

# SUMMER COCKTAILS

SOCIETI RIVELARE 83    BISTRO MULE 94    ESPOLOMA 91

*created by mixologists Roxanne Rock & Kyle Williamson*

## STARTERS

CRUDO	artisanally produced, organic, raw or cured - <i>Katrine Puttick</i>	STB
WATERMELON SALAD	mint & vodka dressing, goats' cheese, bitter leaves - <i>Jacques Lagrange</i>	57
SOCIETI CAESAR SALAD	cos, anchovy dressing, anchovies, croûtons, Grana Padano	74
LAMB FETTUCCINE	braised lamb, tomato, basil, Grana Padano - <i>Sylvie Hurford</i>	98
PRAWN SPAGHETTI	fresh tomato, wilted rocket, hint of chilli & oven-roasted garlic - <i>Nkosiyati Khumalo</i>	98
MUSHROOM RISOTTO	cream, spinach, Grana Padano	86

Italian vegan & gluten-free spaghetti available at a surcharge of R15 per portion

PLEASE SEE OUR CHALKBOARDS FOR OUR SUMMER CREATIONS  
SOUP | SALAD | CAPE FISH | SORBET | ICE CREAM | CHEESE PLATE

## MAINS

PRAWNS	garlic bread, oven-roasted garlic, chilli	278
½ CHICKEN VERONIQUE	deboned, flattened with a brick - <i>please allow 25 minutes</i> - <i>Jos Baker</i>	98
PORK BELLY	liquorice bark lacquer, chilli, stone fruit - <i>Grant Davison</i>	157
VEGAN HIYASHI RAMEN	tofu, mushrooms, daikon, miso, garlic, rice noodles - <i>Emilie Gambade</i>	97
SHELLFISH SELECTION	changes daily - <i>Refilwe Moloto</i>	STB
FREE-RANGE OSTRICH BURGER	oats, low GI seed bun, hand cut chips, horseradish slaw	89

200g FILLET 192    300g SIRLOIN 166    200g VENISON 154

wilted spinach, hand cut chips

our steaks are aged for approximately 21 days, and therefore are not as red in colour

BÉARNAISE or MOUTARDE or MUSHROOM & BRANDY or PEPPERCORN & BRANDY 42

## DESSERTS

BUTTERSCOTCH POT DE CRÈME	38
CHOCOLATE NEMESIS	40
BAKED CHEESECAKE	60
LEMON TART	46

10% service charge will be added to parties of 9 or more

@SocietiBistro

# WHITES

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	125ml	750ml
KWV Grenache Blanc	18	88
Terra del Capo Pinot Grigio	21	101
Hartenberg Riesling	36	177
Idiom Bianco di Stellenbosch	36	178
Noble Hill Viognier	44	219
Steenberg Sémillon	71	354
Hakutsuru Sake - 1.8ℓ Bottle	46	638

## BUBBLES

	175ml	750ml
L'Ormarins Brut Classique	53	210
L'Ormarins Brut Rosé	53	210
Alexandra de la Marque Krone	88	352

## BLENDS

	125ml	750ml
Carafe Overmeer Grand Cru - 450ml		30
Carafe Overmeer Stein - 450ml		30
Springfield Miss Lucy	42	210

## CHARDONNAY

Doolhof Unwooded	29	145
Springfield Wild Yeast	45	221
Paul Cluver	84	420

## CHENIN BLANC

A.A. Badenhorst - Secateurs	27	137
Collector's Reserve - <i>The Cape Gardens - Unfiltered</i>	48	238
Fleur du Cap Series Privée - <i>Unfiltered</i>	48	240

## SAUVIGNON BLANC

Noble Hill	23	112
Thelema	31	155
Niñída	34	169
Catherine Marshall	37	183
Waterford	39	194
Springfield Life from Stone	40	200
Collector's Reserve - <i>The Cape Mist - Unfiltered</i>	44	220
Steenberg Rattlesnake - Blanc Fumé	45	224
De Grendel Koetshuis	53	261

# REDS

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	125ml	750ml
Terra del Capo Sangiovese	28	137
Klein Constantia KC Pinot Noir	33	165
Allesverloren Touriga Nacional	39	192
Neethlingshof Malbec	33	164
Idiom Zinfandel/Primitivo	80	399
Idiom Sangiovese	80	399
Steenberg Nebbiolo	82	408

## ROSÉ

Allesverloren Tinta Rosé	20	97
Holden Manz	31	153

## BLENDS

Carafe Overmeer Red - 450ml		30
Marras Swartland Shiraz/Cinsault	26	126
Thelema Mountain Red	28	139
Hartenberg Cabernet/Shiraz	31	154
Holden Manz Visionaire	54	269
Springfield Work of Time	61	305
Delaire Graff Botmaskop	93	464

## CABERNET SAUVIGNON

Nederburg The Winemasters	31	154
Springfield Whole Berry	53	263
Waterford	105	525

## MERLOT

Noble Hill	43	215
Doolhof	55	273
Hartenberg	63	315

## PINOTAGE

Durbanville Hills	26	127
Doolhof Dark Lady	33	162
Fleur du Cap Series Privée - <i>Unfiltered</i>	58	289

## SHIRAZ

Joubert-Tradauw Syrah	53	261
Hartenberg	63	315
Kevin Arnold	82	410

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corkage R30 per bottle  
please see blackboards for limited quantities selection  
we respectfully request not to disturb any celebrities dining with us