

BREAKFAST

Menu

• EST 2018 •

SOCIAL

EATERY • BAR • EVENTS

KEEP IT SOCIAL

BERRY, YOGHURT & GRANOLA POT 🌱 100. layers of berry compote, double-thick yoghurt & toasted granola topped with fresh seasonal berries	CROISSANT, SCRAMBLED EGG & SMOKED SALMON 170. freshly baked croissant with scrambled eggs, smoked salmon and cream cheese
FRESH FRUIT & GRANOLA BOWL 🌱 105. seasonal fruit salad, double-thick yoghurt, chia seeds and toasted granola with a drizzle of ginger & mint syrup	SOCIAL BREAKFAST BUN 125. toasted brioche bun with your choice of: – aioli, crispy bacon, fried egg & white cheddar with tomato relish – savoury mince, fried egg, white cheddar with tomato relish
SOCIAL OATS 🌱 92. creamy oats with banana, maple syrup, toasted almonds & a dusting of cinnamon – MILK ALTERNATIVE: almond milk / oat milk – add 15.	FULL SOCIAL BREAKFAST 165. 2 eggs, crispy farm bacon, country-style pork sausage, mushrooms & grilled tomato with toast, butter & jam
CROISSANT BOARD 78. freshly baked croissant served with boerenkaas, jam & butter (choose between strawberry, gooseberry or marmalade)	SOCIAL OMELETTE 155. chive omelette filled with feta cheese, bacon & mushrooms served with toast & butter
POWER AVO & TOAST 🌱 100. two poached eggs & smashed avocado on rye toast – OPTIONS: add bacon 45. add smoked salmon 65. add grated cheese 28.	RUSTIC OMELETTE 155. pan-fried chorizo, mature cheddar, rocket & chilli cherry tomato relish served with toast & butter
VEGAN POWER AVO 🌱🌱 105. fried tomato, mushroom & smashed avocado on rye toast	CANADIAN FRENCH TOAST 150. crispy bacon, maple syrup, fried banana & a dusting of cinnamon
CROISSANT, SCRAMBLED EGGS & BACON 135. freshly baked croissant with scrambled eggs & crispy farm bacon served with tomato relish	HAM & CHEESE FRENCH TOAST 150. toasted breakfast sandwich with classic hickory ham and white cheddar cheese served with tomato relish

BEVERAGES

JUICE OF THE DAY freshly pressed fruit & vegetable juice	55.
CAPPUCCINO	40.
ESPRESSO – SINGLE	28.
ESPRESSO – DOUBLE	32.
CEYLON / ROOIBOS TEA	30.
SOCIAL HOT CHOCOLATE	50.
CORTADO	36.
AMERICANO	35.
CAFÉ LATTE	45.
HERBAL TEAS	36.
MILK ALTERNATIVE almond/oat – add:	15.

Social Eatery uses: Free Range Eggs. Bacon & Pork Sausages sourced from local suppliers.

🌱 VEGETARIAN 🌱🌱 VEGAN

SOCIAL SOUP OF THE DAY **V** 72.

hearty bowl of soup with fresh baked bread

SOCIAL SALAD **V** 125.

feta, olives, croutons, cherry tomatoes, caramelized beetroot & rocket with a balsamic reduction vinaigrette

SALT & PEPPER CHICKEN SALAD 165.

salt & pepper spiced grilled free-range chicken breast, salad leaves and avocado with toasted sesame and sunflower seeds with a sesame oil dressing

CALAMARI & AUBERGINE SALAD 185.

grilled baby calamari, roasted aubergine, mange tout, tender-stem broccoli with a pickled ginger, soya and rice wine vinegar dressing

– **VEGAN OPTION:** replace calamari with avocado **VV** 165.

SMOKED SALMON SALAD 185.

smoked salmon, avo, mange tout with dressed salad leaves topped with toasted sunflower seeds, pickled ginger, toasted nori flakes, miso mayo & micro greens

BOBOTIE SPRING ROLLS 100.

cape malay bobotie spring rolls served with cape fruit chutney & yoghurt raita

MEDITERRANEAN DELI BOARD 195.

toasted ciabatta with boerenkaas / brie / pepper salami / coppa / black forest ham / dill pickles / pickled onion / spiced beetroot relish / marinated olives / dijonaise

SOCIAL BURGER 210.

