BRAAI SOCIETY

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MENU

Meat. Fire. Society.

EST. 2026 / JOHANNESBURG

BEGIN AT THE FIRE

FIRST FLAMES

Small plates, jeqe and bowls made for the table

SMALL PLATES

Charred Lamb Riblets - 200g 125
Hot Braai spice, tomato, onion, herbs and fresh chilli.

Peri-Peri Chicken Livers 85
Creamy peri-peri livers with toasted garlic and herb flatbread.

Charred Corn Ribs V 75
Butter-basted, finished with Parmesan, fresh lime and herbs.

Crispy Prawns 115
Panko-crusted prawns, peri-peri mayonnaise and charred lemon.

FLATBREADS & JEQE

Wild Mushroom V 75
Whipped ricotta, Parmesan, thyme and truffle oil.

Pickled Ox Tongue & Jeqe NEW 85
House achaar, honey-mustard sauce, tagine-spiced mayo, chilli crisp and shatini.

Steak & Caramelised Onion 75
Fire-grilled steak, whipped feta and chimichurri.

BRAAI BOWLS - SERVED ON SPICY RICE

Beef & Chimichurri 145
Chuck steak, shatini and house chimichurri.

Shisa Nyama Lamb Riblets 155
Lamb riblets, shatini and house chimichurri.

Honey Mustard Chicken 135
Chicken thighs with fresh Braai slaw.

THE HEART OF THE MENU

BRAAI & FEAST

Composed feasts, sharing plates and your own combinations

SIGNATURE FEASTS - ONE STARCH & ONE SIDE

The Society 259
300g chuck steak, chicken leg and 150g wors.

The Pitfire 205
300g chuck steak and 150g wors.

The Signature 285
Chicken leg, 150g lamb chop and 350g pork ribs.

The Smokehouse 275
150g lamb chop, 350g pork ribs and 150g wors.

TO SHARE

1kg Pork Ribs / Beef Ribs 419 / 469
Large chips and large coleslaw.

Ribs & Wings 549
1kg pork ribs, eight flame-grilled wings, large chips and large coleslaw. Beef ribs - add 50.

CREATE YOUR FEAST

Build your own, or add individual pieces to any feast above. Includes one starch and one side.

Chuck Steak	125	**Chicken Leg**	95
Flame-Grilled Wings (6)	185	**Lamb Chop**	120
Wors	85	**Pork Ribs (1kg)**	389
Pork Chop	100	**Beef Ribs (1kg)**	419

STARCHES & SIDES

Pap	30	**Braai Slaw**	35
Chips	30	**Shatini (Sambals)**	35
Jeqe (Steamed Bread)	30	**Chakalaka**	35
Spicy Rice	35	**Sweet Corn**	35

SIGNATURES AND THE TABLE

FROM FIRE

The main attraction, seafood, pasta and something sweet

SIGNATURES

600g Bone-In Ribeye & Truffle 355
Charred baby onions, green beans and wild mushroom and truffle sauce.

Honey-Garlic Lamb Chops & Pap Croquettes 315
Tomato-smoor-filled pap croquettes and chakalaka puree.

Hot Skillet-Pressed Chicken 225
Fried jeqe, fresh Braai slaw and house chimichurri.

PASTA

Fillet Pasta 225
Linguine, wild mushroom and truffle sauce, finished with beef jus.

Chilli Fire Prawn Pasta 255
Chilli oil, fresh herbs, Parmesan and charred lemon.

SEAFOOD

Fire-Roasted Kingklip 275
Sweet corn veloute, seasonal vegetables, herb oil and charred lemon.

Fire-Roasted Prawns - 6 / 12 265 / 485
Spicy rice or crispy chips. Coriander butter or chilli-lime sauce.

SAUCES

Mushroom Sauce 45

Chimichurri 35

MAIN ATTRACTION / TO SHARE

1KG TOMAHAWK

Serves 2

795

Chimichurri / duck-fat potatoes / tenderstem broccoli
tomato & herb salsa / wild mushroom sauce

DESSERT

Creme Brulee French Toast 95
Mascarpone cream and berry compote.

Chocolate Tiramisu 95
Dark chocolate mascarpone, cocoa and chocolate shavings.

Umqombothi NEW 95
Umqombothi sponge and ice cream, salted caramel and buttered popcorn.

COLD DRINKS

Coca-Cola / Zero / Sprite / Stoney - 440ml 35

Lipton Peach Iced Tea 45

Appletiser 45

Fruit Juice - Orange / Mango / Cocktail 45

Still / Sparkling Water - 500ml 30

Still / Sparkling Water - 750ml 55

Head Chef: Simele | Sous Chefs: Phiwayinkosi, Oupa, Mpho, Buhle & Emmanuel | Hosts: Asemahle, Nini & Shaan