

Desserts

Classic Ice Cream 3 Scoops of vanilla ice cream, drizzled with Bar One Chocolate sauce	55
Slice of Cake Chefs Choice	65
Chocolate Brownie Home-baked, served warm with vanilla ice cream	60
Bread and Butter Pudding 20 mins Bread, raisin and vanilla cream baked in the oven	65
Malva Pudding Add AMARULA 25 Traditional pudding served with fresh crème anglaise	60
<i>Alleverloren</i> Fine Old Vintage	45



Please note: Gratuity is **not** included.

**ALL MENU ITEMS ARE SUBJECT TO AVAILABILITY
AND MAY NOT BE AVAILABLE.**

Parktown North
50, 7th Avenue, | T + 27 (0) 11 880 1946

www.localgrill.co.za

B-24739



Starters

Beef Carpaccio Rocket with parmesan shavings	85
Marrow Bones Served with a red onion, caper and parsley salad	65
Morogo Fritter Served with a cheese dip	60
Arancini Balls Wild mushroom risotto balls with melting mozzarella, served with Aioli	70
Grilled Calamari Tubes served with lemon butter and sweet chilli jam	95
Pan-fried calamari heads Cajun spiced with lemon butter	95
Classic oysters Shucked on ice	SQ
Spiced creamy chicken livers Served on Mash	65
Prawn & Feta Fritters 3 piece served with a tomato dip	80
Biltong 100g Beef	65

Lighter Favourites

Boerewors and Pap or Mash	150
Gourmet Burgers 200g patty single	
Classic with tomato and pepper relish	112
Crispy bacon, avo* and sweet chilli sauce	124
Blue cheese and rocket	140
Cheddar melt	125

Make your burger a double add **42**

Take our BEEF home!

We follow strict 'field to fork' principles which means our beef is sourced from the best producers we can find, aged on the premises, and cut to order.

Grainfed Beef - Wet Aged

Rump (Picanha)	200g	145
	350g	235
Sirloin	200g	145
	350g	235
Fillet	200g	180
	350g	265
Ribeye	200g	165
	350g	245



Grainfed Beef - Dry Aged

T-Bone	350g	210
	500g	280
Wing Rib	350g	220
	500g	296
Sirloin on the Bone	350g	230
	500g	320

Sauces

Dijon Mustard and Chives	50
Béarnaise	50
Madagascan Peppercorn	50
Mushroom	50
Classic Beef Jus	45

Salads (For one)

Local Salad	110
Mixed greens, feta, avo*, tomato, cucumber and Local dressing	
Blue Cheese Salad	135
Local salad with blue cheese & Peppadew® cream dressing	
Green Salad	110
Lettuce, green beans, parmesan shavings and a light dressing	

Grassfed Beef - Wet Aged

Sirloin	200g	175
	350g	255
Ribeye	200g	185
	350g	255
Fillet	200g	195
	350g	280

Grassfed Beef - Dry Aged

T-Bone	350g	260
	500g	310
Wing Rib	350g	270
	500g	350
Sirloin on the Bone	350g	270
	500g	350

Sides

Pap With Tomato gravy	30
Potatoe Wedges Baked and deep fried	45
Shoestring Fries	40
Blooming Onion	40
Spinach & Butternut	42
BBQ Corn Riblets	42
Broccoli & Beans finished with ponzu, almonds and sesame seeds	50
Salad Local, Green or Blue Salad	75
Battered Onion Rings	40

TLG Favourites

Grilled Calamari Served with lemon butter and sweet chilli jam	165
Grilled Salmon Seared served with steamed seasonal veg, pickled ginger, wasabi and soya sauce	260
Lamb Shank Slow braised with rosemary and infused with red wine	255
Lamb Rump Slow braised with rosemary mustard rub, served on creamy mash with red wine jus	240
Marinated Pork Ribs Basted with honey soya	235
Oxtail Slow braised in red wine, served on creamy mash	240
1/2 Grilled chicken peri peri Grilled to perfection on the bone	175
Chicken leg Quarters Marinated in oregano, lemon, and olive oil	150
Grilled pork neck Served with beer and mustard sauce	240
Beef wagyu brisket burger Served with the works	185
Steak Tartare Served the traditional way, mixed at the table	195
Grilled Prawns Butterflied and grilled, served with garlic butter and Peri peri sauce	SQ

Side dishes sold separately