CMAII DIATEC

segments, walnuts, red onions, crumbed feta

with vinaigrette dressing

SMALL PLA	Z T E	: 5	
Dips (each) tzatziki, olive tapenade, hummus or spicy feta • add pita bread 22	75	Mini "G" Burgers 3 mini beef sliders classic secret sauce and onions cheese and pickles	125
Calamari grilled or lightly fried served with homemade aioli	120	Chicken Livers pan seared with onion, garlic, brandy peri peri sauce served with a toasted	
Baby Squid Heads lightly fried served with homemade aioli	120	Prawn & Avo Stack crispy lettuce and avo stack topped v seared prawns drizzled with spicy ma	
Octopus (when available) coal fired with oregano and olive oil served with potato purée	160	Beef Carpaccio Tataki thinly sliced and seared beef fillet toppe with pickled onion, teriyaki sauce, wasa mayo, sesame oil and edamame	
Rock Shrimp Tempura 6 tempura prawns, spicy mayo sauce served on shredded cos lettuce	155	Beef Trinchado fillet cubes, onion, red wine,	140
Mussels in a creamy white wine garlic sauce served with a toasted bun	115	chilli and pita bread Souvlaki Sticks Beef Fillet – steak basted	90
Prawn Crab Pops	110	Chicken	80
4 panko-dusted prawn and crab pop with a lime soy dipping sauce		Skinny Lamb Chops 200g coal grilled	180
Kataifi Prawns wrapped in kataifi pastry, fried and served with spicy mayo	130	Angus Boerewors dry aged served with homemade aio	115 li
◆ Halloumi Cheese Cypriot cheese grilled or fried	110	BBQ Wings BBQ grilled chicken wings served with bang bang dipping sauce	110 th
Spanakopita pastry, filled with spinach and feta, f	90 ried	Short Rib steak basting	115
◆ Tempura Fried Feta with peppered honey	95	Meze Board (serves 2) grilled halloumi, fried calamari,	460
Cheese Croquettes medley of cheese served with dipping sauce	90	beef and chicken souvlaki sticks, doln zucchini fritters, kalamata olives, hun and pita bread	,
SALADS			9
♦ Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and Danish feta cheese	125	Grilled Corn Salad charcoal grilled corn, rocket, feta c rosa tomatoes, pitted kalamata oliv vinaigrette dressing	
Chicken Caesar Salad cos lettuce, chicken breast, crispy bac parmesan, egg and croutons	165 con,	Israeli Salad chopped tomato, cucumber, red on parsley, extra virgin olive oil with red wine vinegar	105 nion,
Gorgonzola Salad crispy bacon bits, gorgonzola cheese cos lettuce, tomato, cucumber, red or with Roquefort dressing		Nammos Salad shredded cabbage and carrot, avo orange segments, parmesan, pine and walnuts with nammos dressing	nuts
Beetroot & Citrus Salad beetroot, rocket, baby spinach, orang	145 ge	Bang Bang Prawn Salad panko-dusted prawns, cos lettuce,	185

avo, rosa tomatoes, cucumber, coriander and chives with bang bang dressing

drizzled with olive oil, basil pesto and

Buffalo mozzarella, tomato, fresh basil leaves

Caprese Salad

balsamic glaze

♦ CHARCOAL GRILLED ◆





© 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	260 310
Picanha Rump (sliced)	300g	310
Fillet	200g 300g	280 320
Sirloin	250g 350g	260 310
Ribeye	300g	340

PRIME CUTS ON THE BONE

Tomahawk - Ribeye (sliced)	600g	395
Tomahawk - Pork Chop (sliced)	600g	280
T - Bone (sliced)	500g	365
T - Bone Fiorentina (sliced)	1kg	695
Fillet on the Bone	500g	370
Wing Rib	500g	360
Skinny Lamb Chops (8)	500g	380

PREMIUM BEEF CUTS

Dry-aged 35 days + (when available)

Angus Chicago Ribeye on the Bone	700g	595
Angus T - Bone	500g	430
Angus Sirloin on the Bone	400g	395
Angus Rump	300g	315
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GEORGE'S RIBS

marinated in our unique basting

Beef Ribs	Half Rack Full Rack	310 420
Pork Ribs	Half Rack Full Rack	320 430

SAUCES R40 each

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

COMPOUND BUTTER R40 each

torched table side

Garlic & Chives garlic and chives

George's Butter parsley, paprika, garlic and chilli flakes

ADDDOVED

_	GEORGE'S APPROVED	
	Meat Platter for Two beef fillet and chicken souvlaki sticks, Angus boerewors, skinny lamb chops, chicken wings, short rib and fresh cut chips	580
	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 220 Chicken 195	
	Steak & Prawns (with a choice of side) 250g sirloin steak, topped with 4 deshelled prawns with a creamy white wine, garlic and parsley sauce	365
	Chargrilled Baby Chicken (with a choice of side) peri peri or lemon and oregano	235
	Chicken Fillets (with a choice of side) coalgrilled chicken fillets with olive oil, lemon and oregano	175
Н	ANDMADE BURGERS*bunless option	availabl
	served with a choice of side *subject to price variation *ad	d bacon 3

