPERS 105

4 Hollowed out jalapeños filled with cream cheese & cheddar, wrapped in bacon, dipped in BBQ sauce, served on a bed of herb yogurt

SALMON CRACKER ROSES 155

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

CHICKEN LOLLIPOPS 120

4 Oven-baked chicken drumsticks, basted in lemon & herb & peri-peri sauce, garnished with chilli & parsley

BACON WRAPPED CHICKEN BITES 105

Deboned chicken thighs filled with cream cheese & jalapeños, wrapped with streaky bacon & basted with sweet chilli sauce

SNAILS 105

6 Snails, oven-baked in our pizza oven on a baby skillet with creamy garlic & parmesan sauce, served with dipping bread

SPRINGBOK CIGARILLOS 155

4 Springbok carpaccio cigarillos filled with garlic, dried herbs, peppadews & cream cheese, served on a crostini, garnished with fresh strawberries & rocket, drizzled with balsamic vinaigrette

SUMMER PRAWNS 115

4 Prawns grilled in olive oil, lime & coriander, served on cucumber rolls, filled with sriracha cream cheese & a side of light lemon foam

BEEF TRINCHADO 125

Cubed beef, served in a traditional Portuguese sauce, garnished with black olives & toasted ciabatta

CREAMY GARLIC MUSSELS 120

10 Plump mussels nestled in their shells, bathed in a creamy garlic sauce, topped with fresh parsley, served with toasted baguette

BUFFALO CHICKEN WINGS 135

4 Buffalo chicken wings, served with onion rings & ranch dipping sauce





Steaks

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

FILLET 250G	245
RUMP 300G	185
RUMP 200G	155
T-BONE 500G	275
ARGENTINIAN TOMAHAWK	295
<i>700g Argentinian style tomahawk grilled to your perfection, salted & pepper crusted, topped with chimichurri</i>	
WOOD-FIRED T-BONE	285
<i>500g T-Bone roasted to your perfection, with garlic butter & thyme in our wood-fired pizza oven</i>	
BONE MARROW RUMP	245
<i>300g Rump grilled to your perfection, served with oven-baked marrow bones in a hearty beef and mushroom jus</i>	
RUMP ESCARGOT	235
<i>300g Rump grilled to your perfection, topped with 3 snails & our creamy garlic & parmesan sauce</i>	
MADAGASCAN GREEN PEPPERCORN & AVOCADO FILLET	275
<i>250g Fillet grilled to your perfection, served on a bed of Madagascan green peppercorn sauce, topped with a freshly fanned avo</i>	

Styles & Sauces

CREAMY MUSHROOM	39
BLACK PEPPER	39
MADAGASCAN GREEN PEPPERCORN	39
CHEESE	39
CREAMY PERI-PERI	39
GARLIC BUTTER	39
CHIMICHURRI	39

CHEESY BILTONG & BACON STYLE	70
BONE MARROW STYLE	60
BACON MUSHROOM STYLE	60
ESCARGOT STYLE	50
MADAGASCAN & AVO STYLE	50

Sides

RUSTIC CHIPS	37
ONION RINGS	32
MASH & CHIVES	36
ROASTED BUTTERNUT	39
<i>Oven-roasted butternut, garnished with wilted spinach, pumpkin seeds & feta, drizzled with black pepper honey</i>	
SIDE SALAD	39
<i>Finely chopped tomato, onion, mint, feta, olives & apple, drizzled in a sweetened vinegar dressing</i>	
ROAST POTATOES	38
ZUCCHINI FRIES	32
<i>Zucchini deep-fried in parmesan panko crumbs</i>	
ITALIAN CREAM SPINACH	39
<i>Spinach blanched & cooked with onion, cream & a hard Italian cheese, topped with feta & sunflower seeds</i>	

Big Plates

Served with a side of your choice where applicable

OXTAIL 295

A heartily braised oxtail, slowly simmered with tomatoes, red wine & veggies, fall off the bone tender, accompanied with mash

OVEN-BAKED LINE FISH 295

Line fish wrapped in foil, served on a bed of potato & baby spinach, topped with creamy feta, chives & peppadew parmesan, baked in the oven

PORK SPARE RIBS 285

500g Oven-baked for 5 hours, finished on the grill, slathered in our rib basting, topped with sesame seeds, served with a side of your choice

CHICKEN CURRY 175

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

CHICKEN ESPETADA 185

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

CAJUN HAKE 195

Hake grilled and topped with a creamy Cajun, bacon & shrimp sauce, served with a side of your choice

CRACKLING PORK BELLY 215

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

SEAFOOD PASTA 230

3 Queen prawns, 4 mussels & calamari tossed in penne pasta with a rich creamy sauce, infused with lemon juice, aromatic herbs & a hint of peri-peri

