

# SMALL BITES

- Bitterballen**  
70  
Slow-cooked beef croquette served with Dijon mustard
- 'Charred' Lamb Riblets**  
90  
with an Asian dipping sauce
- Sticky Wings**  
60  
Hot chicken wings
- Panko & Parmesan Chicken Pops**  
68  
with rosemary mayo
- Tempura Prawns**  
95  
with a Vietnamese sticky sauce
- Famous Zucchini Fries (v)**  
50  
with rosemary mayo
- Quesadilla (v)**  
65  
Grilled tortilla with mozzarella, red pepper, red onion, garlic, black mushroom & basil

- Meatballs**  
68  
in a fresh Napolitana sauce & ciabatta
- Salt & Pepper Calamari**  
69  
fried & served with a zesty lime mayo
- Mini Pulled Pork Stacks**  
65  
Fluffy mini fritters topped with pulled pork, raw slaw, chilli & coriander
- Chicken Livers**  
67  
in a creamy Peri-Peri sauce, with garlic ciabatta
- Asian Calamari**  
71  
Fried calamari tossed with a cooked Asian dressing, with spring onion & chilli
- Arrancini (v)**  
65  
Triple mushroom risotto balls with a parmesan & truffle crema

- Halloumi Fries (v)**  
68  
served with lime crema, mint & pomegranates
- Prawn Toast**  
65  
with sesame seeds & served with a sticky Asian dipping sauce
- Chopped Greek Salad (v)**  
45  
Chopped cucumber & rosa tomatoes, red onions, kalamata olives & feta
- Crostini Trio (v)**  
55  
Black mushroom & parmesan, rosa tomato & parsley salsa, marinated peppers
- Beef Carpaccio**  
55  
Shavings of beef topped with grana padano, capers, toasted quinoa & pickled red onions
- Hake Pops**  
68  
with a sticky garlic & chilli Asian sauce

# SALADS

- Calamari & Chorizo**  
84
- Asian Chicken Noodle Salad**  
85
- Society Chicken Caesar**  
75



# MAINS

- Deconstructed Pulled Pork Tortilla**  
88  
Flour tortilla with pulled pork, crisp crackling, plum sauce & a tomato, red onion & apple salsa
- The Peri-Peri Spatchcock**  
120  
Dry-rubbed, flame-grilled, chopped-up & served with a yoghurt dipping sauce (allow 40min)
- Chicken and Prawn Combo**  
145  
1/2 Baby Peri-Peri spatchcock chicken with 4 Queen Prawns
- Fillet Suzette**  
125g - 85 / 250g - 170  
Cubed fillet sautéed in lemon & olive oil & served with crispy smashed 'tats (served medium)

- Lamb Rib Roast**  
190  
Slow-roasted lamb rib, served with lamb jus, soy glazed veggies & crispy smashed 'tats (allow 35min)
- Lager Battered Hake & Chips**  
94  
served with a wasabi & dill mayo
- Grilled Calamari**  
135  
served either in a creamy peri peri or lemon butter sauce with a choice of side
- Asian Noodle Calamari**  
110  
Fried & served in Asian sauce with noodles, spring onions, chillies & coriander
- 8 Queen Prawns**  
175  
served with Peri-Peri or lemon butter sauce & a choice of side

- Pistachio-Crusted Salmon**  
180  
served on a bed of noodles with an Asian vinaigrette
- Butternut Ravioli**  
88  
Burnt butter & sage with walnuts, parmesan & pancetta crumb
- Spinach Ravioli (v)**  
88  
served in a creamy sundried tomato sauce
- Beef Ragù Pappardelle**  
110  
Pasta served in a rich beef & tomato ragù
- Triple Mushroom Risotto (v)**  
95  
Triple mushroom risotto served with roasted asparagus, drizzled with truffle oil & topped with parmesan  
\*Enjoy with 125g fillet medallions - 170

- Prawn & Pea Risotto**  
170  
served with crispy prawns & parmesan
- 250g Fillet Mignon**  
195  
Fillet served in a creamy mushroom mignon sauce
- 250g Fillet**  
170  
with a side of your choice
- 250g Society Fillet**  
185  
topped with garlic-buttered mushroom served with a butternut puree & crispy smashed potatoes
- 300g Grown-Up Sirlion**  
145  
matured for 28 days & served with a side of your choice

# BUNS

- Wagyu**  
118  
with garlic aioli & melted mature cheddar, topped with a chunky tomato & red onion salsa
- Rib-Eye**  
116  
200g Pure rib-eye patty topped with horseradish cream & balsamic onions

- Crispy Chicken Burger**  
95  
Crispy zingy chicken breast with mozzarella, avocado, crisp lettuce & lemon mayo slaw
- Veg (v)**  
92  
Chickpea, red onion and corn patty with crisp lettuce, harissa mayo, strips of cucumber & feta

- Crispy Prawn Burger**  
115  
Crumbed prawns with avo, lemon mayo slaw & crisp lettuce
- Chicken Prego**  
88  
Succulent chicken breast served on a Portuguese roll, topped with homemade Peri-Peri sauce

- Fillet Prego**  
105  
Succulent beef fillet served on a Portuguese roll, topped with homemade Peri-Peri sauce

# SIDES

- 30**  
Crispy Smashed Potatoes  
Fries  
Onion Rings  
Green Salad
- Honey & Soya Glazed Seasonal Veg**  
Butternut Purée  
Mixed Rice
- 70**  
Biltong Bowl  
served with tabasco

# SAUCES

- 28**  
Triple Mushroom  
Dijon  
Pepper

# DESSERTS

- 55**  
Churros with Bar-One  
Churros with Bar-One & dark chocolate dipping sauce
- Chocolate Brownie**  
with homemade orange ice-cream
- Oozy Chocolate Fondant**
- Trio of Homemade Ice-cream**  
(Vanilla, Chocolate & Salted Caramel)

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— EATERY & CRAFT BAR —

ESTB SOCIETY 2014

