

SMALL PLATES

Dips (each) tzatziki, olive tapenade, hummus or spicy feta • add pita bread 22	79	Mini "G" Burgers 3 mini beef sliders classic secret sauce and onions cheese and pickles	135
Calamari grilled or lightly fried served with homemade aioli	125	Chicken Livers pan seared with onion, garlic, brandy and peri peri sauce served with a toasted bun	110
Baby Squid Heads lightly fried served with homemade aioli	120	Prawn & Avo Stack crispy lettuce and avo stack topped with seared prawns drizzled with spicy mayo	155
Octopus (when available) coal fired with oregano and olive oil served with potato purée	170	Beef Carpaccio Tataki thinly sliced and seared beef fillet topped with pickled onion, teriyaki sauce, wasabi mayo, sesame oil and edamame	170
Rock Shrimp Tempura 6 tempura prawns, spicy mayo sauce served on shredded cos lettuce	160	Beef Trinchado fillet cubes, onion, red wine, chilli and pita bread	140
Mussels in a creamy white wine garlic sauce served with a toasted bun	115	Souvlaki Sticks Beef Fillet - steak basted Chicken	90 80
Prawn Crab Pops 4 panko-dusted prawn and crab pops with a lime soy dipping sauce	110	Skinny Lamb Chops 200g coal grilled	190
Kataifi Prawns wrapped in kataifi pastry, fried and served with spicy mayo	130	Angus Boerewors dry aged served with homemade aioli	120
◆ Halloumi Cheese Cypriot cheese grilled or fried	115	BBQ Wings BBQ grilled chicken wings served with bang bang dipping sauce	110
◆ Spanakopita pastry, filled with spinach and feta, fried	90	Short Rib steak basting	120
◆ Tempura Fried Feta with peppered honey	95	Meze Board (serves 2) grilled halloumi, fried calamari, beef and chicken souvlaki sticks, dolmades, zucchini fritters, kalamata olives, hummus and pita bread	460
◆ Cheese Croquettes medley of cheese served with dipping sauce	90		

SALADS

◆ Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and Danish feta cheese	135	◆ Grilled Corn Salad charcoal grilled corn, rocket, feta cheese, rosa tomatoes, pitted kalamata olives with vinaigrette dressing	140
Chicken Caesar Salad cos lettuce, chicken breast, crispy bacon, parmesan, egg and croutons	175	◆ Nammos Salad shredded cabbage and carrot, avo, orange segments, parmesan, pine nuts and walnuts with nammos dressing	180
Gorgonzola Salad crispy bacon bits, gorgonzola cheese, cos lettuce, tomato, cucumber, red onion with Roquefort dressing	160	Bang Bang Prawn Salad panko-dusted prawns, cos lettuce, avo, rosa tomatoes, cucumber, coriander and chives with bang bang dressing	190
◆ Beetroot & Citrus Salad beetroot, rocket, baby spinach, orange segments, walnuts, red onions, crumbed feta with vinaigrette dressing	150	◆ Caprese Salad Buffalo mozzarella, tomato, fresh basil leaves drizzled with olive oil, basil pesto and balsamic glaze	135

CHARCOAL GRILLED

STEA**B**ASTING **or** GEOR**G**E'S BASTING **or** PEPPER CRUSTED
BBQ olive oil • oregano • herbs crushed black pepper

CHALMAR

minimum 21 days matured pure beef wet-aged and handcut by our master butcher served with a choice of side *subject to price variation

Rump	250g 350g	270 320
Fillet	200g 300g	295 345
Sirloin	250g 350g	270 320
Ribeye	300g	345

PRIME CUTS ON THE BONE

Tomahawk - Ribeye (sliced)	600g	410
Tomahawk - Pork Chop (sliced)	600g	280
T- Bone (sliced)	500g	370
T- Bone Fiorentina (sliced)	1kg	720
Fillet on the Bone	500g	370
Wing Rib	500g	380
Skinny Lamb Chops (8)	500g	395

PREMIUM BEEF CUTS

Dry-aged 35 days + (when available)

Angus Chicago Ribeye on the Bone	700g	610
Angus T- Bone	500g	435
Angus Sirloin on the Bone	400g	395
Angus Rump	300g	325

GEORGE'S RIBS

marinated in our unique basting

Beef Ribs	Half Rack	320
	Full Rack	430
Pork Ribs	Half Rack	335
	Full Rack	450

SAUCES R42 each

Mushroom & Truffle | Monkey Gland | Chimichurri
Madagascan Green Peppercorn | Mature Cheddar

COMPOUND BUTTER R42 each

torched table side

Garlic & Chives garlic and chives	George's Butter parsley, paprika, garlic and chilli flakes
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GEORGE'S APPROVED

Meat Platter for Two 595
beef fillet and chicken souvlaki sticks, Angus boerewors, skinny lamb chops, chicken wings, short rib and fresh cut chips

Souvlaki Sticks

marinated beef fillet or chicken sticks served with fresh cut chips, pita bread, sliced tomato, red onion and a choice of dip
Beef Fillet 225 | Chicken 205

Steak & Prawns (with a choice of side) 385
250g sirloin steak, topped with 4 deshelled prawns with a creamy white wine, garlic and parsley sauce

Chargrilled Baby Chicken (with a choice of side) 245
peri peri or lemon and oregano

Chicken Fillets (with a choice of side) 180
coalgrilled chicken fillets with olive oil, lemon and oregano

