

Social

SHEBEEN • CANTEEN

NO CONTACT
MENUS & SIGN IN

<https://linktr.ee/socialonmain>



T'S & C'S APPLY

SMALL PLATES

Tapas style

- Salt and pepper calamari, fried and with coriander ginger vinaigrette **60**
- Spiced lamb kofta in a lettuce cup with cucumber salsa and mint yoghurt **55**
- Prawn money bags with ginger ponzu **70**
- Chargrilled salmon and vegetable skewers with olive oil, garlic and citrus herb marinade with dill mayo **65**
- S'afrikan fried chicken lollipops with house hot sauce 🌶️ **60**
- Pulled pork mini tacos (3) with miso slaw and pickles **55**
- BBQ pork riblets with house made chipotle glaze **85**
- Veggie spring rolls with sweet chilli dipping sauce (V) **48**
- Grilled halloumi and vegetable skewers with red pesto (V) (N) **52**
- Zucchini fries with parmesan and lemon aioli (V) **38**
- Biltong and parmesan pap balls with chakalaka chilli **35**
- Bacon and cream cheese jalapeño poppers 🌶️🌶️ **55**
- Kalahari biltong **65**

SALAD BOWLS

- Grilled chicken salad with bacon, avocado, soft boiled egg, parmesan crisp, cherry tomatoes and Caesar dressing **120**
- Pan seared salmon salad with tender stem broccoli, avocado, broad beans, pickled fennel, vermicelli noodles, peanuts and coconut lime dressing (N) (Great veg option without the salmon) **145**
- Village feta salad with tomatoes, cucumber, peppers, red wine, olive oil and oregano vinaigrette, with flatbread and hummus (V) (Great for table sharing) **105**
- Side slaw of charred corn, cabbage and carrot tossed with miso mayo (V) **35**

FAVOURITES

- Socials famous fish and chips, IPA beer battered hake, minted mushy peas and herb mayo **115**
- Slow roasted lamb shank (500g) with biltong pap and smoked chakalaka **250**
- Trinchado bowl with tender rump, red wine and olives, served with chips and bun for dunking **149**
- Summer pasta with house made red pepper pesto, baby spinach, feta, cherry tomatoes, fresh basil and a slice of garlic toast (V) (N) **105**
- Add chicken **30**
- Add prawn **48**

FLATBREADS

- Bacon, feta, avocado, fresh basil, rocket and caramelised red onions **110**
- Spicy chicken with guacamole, tomato, onion and herb salsa, topped with lime yoghurt **105**
- Slow roasted pulled lamb wrap with tomato, mint, red onion and yoghurt, served with village salad and chips **125**
- Roasted garlic mushrooms, sundried tomatoes, olives, fresh basil and parmesan shavings (V) **85**

CHAR-GRILL

- Steaks are served with big fat onion rings and chips, or side salad
- Rump (300g) 158**
- Rib eye (300g) 185**
- Choose your sauce:
- Peppercorn, creamy cheese or creamy mushroom and mustard **12**
- Chipotle BBQ and honey, sticky pork ribs (600g) with fries and charred corn slaw 🌶️ **210**

SHARING

- Nachos, tomato salsa, sour cream, pickled jalapeños and fresh guacamole (V) (N) **95**
- Add chicken **30**
- Add pulled pork **45**
- Add pulled lamb **45**
- Bucket of wings with buffalo sauce and ranch dip **Full 170**
- Choose Grilled or Fried 🌶️ Half 85**
- Platter board: 265**
- Proper homestyle boerewors, s'afrikan fried chicken strips, prawn lollipops, ribs, lamb koftas, cheese samoosas and veggie spring rolls

BUILD A BURGER!

All served with toasted brioche bun, shredded lettuce, pickles, red onions, tomato and fries. Choose:

- 1 BASE**
- Short rib beef patty
 - Happy cow with halloumi, butternut and mushroom (V)
 - S'afrikan fried chicken
 - Lamb burger (180g)
 - Home smoked BBQ pulled pork
- 2 ADD**
- Candied bacon
 - Sharp cheddar
 - American cheese
 - Smashed avocado
 - Feta
 - Spiced hummus
 - Crispy onion rings
 - Jalapeño pickles
 - Fried egg
 - Garlic mushroom
 - Sweetcorn slaw
- 3 OOH! SAUCY**
- Social hot sauce
 - Mushroom and mustard
 - Miso mayo
 - Peppercorn
 - Creamy cheese
 - Chakalaka
- 97 each**
- 10 each**
- 6 each**

HAPPY ENDINGS

- Proper sticky toffee pudding with vanilla bean ice cream **58**
- Chocolate brownie with vanilla bean ice cream **50**
- Don pedro with cream and ice cream (Your choice of jameson, amarula or kahlua) **65**