200g beef burger with crisp streaky bacon, mature cheddar and caramelized onion on a sesame seed bun, served with seasoned fries

SOCIAL 50/50 BURGER 215.

homemade beef & pork mince patty with Gruyere cheese, sautéed mushrooms, red onion marmalade, aioli & pickles, served with seasoned fries

FISH BURGER 200.

battered hake fillet with tartare slaw & Sriracha mayo & pickles, served with seasoned fries

SOCIAL VEG BURGER **VV** 170.

naked vegan veggie burger with smashed avocado & tomato relish plus rocket & pickles served with seasoned fries or side salad

CHICKEN CORONATION SANDWICH 140.

open toasted sourdough sandwich with spiced chicken mayo, coriander, micro greens & peach & tomato relish

GRILLED CHICKEN CIABATTA 185.

lemon & smoked paprika marinated chicken breast, grilled and served on rocket, pickles and toasted ciabatta, with seasoned fries and harissa mayo

CRUMBED CHICKEN & MUSHROOM CIABATTA 200.

toasted ciabatta, pickles, bacon & crumbed chicken breast fillet topped with a creamy mushroom & parmesan sauce served with seasoned fries

SMOKED SALMON ON RYE 185.

toasted rye, herbed cream cheese, smoked salmon, baby capers, pickled red onion, rocket & microgreens

ASIAN BEEF WRAP 175.

pan-fried Asian-style beef sirloin, hummus, lettuce, red cabbage & carrot with spring onions, toasted seeds and sweet chilli & soya mayo & seasoned fries

SOCIAL CHICKEN WRAP 165.

marinated chicken fillet, hummus, shredded greens, aubergine, sun-dried tomatoes, roasted butternut, harissa mayo & seasoned fries

MEDITERRANEAN VEGGIE WRAP **V** 150.

hummus, shredded greens, aubergine, roasted butternut, feta, sun-dried tomatoes, harissa mayo & seasoned fries

FISH & CHIPS 225.

line-caught hake deep fried in beer batter or grilled with lemon and herbs, served with a zesty tartar sauce and your choice of fries or side salad

SWEET POTATO FISH CAKES 160.

rustic fish cakes with sriracha mayo and your choice of seasoned fries or side salad

NORTH THAI LAKSA BOWL **VV** 165.

noodles, Asian green veg in a yellow Thai curry broth topped with coriander & toasted peanuts

– **ADD:** free-range chicken breast **60.**

SIDES	SEASONED FRIES	55.
	SOCIAL SIDE SALAD	75.

KIDS	BBQ CHEESE BURGER & FRIES	110.
	CRUMBED CHICKEN BURGER & FRIES tomato mayo	110.
	SPAGHETTI BOLOGNAISE	120.
	CRISPY CHICKEN POPS & FRIES sweet chilli mayo	110.

TO FINISH

ICE CREAM & DARK CHOCOLATE SAUCE 75.

full-cream vanilla ice cream with our Social hot, dark chocolate sauce

CHOC CHIP COOKIE & ICE CREAM 70.

home-made chocolate chip cookie with vanilla ice cream and a dollop of chocolate sauce

GELATO OF THE DAY 95.

two scoops of homemade Italian Gelato

BERRY & CHOCOLATE TREAT **VV** 95.

2 scoops vegan chocolate ice cream with berry compote, topped with a hazelnut crumble

BAKED VANILLA CHEESECAKE 78.

baked vanilla bean cheesecake with blueberry compote

BERRY CRUSH 76.

seasonal berries with layers of meringue crumble, berry compote and full-cream vanilla ice cream

SOCIAL CHEESEBOARD 170.

selection of premium hard and soft cheese with savoury crackers and watermelon preserve

SOCIAL MILKSHAKE 60.

variety of flavours

Sweet Treats

DESSERT

ICE CREAM & DARK CHOCOLATE SAUCE 75.

full-cream vanilla ice cream with our decadent Social hot, dark chocolate sauce

CHOC CHIP COOKIE & ICE CREAM 70.

home-made chocolate chip cookie with vanilla ice cream and a dollop of chocolate sauce

GELATO OF THE DAY 95.

two scoops of homemade Italian Gelato

BERRY & CHOCOLATE TREAT 95.