HANDMADE BURGERS *unless option available

served with a choice of side *subject to price variation *add bacon 30

George's Beef Burger 165
250g premium beef, gherkins, tomato, red onion and secret sauce
• add cheddar cheese 10

Cheese & Monkey Gland Burger 175
250g premium beef, gherkins, cheddar cheese, tomato, red onion and monkey gland sauce

Mushroom, Truffle & Cheese Burger 180
250g premium beef, cheddar cheese, gherkins, tomato, red onion, mushroom and truffle sauce

Wagyu Burger 190
200g premium Wagyu beef, gherkins, tomato, red onion and secret sauce

Big "G" Angus Beef Burger 220
2x150g premium Angus beef, gherkins, red onion, tomato, emmental cheese and secret sauce

Chicken Burger 170
2x grilled chicken fillets with tomato, lettuce, red onion and bang bang sauce

Killer Steak Burger 195
150g fillet steak, melted cheddar and mozzarella cheese, lettuce, tomato, grilled onions, pickles and BBQ sauce

Gourmet Smash Burger 240
2x 150g Wagyu beef, cheddar cheese, bacon, gherkins, tomato, lettuce, red onion and secret sauce

◆ Veggie Burger 150
100% plant-based burger, emmental cheese with lettuce, tomato, red onion, BBQ and aioli

PASTA *choice of penne or linguine

Angus Bolognese 170 Prawn & Calamari 290
Chalmar beef mince, fresh tomato and smoked garlic with chilli flakes, garlic, parsley, white wine and a touch of cream

Chicken & Chorizo 195 Seafood 320
red wine, chicken breasts, chorizo sausage tossed in a chilli rose sauce prawns, kingklip, mussels, calamari with chilli flakes in a pomodoro and white wine sauce

Fillet 210 Chicken Pesto 195
creamy mushroom and truffle sauce with grilled beef fillet strips grilled chicken, mushrooms, basil pesto and roasted rosa tomatoes

FRESH & RAW

George's Roses (4 pc) salmon roses with spicy mayo, teriyaki, tempura crumbs and sesame oil	170
Rainbow Reloaded (8 pc) salmon, tuna & avo rainbow roll topped with tempura flakes, spring onion and caviar	220
Rock Shrimp Tempura Roll (8 pc) salmon california roll topped with tempura prawns and spicy mayo	240
G-Wagon (8 pc) 4pc salmon rainbow reloaded roll 4pc salmon california roll and crispy shrimp tempura	240
Spicy Valcano (8 pc) seared salmon or tuna with spicy mayo	210
Salmon Tataki Norwegian salmon seared with spicy soya	175
Prawn & Salmon Bowl Norwegian salmon, prawn, crispy rice, avo, edamame, chopped nori and sesame seeds with a soy, sriracha and honey dressing	225
Salmon Sashimi (4 pc) Norwegian salmon freshly sliced	150
George's Favourite Platter (14 pc) 2x george's roses, 4x tiger roll, 4x salmon rainbow reloaded roll, 4x rock shrimp roll	445

SEAFOOD served with a choice of side *subject to price variation

Calamari tubes grilled or fried	240
Kingklip 300g grilled fresh fillet of kingklip with lemon butter	325
Fresh Hake grilled or lightly fried	210
Fresh Hake & Calamari Platter grilled hake and calamari	330
King Prawns (8) served with our unique Mozambican basting	395
Peri Peri King Prawns (8) deshelled peri peri king prawns served with spicy rice	395
Norwegian Salmon seared salmon served with a teriyaki sauce on julienne veg	390
Prawn Curry spicy prawn curry, flavoured with coconut milk and served with basmati rice and sambals	230
Seafood Platter 4 king prawns, grilled calamari tubes, fried squid heads, 2 kingklip grilled skewers served with spicy rice and chips	495

SIDES

Roasted Potato Wedges with lemon & oregano	50	Roasted Butternut with crumbed feta and pumpkin seeds	55
Fresh Cut Chips (classic or round) Plain	45	Crisped Onion Rings	50
Next Level with oregano & homemade aioli dipping sauce	55	Spicy Basmati Rice	50
Sweet Potato Fries	65	Creamed Spinach	60
Zucchini Fries with grated parmesan cheese	65	Aegean House Salad shredded cabbage, celery, kalamata olives, feta mousse with olive oil and lemon dressing	45
Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives	55		

SWEET STREET

George's Chocolate Mousse our signature	115
Baked Chocolate Fondant (prep time 15min) Lindt 70% dark chocolate served with vanilla ice-cream	120
Baklava Cheesecake baked cheesecake topped with crunchy phyllo, chopped nuts and syrup	120
Caramel Mint Crisp crumbed biscuits layered with caramel, cream and mint crisp	105
Ekmek Kataifi layered custard and whipped cream, kataifi pastry in syrup with crushed pistachios	95
Crème Brûlée vanilla custard topped with caramelized sugar	90
Malva Pudding traditional Malva pudding served with custard and vanilla ice-cream	115
Ice-Cream & Hot Chocolate Sauce vanilla ice-cream with homemade hot chocolate sauce	95



MENU

Right of admission reserved. Ingredients may vary subject to availability and seasonality. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. ♦ Vegetarian
All extras will be charged and a surcharge may apply for substitutions.
All olive oil used is extra virgin. Portion weights are raw weights. Ts & Cs apply.
www.georgesgrillhouse.co.za



The Neighbourhood Square:
087 138 4615
Bedford Square:
011 615 0155
Hyde Park Corner:
010 065 1618
The Zone Rosebank:
010 497 5447
Menlyn Maine Central Square:
010 746 8948