

SMALL PLATES

Dips (each) tzatziki, taramasalata, hummus or spicy feta • add pita bread 19	65	Mini "G" Burgers 3 mini beef sliders classic secret sauce and onions cheese and pickles	105
Calamari grilled or lightly fried served with homemade aioli	109	Chicken Livers pan seared with onion, garlic, brandy and peri peri sauce served with a toasted bun	90
Baby Squid Heads lightly fried served with homemade aioli	109	Prawn & Avo Stack crispy lettuce and avo stack topped with seared prawns drizzled with spicy mayo	150
Octopus (when available) coal fried with oregano and olive oil served with potato purée	145	Beef Carpaccio Tataki thinly sliced and seared beef fillet topped with pickled onion, teriyaki sauce, wasabi mayo, sesame oil and edamame	160
Rock Shrimp Tempura 6 tempura prawns, spicy mayo sauce served on shredded cos lettuce	135	Beef Trinchado fillet cubes, onion, red wine, chilli and pita bread	130
Prawn Spring Rolls prawn, mozzarella cheese and coriander served with dipping sauce	90	Grill Skewer Beef Fillet - Steak basted Chicken	85 75
Prawn Crab Pops 4 panko-dusted prawn and crab pops with a lime soy dipping sauce	110	Skinny Lamb Chops coalgrilled (4)	160
◆ Halloumi Cheese Cypriot cheese grilled or fried	90	Angus Boerewors dry aged served with homemade aioli	98
◆ Spanakopita phyllo pastry filled with spinach and feta	85	BBQ Wings BBQ grilled chicken wings served with bang bang dipping sauce	95
◆ Tempura Fried Feta with peppered honey	95	Meze Board (serves 2) grilled halloumi, fried calamari, beef and chicken grill skewers, dolmades, zucchini fritters, kalamata olives, hummus and pita bread	450
◆ Cheese Croquettes medley of cheese served with dipping sauce	85		

SALADS

◆ Horiatiki Salad classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives and feta cheese • Local Feta • Imported Greek Feta	115 145	◆ Grilled Corn Salad charcoal grilled corn, rocket, feta cheese, rosa tomatoes, pitted kalamata olives with vinaigrette dressing	130
Chicken Caesar Salad cos lettuce, chicken breast, crispy bacon, parmesan, egg and croutons	160	◆ Israeli Salad chopped tomato, cucumber, red onion, parsley, extra virgin olive oil with red wine vinegar	90
House Biltong Salad mixed greens, roasted pears, gorgonzola cheese, biltong shavings, with a fig balsamic glaze	165	◆ Nammos Salad shredded cabbage and carrot, avo, orange segments, parmesan, pine nuts and walnuts with nammos dressing	160
◆ Aegean House Salad shredded cabbage, celery, kalamata olives with feta mousse, olive oil and lemon dressing	115	Bang Bang Prawn Salad panko-dusted prawns, cos lettuce, avo, rosa tomatoes, cucumber, coriander and chives with bang bang dressing	175

CHARCOAL GRILLED

STEAK BASTING  GEORGE'S BASTING  PEPPER CRUSTED

BBQ

olive oil • oregano • herbs

crushed black pepper

CHALMAR

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

Rump	250g 350g 500g	230 280 435
Fillet	200g 300g	250 290
Sirloin	250g 350g	230 280
Ribeye	300g	320

PRIME CUTS ON THE BONE

Tomahawk - Ribeye (sliced)	600g	350
Tomahawk - Pork Chop (sliced)	600g	255
T- Bone (sliced)	500g	330
Fillet on the Bone	500g	335
Skinny Lamb Chops (8)	500g	335

PREMIUM BEEF CUTS

Dry-aged 35 days + (when available)

Angus Chicago Ribeye on the Bone	500g	565
Angus T- Bone	500g	495
Angus Sirloin on the Bone	400g	395
Angus Rump	300g	295
Wagyu Rump (recommended medium-rare)	300g	590

GEORGE'S RIBS

ribs marinated in our unique basting

Beef Ribs	Half Rack Full Rack	290 390
Pork Ribs	Half Rack Full Rack	299 399

SAUCES R39 each

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

COMPOUND BUTTER R39 each

torched table side

Truffle Butter truffle oil, parsley and garlic	George's Butter parsley, paprika, garlic and chilli flakes
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GEORGE'S APPROVED

Meat Platter for Two 450
beef fillet and chicken skewers, Angus boerewors, skinny lamb chops,
pita bread, tzatziki, hummus, tomato, red onions and fresh cut chips

Meat Grill Skewers
marinated beef fillet or chicken skewers served with fresh cut chips,
pita bread, sliced tomato, red onion and a choice of dip
Beef Fillet 205 | Chicken 185

Steak & Prawns (with a choice of side) 345
250g sirloin steak, topped with 4 deshelled prawns, with an ouzo infused
lemon and garlic butter sauce

Chargrilled Baby Chicken (with a choice of side) 215
peri peri or lemon and oregano

Chicken Fillets (with a choice of side) 155
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 150
250g premium beef, gherkins, tomato, red onion and secret sauce
• add cheddar cheese 10

