



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 155

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 Napolitana dipping sauce

BACON BOMBS 185

4 pizza bombs with bacon, mozzarella and cream cheese in our secret pizza ball, topped with garlic, on a layer of Napolitana dipping sauce

ROADHOUSE SLIDERS 155

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

MINI BEEF SHAWARMAS 135

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

MINI CHICKEN SHAWARMAS 125

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

PITA BREAD & DIPS 95

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

BONE MARROW 85

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

FRIED HALOUMI 105

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

PORTUGUESE CHICKEN LIVERS 95

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

TRIO OF CARPACCIO 185

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

LOADED POTATO CRISPS 95

Thinly sliced potatoes deep-fried, topped with bacon bits, cheese sauce and diced jalapeno

PORK BELLY BITES 125

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

BEEF TRINCHADO 125

Beef cubes, served in a traditional Portuguese sauce, garnished with black olives and toasted baguette

BABY FALKLANDS CALAMARI 125

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

GOLDEN PRAWNS 155

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

SALMON CRACKER ROSES 160

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

CREAMY GARLIC MUSSELS 135

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

BACON WRAPPED JALAPENO POPPERS 115

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

SNAILS 105

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

SPRINGBOK CIGARILLOS 155

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





Steaks

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

FILLET 250g	255
RUMP 300g	195
RUMP 200g	165
T-BONE 500g	275
ARGENTINIAN TOMAHAWK	325
<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 and thyme in our wood-fired pizza oven</i>	
BONE MARROW RUMP	255
<i>300g Rump grilled to your perfection, served with oven-baked marrow bones in a hearty beef and mushroom jus</i>	
FILLET MIGNON	295
<i>250g Fillet rubbed with rosemary and thyme, grilled to your perfection, topped with butter, garlic, mixed herb, sundried tomato and mushroom sauce, served on a bed of fluffy mash potato</i>	
MADAGASCAN GREEN PEPPERCORN & AVOCADO FILLET	285
<i>250g Fillet grilled to your perfection, served on a bed of Madagascan green peppercorn, topped with a freshly fanned avo</i>	

Sauces

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

Sides

RUSTIC CHIPS	39
ONION RINGS	34
MASH & CHIVES	38
ROASTED POTATO WEDGES	38
ROASTED BUTTERNUT	39
<i>Oven-roasted butternut, garnished with wilted spinach, pumpkin seeds and feta, drizzled with black pepper honey</i>	
SIDE SALAD	39
<i>Finely chopped tomato, onion, mint, feta, olives and apple, drizzled in a sweetened vinegar dressing</i>	
ZUCCHINI FRIES	34
<i>Zucchini deep-fried in parmesan panko crumbs</i>	
ITALIAN CREAM SPINACH	39
<i>Spinach blanched and cooked with onion, cream and a hard Italian cheese, topped with feta and sunflower seeds</i>	



Big Plates

Served with a side of your choice where applicable

- LAMB NECK** 295
Lamb neck slowly simmered for 4 hours in a deglazed red wine, rosemary and beef jus, served on a bed of mash
- OXTAIL** 295
A heartily braised oxtail, slowly simmered with tomatoes, red wine and veggies, fall off the bone tender, accompanied with mash
- BEEF ESPETADA** 275
400g Premium beef rump marinated Portuguese style with garlic, olive oil, salt, coarse black pepper, bay leaves, skewered and sizzled on the grill, served with a side of your choice
- BEEF CURRY** 225
Slow cooked beef chunks simmered in rich savoury aromatic sauce of onion, garlic, ginger, curry, bay leaf, turmeric and fresh coriander with a hint of coconut milk, topped with potatoes and carrots, served with a side of your choice.
- PORK SPARE RIBS** 295
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
- CRACKLING PORK BELLY** 245
Slow roasted pork belly with crispy crackling, served on a bed of whole grain mustard mash, topped with apple and pineapple dill syrup
- CHICKEN CURRY** 185
Succulent deboned thighs, in a spiced tomato, butter and cream sauce, served with garlic & herb yoghurt naan bread and jasmine rice
- CHICKEN ESPETADA** 195
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
- PANKO CHICKEN SCHNITZEL** 175
Chicken breasts breaded in panko crumbs, fried until golden brown, topped with cheese or mushroom sauce, served with a side of your choice
- 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 and iceberg lettuce, served with a side of your choice
- BACON CHEESE BURGER** 205
250g Beef patty BBQ basted, topped with streaky bacon a slice of cheese smothered in our creamy cheese sauce garnished with, tomato, iceberg lettuce and topped off with fried onion rings, served with a side of your choice
- CHEESY FRIED CHICKEN BURGER** 175
Fried chicken breast fillets topped with cheese sauce, jalapeno and bacon in a jumbo bun garnished with onion rings, served with a side of your choice
- CAJUN HAKE** 195
Hake grilled and topped with a creamy Cajun, bacon and shrimp sauce, served with a side of your choice
- KINGKLIP FILLET** 295
Grilled kingklip fillet, with lemon butter or peri-peri sauce, served with a side of your choice
- CALAMARI** 245
Pan-fried calamari, in either lemon butter or peri-peri sauce, served with rice and toasted baguette
- SPANISH PAELLA** 245
Tender deboned chicken thighs, prawns, chorizo and mussels, served with saffron-infused rice
- SEAFOOD PASTA** 235
3 Queen prawns, 4 mussels and calamari tossed in penne pasta with a rich creamy sauce, infused with lemon juice, aromatic herbs and a hint of peri-peri
- CHILLI CHICKEN PENNE** 185
Tender chicken breast strips, served with penne pasta in a creamy basil pesto sauce with a hint of peri-peri, topped with peppadews, parmesan and garnished with fresh rocket





