Desserts

Ice Cream **47**
3 scoops, drizzled with a Bar One chocolate sauce

Chocolate Pudding **48**
Fine textured, rich and dark, baked to order (±15 minutes)

Bread and Butter Pudding **51**
Croissant, raisin and vanilla cream baked in the oven

Crème Brûlée **44**

Berry Brûlée **45**
Classic with a berry coulis topping

Chocolate Brownie **51**
Home-baked, served warm with vanilla ice-cream

Pecan Nut Pie **48**
Served with fresh cream or vanilla ice-cream

Trio of Sorbets **44**

Assorted Kees Beyers Belgian Truffles **37**

Local "bite size" Dessert Favourites **49**

Cheese Platter

Grand Brie, Chevre and Preserves **130**

OUR MISSION STATEMENT

We promise to deliver a memorable value for money dining experience,
that is uncompromised in quality and service.
We provide the finest aged grain fed and free range beef along with other quality grills of the
highest standard served by passionate staff and chefs.
Our "immediate exchange" policy
is our guarantee and commitment to delivering the best.

Aged Chalmar and Greenfields beef is available and cut to order to take home.

www.weber.co.za

"Field to Fork" is simple, wholesome produce sourced directly from local farms and suppliers.

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www.localgrill.co.za

Parktown North
40, 7th Avenue,
Cnr 7th & 3rd Avenues
T + 27 (0) 11 880-1946
S26 08 40.6 E28 01 44.2

The Local Grill Graze
305 Herman Road
Harmelia, Isando
T + 27 (0) 11 974-3621
S26 8.47907 E28 11.48345

Woodstock
252 Albert Road,
Woodstock, Cape Town
T +27 (0) 21 447-0934
S33 55.39.00 E18.27.13.50

Starters

Beef Carpaccio 68
With parmesan shavings and rocket

Oysters 22 each
Namibian oysters, shucked on ice

Pap & Mince Balls 55
Chopped beef & pap, crumbed,
fried with tomato pepper relish

Grilled Calamari 66
Tubes served with lemon butter
and sweet chilli jam

Calamari Heads 57
Herb butter brushed

Smoked Salmon 77
Served on a corn blini with horseradish
crème fraîche, avo and parmesan

Springrolls 54
Prawn and feta, or Bobotie

Soup 52
Daily, hearty and homemade

Venison Skewer 75
Rubbed, grilled and served on a bed of
rocket drizzled with cranberry port jus

Karoo Platter 75
Venison salami and carpaccio with
beetroot jam and shaved dill pickle

Chicken Liver Stack 58
Piquant sauce, layered with potato chips

Beef Cheeks 54
Ragú served on mash

Marrowbones 60
Served with a parsley, caper salad

Biltong 49
100gr Homemade Beef

Salads

Local Salad 54
Mixed greens, feta, avo, tomato, cucumber
and Local dressing

Sirloin and Rocket Salad 92
Dijon mustard and thyme brushed, panfried
in butter, served on a bed of rocket.

Blue Cheese Salad 59
Local salad with blue cheese and
Peppadew® cream dressing

Chicken Caesar Salad 77
Grilled breast with cos lettuce, croutons
and crispy bacon

Green Salad 59
Fresh salad leaves, green beans, celery
and parmesan shavings

Haloumi salad 62
Local salad, topped with fried Haloumi

Chalmar Grainfed Beef

Rump	**Wet Aged**	200g	**103**
		300g	**134**
		500g	**191**
Sirloin	**Wet Aged**	200g	**103**
		300g	**134**
		500g	**191**
Fillet	**Wet Aged**	200g	**132**
		300g	**169**
		500g	**269**
T Bone	**Dry Aged On the Bone**	500g	**169**
		700g	**222**
Wing Rib/Ribeye	**Dry Aged On the Bone**	500g	**179**
		700g	**225**

Steak Tartare 149
Made to order

Karan Beef

Sirloin on the Bone	**Dry Aged**	500g	**169**
		700g	**224**

Beef Sampler

Three Primal Cuts of Beef			
Fillet, Rump and Sirloin		600g	1kg
Chalmar	**Add 500g Ribeye extra R225**	**274**	**394**
Greenfields		**349**	**489**

Sauces - made to order

Blue Cheese and Peppadew® 31

Dijon Mustard and Chives 30

Béarnaise 31

Madagascan Peppercorn 30

Mushroom 30

Cranberry and Port Jus 31

Trio of Sauces 31
Madagascan peppercorn, mushroom sauce,
dijon and chives

Greenfields Free Range Beef

Rump	**Wet Aged**	200g	**113**
		300g	**169**
		500g	**229**
Sirloin	**Wet Aged**	200g	**113**
		300g	**169**
		500g	**229**
Fillet	**Wet Aged**	200g	**139**
		300g	**196**
		500g	**279**
T Bone	**Dry Aged On the Bone**	500g	**191**
		700g	**249**
Wing Rib/Ribeye	**Dry Aged On the Bone**	500g	**241**
		700g	**299**

Boerewors and Pap 86
With tomato relish

Beef is aged for a minimum of 21 days. All mains are served with a complimentary side dish. All weights specified are raw weight. As all beef is cut to order there may be a 10% weight variance.

Sausage Sampler

Greenfields Beef Boerewors,
Taste of the Karoo Persian Lamb Sausage
and Venison Wors 124
Selection of three sausages,
grilled to order, served with either
pap and tomato relish or fries

Sides

Pap 23

Mashed Potatoes and Beef Jus 30

Fries 21

Onion Rings
- Polenta and cumin crusted 31
- Beer battered 31

Vegetables
- Spinach and butternut 31
- Sautéed seasonal vegetables 33
- Fine beans with garlic and olive oil 33
- Sautéed mushrooms 33

Local Side Salad 33

Sweetcorn on the cob 20

We are passionate about our business and endeavour to make your visit to The Local Grill a memorable experience. We welcome your suggestions and recommendations.

Prices are market related and may change without notice. Please note: Gratuity is **not** included.

Local Favourites

Oxtail 149
Chalmar oxtail served on a bed
of mashed potatoes with beef jus

Brisket 115
On mash potato with beef jus

Half Chicken (Free Range) 125
Slow roasted with thyme and lemon

Chicken Breasts 94
Served with pesto, sweet chilli jam
and Cab Sav vinegar glaze

Beef and Stout Pie 128
Hearty pot pie

Pork Ribs 165
Basted with honey and soya glaze

Pork Belly Roll 123
With a curried quince sauce and
poached apple

Venison Steak 156
Rubbed and grilled, served with
a cranberry & port jus

Lamb Cutlets 160
Rosemary butter brushed

Ostrich 153
Grilled medallions with cranberry port jus

Grilled Calamari 102
Served with lemon butter and sweet chilli jam

Prawns 179
Butterflied and grilled, served with
garlic butter and peri-peri sauce

Salmon (Subject to availability) 168
Served on a bed of steamed vegetables
with wasabi, ginger and soya sauce

Cous Cous and Vegetable Medley 85
Seasonal vegetables with cous cous and
tomato pepper relish (Vegan)

Lighter Favourites

Beef/Chicken Prego Roll 85
Served with fries

Vegetable and Feta Wrap 75
Stir fried seasonal vegetables
wrapped in a tortilla **Add Chicken extra R20**

Gourmet Burgers **Make your burger a double add R35** **single**

Classic 78

Crispy bacon, avocado and
sweet chilli sauce 85

Blue cheese and rocket 86

Cheddar melt 84