Cheese & Monkey Gland Burger 160
250g premium beef, gherkins, cheddar cheese, tomato, red onion
and monkey gland sauce

Mushroom, Truffle & Cheese Burger 160
250g premium beef, cheddar cheese, gherkins, tomato, red onion, mushroom and
truffle sauce

Wagyu Burger 170
200g premium Wagyu beef, gherkins, tomato, red onion and secret sauce

Big "G" Angus Beef Burger 195
2x 150g premium Angus beef, gherkins, red onion, tomato,
emmental cheese and secret sauce

Chicken Burger 150
2x grilled chicken fillets with tomato, lettuce, red onion and bang bang sauce

Killer Steak Burger 185
150g fillet steak, melted cheddar and mozzarella, lettuce, tomato, grilled onions,
pickles and BBQ sauce

Lobster Royale Burger (when available) 250
tempura lobster tails with lettuce, tomato and secret sauce

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

PASTA

Penne Pomodoro 95 Prawn & Calamari Linguine 235
classic pomodoro sauce with garlic, with chilli flakes, garlic, parsley, white
basil and parmesan shavings wine and a touch of cream

Chicken & Chorizo Pasta 170 Fillet Linguine 190
penne pasta, red wine, chicken creamy mushroom and truffle sauce
breasts, chorizo sausage tossed in with grilled beef fillet strips
a chilli rose sauce

Seafood Linguine 285 Angus Bolognese 150
prawns, kingklip, mussels, linguine, fresh tomato, smoked garlic
calamari, with chilli flakes in a pomodoro and white wine sauce

FRESH & RAW

George's Roses (4pc)	150
salmon roses with spicy mayo, teriyaki, tempura crumbs and sesame oil	
Fully Loaded Salmon Nigiri (2pc)	95
Japanese mayo, teriyaki, toasted sesame seeds and spring onions	
Rock Shrimp Tempura Roll (8pc)	225
salmon California Roll topped with tempura prawns and spicy mayo	
G-Wagon (8pc)	225
4pc Salmon Rainbow Reloaded Roll 4pc Salmon California Roll and Crispy Shrimp Tempura	
Tiger Roll (8pc)	210
tempura prawn, salmon rainbow roll, mayo, teriyaki sauce topped with tempura flakes	
No Rice Roll (8pc)	195
Norwegian salmon, prawn and avo, nori, tempura fried with teriyaki sauce and spicy mayo topped with sesame seeds and spring onion	
Prawn & Salmon Bowl	195
Norwegian salmon, prawn, crispy rice, avo, edamame, chopped nori and sesame seeds with a soy, sriracha and honey dressing	
Salmon Sashimi (4pc)	145
Norwegian salmon freshly sliced	
George's Favourite Platter (14pc)	360
2x George's roses, 4x Tiger Roll, 4x Salmon Rainbow Reloaded Roll, 4x Rock Shrimp Roll	

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

Calamari	225
tubes grilled or fried	
Kingklip	295
300g grilled fresh fillet of kingklip with lemon butter	
Fresh Hake	190
grilled or lightly fried	
Fresh Hake & Calamari Platter	295
grilled hake and calamari	
King Prawns (8)	365
served with lemon butter or peri peri sauce	
Peri Peri King Prawns (8)	365
deshelled peri peri king prawns served with spicy rice	
Norwegian Salmon	350
seared salmon served with a teriyaki sauce on julienne veg	
Seafood Platter	450
4 king prawns, grilled calamari tubes, fried squid heads, 2 kingklip grill skewers served with spicy rice and chips	

SIDES

Roasted Potato Wedges	46	Roasted Butternut	49
with lemon & oregano		with crumbed feta	
Fresh Cut Chips (classic or round)		Crisped Onion Rings	49
Plain	45	Spicy Basmati Rice	49
Next Level	55	Creamed Spinach	49
with oregano & homemade aioli dipping sauce		Aegean House Salad	48
Sweet Potato Fries	50	shredded cabbage, celery, kalamata olives with feta mousse, olive oil and lemon dressing	
Zucchini Fries	50		
with grated parmesan cheese			
Horiatiki Salad	46		
classic Greek salad of tomato, cucumber, fresh herbs, red onion, oregano, kalamata olives			

SWEET STREET

George's Chocolate Mousse	90
our signature	
Baked Chocolate Fondant (prep time 15min)	105
Lindt 70% dark chocolate served with vanilla ice-cream	
Baklava Cheesecake	105
baked cheesecake topped with crunchy phyllo, chopped nuts and syrup	
Caramel Mint Crisp	85
crumbed biscuits layered with caramel, cream and mint crisp	
Ekmek Kataifi	90
layered custard and whipped cream, kataifi pastry in syrup with crushed pistachios	
Crème Brûlée 3 Ways	98
vanilla, espresso and chocolate	
Ice-Cream & Hot Chocolate Sauce	75
vanilla ice-cream with homemade hot chocolate sauce	
Sorbet Selection	75
2 flavours	

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.

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MENU