Salads

Wood Fired Pizza

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

WOOD FIRED FOCACCIA	60
<i>Olive oil, garlic & herbs</i>	
PEPPERONI	155
<i>Spicy Italian sausage</i>	
MARGARITA	110
<i>The classic cheesy, tomato-based pizza with oregano</i>	
REGINA	145
<i>Ham, mushrooms and mozzarella</i>	
HAWAIIAN	145
<i>Ham, pineapple and mozzarella</i>	
BACON, AVO & FETA	165
<i>The name says it all</i>	
VEGETARIAN	145
<i>Baby marrow, mushrooms, peppadews, olives and rocket</i>	
SA DELUXE	165
<i>Feta, peppadews and biltong, topped with fresh rocket</i>	
CHICKEN SUPREME	165
<i>Grilled chicken, red onion, peppadews, mushrooms, finished with lemon black pepper honey</i>	
LAMB PIZZA	180
<i>Greek style lamb, rocket, feta, olives, red onion, topped with a mint jelly jus</i>	
PULLED PORK PIZZA	175
<i>Slow cooked, hand pulled pork, chorizo, jalapenos, cilantro, topped with an apricot BBQ sauce</i>	

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

GREEK SALAD **125**

Crispy greens, mixed herbs, tomato, feta, calamata olives, cucumber and red onion

SOCIAL CHICKEN SALAD **125**

Tender chicken breast sliced onto wonderfully crisp greens, tomato, red onion, cucumber and sundried tomato, drizzled with a mint yoghurt dressing

ADD BACON **30**

AVO BILTONG FETA SALAD **145**

SA's favourite – sliced biltong, accompanied by avo, feta, dukkah butternut on a bed of crisp greens, drizzled with balsamic vinaigrette reduction

TABOULI SALAD **85**

A Mediterranean salad of very finely chopped vegetables, lots of fresh parsley and bulgur wheat, all tossed with lime juice and olive oil

ADD CHICKEN BREAST **35**

CAJUN CHICKEN SALAD **135**

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



Desserts

- CHOCOLATE BOMBS** 95
The Social Grill classic bomb in dessert form, filled with bar one chocolate spread, drizzled with chocolate sauce and topped with nuts.
- OREO MADNESS** 95
Oreo crumbs in a vanilla ice cream "pie" served with salted whiskey caramel and chocolate sauce garnished with roasted walnuts
- ICE CREAM & CHOCOLATE SAUCE** 75
Vanilla ice cream topped with a bar one chocolate sauce
- CRÈME BRULEE** 80
Traditional crème brulee with caramalized sugar topping
- NUTTY CHOCOLATE BROWNIE** 115
Coated with chocolate sauce and served with a ball of ice cream
- PANNACOTTA** 95
A classic Italian "cooked cream" dessert, renowned for its silky-smooth, velvety, and wobbly texture served with a berry coulis

Kiddies

- KIDDIES SLIDERS** 95
Mini beef burger sliders and chips
- KIDDIES RIBS** 105
Kids portion of BBQ ribs and chips
- KIDDIES CHICKEN STRIP** 85
Deep fried and served with chips
- KIDDIES PIZZA** 75
Ham and mozzarella cheese
- KIDDIES NAPOLITANA** 75
Penne in an Italian tomato-based sauce



RESERVATIONS ARE STRICTLY FOR DINERS, PLEASE BE AWARE THAT NON DINERS WILL ACCRUE A R100 SURCHARGE.
SPLIT BILLS WILL 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, PEANUT, TREE NUTS, FISH & SHELLFISH ETC.

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