2 scoops vegan chocolate ice cream with berry compote, topped with a hazelnut crumble

BAKED VANILLA CHEESECAKE 78.

oven-baked vanilla bean cheesecake with a blueberry compote

BERRY CRUSH 76.

seasonal berries with layers of meringue crumble, berry compote and full-cream vanilla ice cream

SOCIAL CHEESEBOARD 170.

selection of premium hard and soft cheese with savory crackers and watermelon preserve

Drinks

COFFEES

CAPPUCCINO 40. CORTADO 36.

SINGLE ESPRESSO 28. AMERICANO 35.

DOUBLE ESPRESSO 32. CAFÉ LATTE 45.

MILK ALTERNATIVE: almond milk / oat milk – add 15.

TEAS

CEYLON OR ROOIBOS 28. HERBAL 36.

HOT CHOCOLATE

SOCIAL HOT CHOCOLATE 50.

decadant hot chocolate

MILKSHAKES

SOCIAL MILKSHAKE 60.

variety of flavours



Social Kids

BBQ CHEESE BURGER 110.

served with fries

CRUMBED CHICKEN BURGER 110.

with tomato mayo and fries

CRISPY CHICKEN POPS & FRIES 110.

with sweet chilli mayo

SPAGHETTI BOLOGNAISE 120.

SOCIAL EATERY

- Social Eatery uses organic and free-range produce from local suppliers wherever possible.
- Service charge is not included in prices and is at your discretion.
- Tables of 8 or more will attract a 10% service charge.
- All tips go directly to your waitron.

OPEN 7 DAYS A WEEK | 7AM – 10PM



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COUNTRY ESTATE

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NOVEMBER 2025

DINNER MENU



Starters

V VEGETARIAN **VV** VEGAN

STARTERS & LIGHTER BITES

BEETROOT & BLACK FOREST BRUSCHETTA 100.

toasted sourdough topped with spiced beetroot relish, cream feta, black forest ham & rocket, dressed with a balsamic & pomegranate reduction

CHORIZO & BABY CALAMARI BRUSCHETTA 150.

pan-fried chorizo & baby calamari tossed in a tomato & chilli sauce, served on toasted sourdough with rocket leaves

SOCIAL SOUP OF THE DAY **V** 72.

hearty bowl of soup with fresh baked bread

BOBOTIE SPRING ROLLS 100.

cape malay bobotie spring rolls served with cape fruit chutney & yoghurt raita

CRISPY CALAMARI TENTACLES 150.

crispy deep-fried calamari tentacles with rice wine vinegar & sesame oil dipping sauce and soya & sweet chilli sauce

BUTTERBEAN & CORN FRITTERS **VV** 160.

butterbean & corn fitters with Asian coleslaw and a side of chilli jam & soya sauce

MEDITERRANEAN DELI BOARD 195.

toasted ciabatta with boerenkaas / brie / pepper salami/ coppa / black forest ham / dill pickles / pickled onion / spiced beetroot relish / marinated olives / dijonnaise

SOCIAL SALADS

SOCIAL SALAD **V** 125.

feta cheese, olives, rustic croutons, cherry tomatoes, caramelized beetroot and rocket with a balsamic reduction vinaigrette

SALT & PEPPER CHICKEN SALAD 165.

salt & pepper spiced grilled free-range chicken breast, salad leaves and avocado with toasted sesame and sunflower seeds with a sesame oil dressing

CALAMARI & AUBERGINE SALAD 185.

grilled baby calamari, roasted aubergine, mange tout, tender-stem broccoli with a pickled ginger, soya and rice wine vinegar dressing

– **VEGAN OPTION:** replace calamari with avocado **VV** 165.

SMOKED SALMON SALAD 185.

smoked salmon, avo, mange tout with dressed salad leaves topped with toasted sunflower seeds, pickled ginger, toasted nori flakes, miso mayo & micro greens

Mains

CLASSICS

SOCIAL BURGER 210.

