

EST. 2026



B R A A I S O C I E T Y

MENU

MEAT. FIRE. SOCIETY.



SMALL PLATES

A little something to begin

SMALL PLATES

Charred Lamb Riblets — 200g **125**

Fire-charred lamb riblets seasoned with hot Braai spice, served on a bed of fresh tomato, onion and herb relish, finished with fresh chilli.

Peri-Peri Chicken Livers **85**

Creamy peri-peri chicken livers served with toasted garlic and herb flatbread.

Charred Corn Ribs **75**

Fire-charred corn ribs served over a savoury miso sauce, finished with Parmesan, fresh lime and herbs.

Crispy Prawns **115**

Panko-crusted prawns served with peri-peri mayonnaise and charred lemon.

GARLIC & HERB FLATBREADS

Wild Mushroom **75**

Wild mushrooms, whipped ricotta, Parmesan, thyme and truffle oil.

Peach, Prosciutto & Burrata **75**

Charred peach, prosciutto, creamy burrata, marinated tomatoes, fresh basil and hot honey.

Steak & Caramelised Onion **75**

Caramelised onion, fire-grilled steak, whipped feta and chimichurri.

BRAAI BOWLS

Fire-grilled favourites served on our spicy rice

Beef & Chimichurri **145**

Fire-grilled chuck, shatini and house chimichurri.

Shisa Nyama Lamb Riblets **155**

Flame-grilled lamb riblets, shatini and house chimichurri.

Honey Mustard Chicken **135**

Fire-grilled honey-mustard chicken thighs served with fresh Braai slaw.



SHISA NYAMA

Feasts from the fire

Each feast includes your choice of one starch and one side.

SIGNATURE FEASTS	TO SHARE
The Society 249 300g chuck steak, chicken leg and 150g wors.	1kg Pork Ribs / Beef Ribs 399 / 449 Served with large chips and large coleslaw.
The Pitfire 195 300g chuck steak and 150g wors.	Ribs & Wings 499 1kg pork ribs, eight flame-grilled wings, large chips and large coleslaw. <i>Beef Rib Option — Add 50</i>
The Signature 275 Chicken leg, 150g lamb chop and 350g pork ribs.	The Feast — Serves 4 549 Two 300g chuck steaks, two chicken legs, four 150g wors, two large sides and two large starches.
The Smokehouse 265 150g lamb chop, 350g pork ribs and 150g wors.	

ADD TO YOUR FEAST

Chuck Steak 125	Flame-Grilled Wings (6) 185	Wors 85	Pork Chop 100
Chicken Leg 95	Lamb Chop 120	Pork Ribs (1kg) 299	Beef Ribs (1kg) 349

STARCHES & SIDES

STARCHES	SIDES
Pap 30	Braai Slaw 35
Chips 30	Shatini (Sambles) 35
Jeqe (Steamed Bread) 30	Chakalaka 35
Spicy Rice 35	Sweet Corn 35



FROM THE FIRE

Braai Society signatures and something sweet

SIGNATURES

600g Bone-In Ribeye & Truffle 345

Fire-grilled bone-in ribeye, served with charred baby onions, green beans and wild mushroom and truffle sauce.

Honey-Garlic Lamb Chops & Pap Croquettes 285

300g of fire-grilled lamb chops glazed with honey-garlic sauce, served with tomato-smoor-filled pap croquettes and chakalaka purée.

Hot Skillet-Pressed Chicken 195

Two boneless chicken thigh-and-leg portions, served with fried jege (steamed bread) and fresh Braai slaw, topped with house chimichurri.

PASTA

Fillet Pasta 195

Fire-grilled beef fillet, linguine and wild mushroom and truffle sauce, finished with a beef jus.

SEAFOOD

Fire-Roasted Kingklip 245

Fire-roasted kingklip with charred sweet corn velouté, seasonal vegetables, herb oil and charred lemon.

Fire-Roasted Prawns — 12 265

Twelve prawns roasted over the fire and served with your choice of spicy rice or crispy chips.

CHOOSE YOUR FLAVOUR

Coriander Butter

Rich, aromatic coriander butter with fresh citrus notes.

Chilli-Lime Sauce

Bright citrus balanced with a warm chilli kick.

SAUCES

Mushroom Sauce 45

Chimichurri 35

MAIN ATTRACTION

1KG TOMAHAWK

795

Fire-grilled, rested, sliced and layered over house chimichurri.

SERVED WITH

Duck-fat roast potatoes
Charred tenderstem broccoli
Fresh tomato & herb salsa
Wild mushroom sauce

DESSERT

Crème Brûlée French Toast 95

Brioche French toast, brûléed custard, vanilla ice cream and berry compote.

Chocolate Tiramisu 95

Espresso-soaked savoiardi layered with dark chocolate mascarpone cream, finished with cocoa and chocolate shavings.

Who's in the kitchen

Head Chef: Simele • Sous Chefs: Phwayinkosi, Oupa, Mpho & Buhle
Your Host: Asemahle