THE ROADHOUSE BURGER 185

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

BEEF ESPETADA 275

400g Premium beef rump marinated Portuguese style with garlic, olive oil, salt, coarse black pepper, bay leaves, skewered & sizzled on the grill, served with a side of your choice

SPANISH PAELLA 215

Tender deboned chicken thighs, prawns, chorizo & mussels, served with saffron-infused rice

BEEF RIBS 295

500g Char-grilled, smoky & tender, basted in BBQ sauce with a hint of thyme, served with a side of your choice

LAMB NECK 245

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

CHILLI CHICKEN PENNE 175

Tender chicken breast strips, served with penne pasta in a creamy basil pesto sauce with a hint of peri-peri, topped with peppadews, parmesan & garnished with fresh rocket

CALAMARI 220

Pan-fried calamari, in either lemon butter or peri-peri sauce, served with rice & toasted baguette

MOZAMBIQUAN PRAWNS 285

10 Succulent queen prawns basted in red Portuguese garlic sauce, served with a side of your choice

KINGKLIP FILLET 285

Grilled kingklip fillet, with lemon butter or peri-peri sauce, served with a side of your choice

CHEESY FRIED CHICKEN BURGER 175

Fried chicken breast fillets topped with cheese sauce, jalapeno & bacon in a jumbo bun garnished with onion rings, served with a side of your choice

Food so good,
it's basically
a hug



Wood Fired Pizza

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

WOOD FIRED FOCACCIA	60
<i>Olive oil, garlic & herbs</i>	
PEPPERONI	145
<i>Spicy Italian sausage</i>	
MARGARITA	105
<i>The classic cheesy, tomato-based pizza with oregano</i>	
REGINA	140
<i>Ham, mushrooms & mozzarella</i>	
HAWAIIAN	140
<i>Ham, pineapple & mozzarella</i>	
BACON, AVO & FETA	160
<i>The name says it all</i>	
VEGETARIAN	140
<i>Baby marrow, mushrooms, peppadews, olives & rocket</i>	
SA DELUXE	155
<i>Feta, peppadews & biltong, topped with fresh rocket</i>	
CHICKEN SUPREME	160
<i>Grilled chicken, red onion, peppadews, mushrooms, finished with lemon black pepper honey</i>	
LAMB PIZZA	170
<i>Greek style lamb, rocket, feta, olives, red onion, topped with a mint jelly jus</i>	
PULLED PORK PIZZA	170
<i>Slow cooked, hand pulled pork, chorizo, jalapeños, cilantro, topped with an apricot BBQ sauce</i>	
PORTUGUESE PIZZA	165
<i>Chorizo & jalapeños, topped with a peri-peri sauce</i>	

Please note that we only allow a maximum of 2 people to share one pizza

Abs are cool,
but have you
tried our pizza?



Salads

FAMILY GREEK SALAD (SERVES 4)	145
<i>Crispy greens, mixed herbs, tomato, feta, calamata olives, cucumber & red onion</i>	
SOCIAL CHICKEN SALAD	115
<i>Tender chicken breast sliced onto crisp greens, tomato, red onion, cucumber & sundried tomato, drizzled with a mint yoghurt dressing & garnished</i>	
ADD BACON	30
AVO BILTONG FETA SALAD	125
<i>SA's favourite – sliced biltong, accompanied by avo, feta, dukkah butternut on a bed of crisp greens, drizzled with balsamic vinaigrette reduction</i>	
TABOULI SALAD	75
<i>A Mediterranean salad of finely chopped vegetables, lots of fresh parsley and bulgur wheat, all tossed with lime juice & olive oil</i>	
ADD CHICKEN BREAST	35
CAJUN CHICKEN SALAD	135
<i>Tender chicken breast fillet rubbed in Cajun spice on a bed of mixed greens, red onion, tomatoes, served with feta & drizzled with a honey mustard mayo dressing</i>	

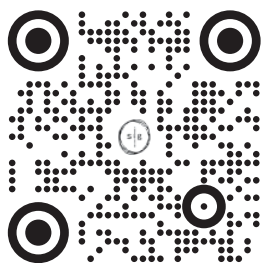
You can't live
a full life
on an
empty stomach

Kiddies

KIDDIES SLIDERS	95
<i>Mini beef burger sliders & chips</i>	
KIDDIES RIBS	99
<i>Kids portion of BBQ ribs & chips</i>	
KIDDIES CHICKEN STRIPS	85
<i>Deep fried & served with chips</i>	
KIDDIES PIZZA	75
<i>Ham & mozzarella cheese</i>	
KIDDIES NAPOLITANA	75
<i>Penne in an Italian tomato-based sauce</i>	



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

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

CORKAGE

WINE R100 | BUBBLY R150 | 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 & 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, PEANUTS, TREE NUTS, FISH & SHELLFISH ETC.

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