200g beef burger with crisp streaky bacon, mature cheddar and caramelized onion on a sesame seed bun, served with seasoned fries

SOCIAL 50/50 BURGER 215.

homemade beef & pork mince patty with Gruyere cheese, sautéed mushrooms, red onion marmalade, aioli & pickles, served with seasoned fries

FISH BURGER 200.

battered hake fillet with tartare slaw & Sriracha mayo & pickles, served with seasoned fries

SOCIAL VEG BURGER **V** 170.

naked vegan veggie burger with smashed avocado & tomato relish plus rocket & pickles served with seasoned fries or side salad

GRILLED CHICKEN CIABATTA 185.

lemon & smoked paprika marinated chicken breast, grilled and served on rocket, pickles and toasted ciabatta, with seasoned fries and harissa mayo

CRUMBED CHICKEN & MUSHROOM CIABATTA 200.

toasted ciabatta, pickles, bacon & crumbed chicken breast fillet topped with a creamy mushroom & parmesan sauce served with seasoned fries

GRILLED STEAK SANDWICH 270.

grilled sirloin between toasted ciabatta with rocket, pickles, mustard mayo and a chilli and coriander relish

SOCIAL BOWLS & PASTA

NORTH THAI LAKSA BOWL **VV** 165.

noodles & Asian green veg in a yellow Thai curry broth topped with coriander & toasted peanuts

– **ADD: FREE-RANGE CHICKEN BREAST** 60.

SOCIAL TERIYAKI BOWL **BEEF** 210. **CHICKEN** 200.

your choice of sliced Chalmar beef sirloin or free-range chicken breast with mushrooms, corn, tender stem broccoli & mange tout tossed in a teriyaki sauce, served on egg noodles

ROASTED GARLIC & MUSHROOM TAGLIATELLE 175.

pan-fried mixed mushrooms tossed in a roasted garlic, thyme & cream sauce on tagliatelle, topped with toasted garlic & herb bread crumbs

– **ADD: SMOKED BACON** 48. **CHICKEN BREAST** 60.

CALAMARI & CHORIZO PUTTANESCA 200.

pan-fried calamari, chorizo, chilli, capers, olives & cherry tomatoes tossed with spaghetti & fresh herbs

FISH & SEAFOOD

SWEET POTATO FISH CAKES 160.

rustic fish cakes with sriracha mayo and your choice of seasoned fries or side salad

WEST COAST MUSSEL BOWL 185.

steamed full-shell mussels in a creamy white wine, parmesan & herb sauce, served with toasted ciabatta – **STARTER PORTION** 115.

FISH & CHIPS 225.

line-caught hake deep fried in beer batter or grilled with lemon and herbs, served with a zesty tartare sauce and your choice of fries or side salad

GRILLED HAKE FILLET 230.

fillet of hake grilled and served with a sumac, olive, tomato & herb salsa, tender stem broccoli and crushed baby potatoes

HOUSE SPECIALS

BAHARAT CHICKEN KEBABS 160.

Moroccan yoghurt-marinated chicken kebabs served on butterbean hummus, served with toasted ciabatta & pickled apricot salsa

SOCIAL SIRLOIN STEAK 320.

prime Chalmar beef sirloin daily chef's special

CHIMICHURRI RIB-EYE STEAK 335.

grilled Chalmar rib-eye steak served with Argentinian chimichurri sauce, seasonal vegetables & spiced potato wedges

LAMB SHANK 320.

slow braised lamb shank in a spiced tomato & fennel sauce served with sweet potato mash and parsley, almond & chilli gremolata

SOCIAL LAMB CURRY 295.

bo-kaap style lamb curry served with sambals, poppadum & basmati rice

OXTAIL VINDALOO CURRY 270.

authentic oxtail vindaloo, slow-cooked until tender served with sambals, poppadum & basmati rice

CAPE MALAY SEAFOOD CURRY 315.

linefish, prawn tails, mussels & baby calamari simmered in an aromatic Cape Malay curry sauce with basmati rice, poppadum & sambals

BUTTERNUT & CHICKPEA KORMA **VV** 175.

korma of butternut, chickpea & spinach topped with toasted cashew nuts, served with tomato & coriander relish and basmati rice

– **ADD: FREE-RANGE CHICKEN BREAST** 60.

SOCIAL SIDES

SEASONED FRIES 55.