	<u> </u>	
	George's Beef Burger 250g premium beef, gherkins, tomato, red onion and secret sauce • add cheddar cheese 10	160
	Cheese & Monkey Gland Burger 250g premium beef, gherkins, cheddar cheese, tomato, red onion and monkey gland sauce	170
	Mushroom, Truffle & Cheese Burger 250g premium beef, cheddar cheese, gherkins, tomato, red onion, mushroom and truffle sauce	175
	Wagyu Burger 200g premium Wagyu beef, gherkins, tomato, red onion and secret sauce	185
	Big "G" Angus Beef Burger 2x150g premium Angus beef, gherkins, red onion, tomato, emmental cheese and secret sauce	210
	Chicken Burger 2x grilled chicken fillets with tomato, lettuce, red onion and bang bang sauce	160
	Killer Steak Burger 150g fillet steak, melted cheddar and mozzarella cheese, lettuce, tomato, grilled onions, pickles and BBQ sauce	195
	Gourmet Smash Burger 2x 150g Wagyu beef, cheddar cheese, bacon, gherkins, tomato, lettuce, red onion and secret sauce	240
•	Veggie Burger 100% plant-based burger, emmental cheese with lettuce, tomato, red onion, BBQ and aioli	150

DACTA

PASIA*choice of	penne c	or linguine	
Angus Bolognese Chalmar beef mince, fresh tomato and smoked garlic	170	Prawn & Calamari with chilli flakes, garlic, parsley, white wine and a touch of cream	280
Chicken & Chorizo red wine, chicken breasts, chorizo sausage tossed in a chilli rose sauce	190	Seafood prawns, kingklip, mussels, calamari with chilli flakes in a pomodoro and white wine sauce	315
Fillet creamy mushroom and truffle sauce with grilled beef fillet strips	195	Chicken Pesto grilled chicken, mushrooms, basil pest	190 •

and roasted rosa tomatoes

FRESH & RAW

George's Roses (4 pc) salmon roses with spicy mayo, teriyaki, tempura crumbs and sesame oil	165
Rainbow Reloaded (8 pc) salmon, tuna & avo rainbow roll topped with tempura flakes, spring onion and caviar	215
Rock Shrimp Tempura Roll (8 pc) salmon california roll topped with tempura prawns and spicy mayo	235
G - Wagon (8 pc) 4pc salmon rainbow reloaded roll 4pc salmon california roll and crispy shrimp tempura	235
Spicy Valcano (8 pc) seared salmon or tuna with spicy mayo	195
Salmon Tataki Norwegian salmon seared with spicy soya	170
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	430

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

Calamari tubes grilled or fried	235
Kingklip 300g grilled fresh fillet of kingklip with lemon butter	320
Fresh Hake grilled or lightly fried	195
Fresh Hake & Calamari Platter grilled hake and calamari	320
King Prawns (8) served with lemon butter or peri peri sauce	390
Peri Peri King Prawns (8) deshelled peri peri king prawns served with spicy rice	390
Norwegian Salmon seared salmon served with a teriyaki sauce on julienne veg	380
Prawn Curry spicy prawn curry, flavoured with coconut milk and served with basmati rice and sambals	230
Seafood Platter	490

4 king prawns, grilled calamari tubes, fried squid heads,

2 kingklip grilled skewers served with spicy rice and chips

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	55	Spicy Basmati Rice	50
dipping sauce		Creamed Spinach	60
Sweet Potato Fries	65	Aegean House Salad	45
Zucchini Fries with grated parmesan cheese	65	shredded cabbage, celery, kalamata olives, feta mousse with olive oil and lemon dressing	
Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion,	55		

SWEET STREET

George's Chocolate Mousse our signature	110
Baked Chocolate Fondant (prep time 15min) Lindt 70% dark chocolate served with vanilla ice-cream	115
Baklava Cheesecake baked cheesecake topped with crunchy phyllo, chopped nuts and syrup	115
Caramel Mint Crisp crumbed biscuits layered with caramel, cream and mint crisp	95
Ekmek Kataifi layered custard and whipped cream, kataifi pastry in syrup with crushed pistachios	95
Crème Brûlée 3 Ways vanilla, espresso and chocolate	110
Malva Pudding traditional Malva pudding served with custard and vanilla ice-cream	110
Ice-Cream & Hot Chocolate Sauce	85

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.

vanila ice-cream with homemade hot chocolate sauce

Baglios Frozen Yoghurt 2 scoops, fruits of the forest

www.georgesgrillhouse.co.za



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



