
Starters

Salt & Pepper Calamari R44
served with a lime mayo

Society Crosstini R45
toasted ciabatta topped with black mushroom
& garlic butter with parmesan cheese

Fillet Suzette (served medium) R58
cubed fillet dressed in lemon & olive oil

Mini Pulled Pork Stacks R42
fluffy mini fritters topped with pulled pork,
raw slaw, chilli & coriander

Mussels R52
steamed in Society lager served with ciabatta.

Chicken Livers R49
Served in a creamy peri-peri sauce with
garlic ciabatta

Greens

Chorizo & Calamari Salad R68

Society Caesar R60

Green Salad R50

Fillet Salad (medium rare) R74

Sides

**Crispy Smashed Potatoes | Chips |
Green Salad | Honey & Soya Glazed Seasonal
Veggies | Onion Rings | Butternut Puree** R22

Boards

Bitterballen R45
slow cooked beef croquette served with
Dijon mustard

'Charred' Lamb Riblets R59
with an Asian dipping sauce

Panko & Parmesan Chicken Popsicles R42
with a rosemary mayo

Crispy Prawns R87
tossed in the house made peri-peri sauce
served with ciabatta.

Zucchini Fries R28
with a rosemary mayo

Lager Battered Hake Goujons R45
with a wasabi & dill mayo

Rib-eye in beer R60
rib-eye meatballs in a tomato & Society
lager sauce served with ciabatta

Mains

Pistachio crusted Salmon_R120
served on a bed of noodles with an Asian vinaigrette

Lager Battered Hake & Chips_R68
served with a wasabi & dill mayo

Deconstructed Pulled Pork Tortilla_R68
flour tortilla with pulled pork, crisp crackling, plum
sauce & a tomato, red onion & apple salsa

Chicken Prego_R65
chicken breast served on a Portuguese roll topped
with the house made peri-peri sauce

The Peri-Peri Spatchcock_R88
dry rubbed, flame grilled, chopped up & served with a
yoghurt dipping sauce (40min).

Beer Braised Brisket Sanger_R75
thinly sliced brisket packed into a ciabatta roll topped
with a rocket coleslaw & onion rings

Lamb Rib Roast_R149
slow roasted Lamb rib served with a red wine jus (35min)

Rib-Eye Burger_R89
200g pure rib-eye patty topped with a horseradish
cream & balsamic onions

Society Fillet_R125
250g fillet topped with a garlic butter black
mushroom, served with butternut puree & smashed
potato

Grown-Up Sirloin_R115
matured for 28 days served with a sauce of choice:
Triple Mushroom | Dijon Mustard | Pepper Sauce

Fillet Suzette _R120
250g cubed fillet dressed in lemon & olive oil

Desserts

Caramelized Pannacotta_R45

Chocolate Fondant_R45

Ice-cream Trio (vanilla, chocolate and salted caramel) _R45

ESTB **SOCIETY** 2014
— EATERY & CRAFT BAR —