SOCIAL SIDE SALAD 75.

Red Wines

PINOTAGE



ARBEIDSGENOT PINOTAGE	75.	300.
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Supple and silky-smooth, a lovely Pinotage with full flavour.

BEYERSKLOOF PINOTAGE RESERVE	400.
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Excellent balance from the 'Home' of Pinotage – concentrated flavours and a smooth character.

MERLOT



RIETVALLEI JOHN B MERLOT	50.	200.
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Attractive red berry fruit on the nose with a smooth, juicy tannin structure.

ALVI'S DRIFT SIGNATURE MERLOT	65.	260.
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A lovely full-bodied blend of fruit, oak and tannin with soft tobacco and cherry flavours on the nose and palate.

HERMANUSPIETERSFONTEIN 'POSMEESTER'	320.
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Aromas of red fruit and spice. The palate is smooth and easy-drinking.

STELLENBOSCH RESERVE MERLOT	380.
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Bright & bold red fruit flavours with fine, ripe tannins. A balanced wine with complexity and depth.

PINOT NOIR



JULIEN SCHAAL MOUNTAIN VINEYARDS PINOT NOIR	90.	360.
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Delicate earthy aromas with dark berry flavours and just a touch of oak from Elgin-sourced grapes.

CREATION ESTATE PINOT NOIR	490.
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Attractive red berry flavours – sheer romance in a glass!

CABERNET FRANC



RAATS DOLOMITE CABERNET FRANC	95.	380.
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Classically-styled after the wines of St-Émilion, but with modern accessibility. Rich flavours & silky tannins.

CABERNET SAUVIGNON



BOSMAN GENERATION 8 CABERNET SAUVIGNON	70.	280.
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Beautiful berry aromas with a velvety mouth-feel and a fruity, lingering finish.

RIETVALLEI CABERNET SAUVIGNON	85.	340.
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Popular juicy Cabernet from alluvial soils in warm Robertson.

LA MOTTE CABERNET SAUVIGNON	440.
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A full-bodied wine with berry & plum flavours and a hint of minerality. Firm but accessible tannins.

SHIRAZ | SYRAH



SARONSBERG PROVENANCE SHIRAZ	80.	320.
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Judiciously-oaked Shiraz with intense colour and plentiful ripe black fruit.

NEIL ELLIS GROENEKLOOF SYRAH	95.	380.
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Medium-bodied Syrah sourced from low-yielding bush vines. Bright dark fruit on the nose with a well-balanced palate & elegant tannins.

KEERMONT SYRAH	560.
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A blend of 3 different Syrah vineyards from the estate result in a superb wine with a rich finish. Lavender, cherries & vanilla on the nose with elegant flavours of dark strawberry and herbs.

RED BLENDS



THE WOLFTAP RED	55.	220.
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Syrah / Mourvèdre / Viognier Rich perfumed nose with smooth and opulent dark fruit flavour.

WATERFORD PECAN STREAM PEBBLE HILL	70.	280.
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A unique blend in it's class with Italian & Spanish grape varieties – balanced, fruit-forward aromatics.

MILES MOSSOP THE INTRODUCTION RED BLEND	95.	380.
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Dapper Cabernet-led blend with smoky dark berry and sweet tobacco flavours.

SIJNN LOW PROFILE	110.	440.
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Single vintage red blend from Malgas region – elegantly weighted & poised with layered black fruit.

Rosé / Blush Wines



RIETVALLEI JOHN B ROSÉ	50.	200.
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Berry fruit flavours from Cinsaut grapes with a good lift of fresh acidity.

CEDERBERG SUSTAINABLE ROSÉ	65.	260.
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A crisp, dry organic Shiraz Rosé, grown high in the Cederberg mountains.

CREATION ROSÉ	320.
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Pale salmon hued, firmly dry and lively.

WINE LIST



Social Eatery uses the 'La Verre de Vin' wine preservation system to ensure all wines offered by the glass are in perfect condition.

GLASS OF WINE		190 ml	BOTTLE OF WINE		750 ml*
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* Unless otherwise stated

Bubbly

RIETVALLEI JOHN B BRUT CHARDONNAY	75.	300.
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Surprisingly refined bubbly with balanced citrus flavours made from 100% Chardonnay.

PIERRE JOURDAN BELLE ROSÉ	440.
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An elegant Pinot Noir rosé Cap Classique with fresh acidity and red fruit on the palate. Ideal for sharing and celebrating!

GENEVIEVE BLANC DE BLANC CAP CLASSIQUE	650.
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Aged for 3 years on the lees this is a crafted Cap Classique with fine & refined bubbles!

White Wines

RIETVALLEI JOHN B CHENIN BLANC	50.	200.
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Uncomplicated & fresh, tropical Chenin from the Robertson region.

MULDERBOSCH STEEN-OP-HOUT CHENIN BLANC	75.	300.
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Complexity and depth of flavours with citrus freshness from Stellenbosch.

RAATS ORIGINAL CHENIN BLANC	365.
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Bruwer Raats takes this variety seriously, coaxing aromas of golden delicious apples and citrus flavours from the grape. One of the most versatile wines to pair with food.

CHARDONNAY		
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ROBERTSON WINERY CHARDONNAY	50.	200.
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A well-balanced Chardonnay with fresh citrus & gentle oak flavours and a clean finish.

VRIESENHOF UNWOODED CHARDONNAY	75.	300.
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Rich & ripe unoaked Chardonnay bursting with fruit. Hints of citrus & green apples on the nose & palate.

BOSMAN HEMEL-EN-AARDE CHARDONNAY	400.
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Lightly-oaked with fine fruit expression & supple minerality.

SAUVIGNON BLANC

ALVI'S DRIFT SIGNATURE SAUVIGNON BLANC	55.	220.
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Light and fruity Sauvignon Blanc with aromas of cut grass and asparagus.

HERMANUSPIETERSFONTEIN 'KAALVOET MEISIE'	80.	320.
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Crisp wine driven by freshness and mouth feel. European minerality, nuances of fresh fynbos spice & green apple.

UVA MIRA THE MIRA SAUVIGNON BLANC	375.
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Fresh and elegant with flintiness & purity of fruit with tropical notes.

WHITE BLENDS

THE WOLFTRAP WHITE	55.	220.
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Perfumed peach & pear from Viognier, Chenin & Grenache Blanc, 20% wooded portion provides subtle weight.

HAUTE CABRIERE CHARDONNAY PINOT NOIR	80.	320.
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70% Chardonnay / 30% Pinot Noir blend with popular appeal and soft peach & citrus flavours.

LUDDITE 'SABOTEUR' WHITE	400.
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A Chenin Blanc-based blend with Viognier & Blanc Fumé. Unique and full of flavour!

Classic Cocktails

THE SOCIALISER	95.
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Havana Club Dark Rum, lemonade & Cabernet Sauvignon

MARGARITA	95.
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The Mexican classic with El Jimador Tequila

STRAWBERRY DAIQUIRI	95.
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Frozen strawberries, Bacardi & lime

NEGRONI	95.
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The Italian classic with Aperol, Tanqueray & Vermouth

Gin & Tonic

KNYSNA GIN O'CLOCK	75.
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Knysna Gin + Fitch & Leedes Indian Tonic

SOCIAL HOUSE G&T	70.
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Black Mountain Karoo Gin + Barker & Quinn Hibiscus Tonic

STRAWBERRY & BLACK PEPPER	85.
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Inverroche Verdant Gin + Fever Tree Elderflower Tonic

Craft Beer on Tap

RED BRIDGE BREWING CO. LAGER [Knysna]	60.
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CBC PILSNER [Paarl]	60.
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CBC AMBER WEISS [Paarl]	60.
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Snack Menu

 VEGETARIAN  VEGAN

SALSA & TAPENADE TRIO 	78.
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with tortilla chips

SEASONED FRIES 	55.
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with smoked aioli

BOBOTIE SPRING ROLLS	100.
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Cape Malay bobotie spring rolls served with Cape fruit chutney & yoghurt raita

MEZZE BOARD 	78.
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olives, feta, cherry tomato & Cabanossi sausage

ROASTED CASHEWS, BILTONG & CRISPS	78.
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OPEN 7 DAYS A WEEK | 7AM - 10PM



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COUNTRY ESTATE

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