



M E N U

WELCOME TO



Seafood & Grill

Where our flavour is absolutely unique &

inspiring



OUR ATMOSPHERE

Classy, romantic
& family orientated



INDULGE

Yourself in a journey

FEED YOUR SOUL

raise your temperature
with every course consumed

during your dining
experience



ALLERGEN NOTICE

Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, berries, shellfish & milk etc.

SALADS

Single Table

GREEK SALAD 69 175

Cherry tomato, tomato, cucumber, onion, Calamata olives, Danish feta cheese & herbs. Tossed with salad greens & a side of balsamic vinaigrette dressing.

**FAHRENHEIT 85 210
SALAD**

Cherry tomato, tomato, cucumber, onion, Danish feta with roasted almonds, pumpkin seeds, fresh strawberries, dried cranberries, avo (seasonal) & herbs. Tossed with salad greens & a side of berry vinaigrette dressing.

**STEAK & 95 225
ROCKET SALAD**

Tender beef steak strips with rocket & Danish feta on a bed of salad greens with cherry tomato, tomato, cucumber, onion & herbs. Served with a side of balsamic vinaigrette dressing.

**MEDITERRANEAN 95 225
SALAD**



Danish feta cheese, chick peas, sweet red peppers, pumpkin seeds, sunflower seeds with tomato, sundried tomato, grilled baby marrow, chick peas, coriander, corn, pickled brinjals, cucumber, seasonal avocado, onion, shredded carrot & cabbage. Served with a side of balsamic vinaigrette dressing.

**TERIYAKI 95 225
PRAWN SALAD**

De-shelled teriyaki prawns served on a bed of salad greens with olives, sunflower seeds, avo (seasonal), creme fraiche, cucumber, shredded carrot, red cabbage shavings & sprinkled with toasted sesame seed. Served with a side of balsamic vinaigrette dressing.

Single Table

**CALAMARI 89 215
SALAD**

Grilled calamari with cherry tomato, tomato, cucumber, onion, grated carrots, halloumi & herbs tossed with salad greens & a side of balsamic vinaigrette dressing.

**FRENCH 89 215
ROQUEFORT**

Cherry tomato, tomato, cucumber, onion, red cabbage, avo (seasonal) & herbs. Tossed with salad greens & a chunky Roquefort mayo dressing.

**CAJUN 89 215
CHICKEN SALAD**

Grilled Cajun chicken strips with olives, sweet red peppers, halloumi, green pepper, roasted cashew nuts on salad greens with cherry tomato, tomato, cucumber, onion, seasonal avo & herbs. Served with a side of balsamic vinaigrette dressing.

**CHICKENZOLA 95
SALAD**



Grilled chicken, dried pear and cranberries, avo, green apple, glazed pecan nuts, & greens with a honey mustard & blue cheese dressing.

**SMOKED 89 215
SALMON SALAD**

Smoked salmon rosettes with capers, creamed cheese, onion, salad greens with cherry tomato, tomato, cucumber, toasted sesame & herbs served with a side of balsamic vinaigrette dressing.

APPETIZERS

CHICKEN LIVERS 52 PERI-PERI

Chicken livers sautéed in our homemade peri-peri salsa, onion & cream.

CALAMARI 64

Calamari tubes lightly spiced & grilled in lemon butter.

FAHRENHEIT PRAWNS 65

Add Blue Cheese 5

De-shelled prawns topped with a creamy garlic sauce & baked with grated Parmesan cheese.

MELINZANO 65

Brinjals pickled & baked with grilled spicy tomato, provolone cheese & parmesan cheese.

ESCARGOT 58

Add Blue Cheese 5

Snails topped in a creamy garlic sauce & baked with grated parmesan cheese.

SQUID HEADS 58

Lightly dusted with spiced flour & deep fried until crispy. Served with a tartar sauce.

SPICY & CREAMY 72 CALAMARI TUBES

Calamari tubes prepared in a creamy Cajun spice sauce..

BEEFTEKIA 69

Traditional grilled Greek meatballs garnished with tomato, onion & served with tzatziki.

CALAMARI FIESTA 69

Succulent tubes stuffed with Danish feta, lightly spiced & grilled in lemon butter.

PREGO PRAWNS 65

De-shelled prawns topped in a creamy sweet & spicy red pepper sauce topped with sliced fresh chillies.

GARLIC MUSHROOMS 63

Add Blue Cheese 5

Lightly sautéed mushrooms topped in a creamy garlic sauce & baked with grated Parmesan cheese.

HALLOUMI CHEESE 59

Traditional Cypriot cheese, deep fried & served with sweet chilli sauce.

MUSSELS 69

Half shell served with creamy garlic & dry white wine sauce.

 Try your Mussels in our special Beer sauce! 79

APPETIZERS

SPRINGBOK CARPACCIO 79

Served with rocket & parmesan shavings.

CHICKEN SATAY 58

Flame grilled chicken in a peanut sauce, ginger, touch of curry garlic, cilantro, coconut & topped with crushed cashews.

DELUXE CARPACCIO 109 PLATTER

Smoked springbok carpaccio with cranberries, pumpkin seeds, provolone cheese, tomato, avo (seasonal), sunflower seeds, olives & onions, beetroot puree. Served with a berry vinaigrette dressing.

BANG BANG KEBAB 63

Mini wors & halloumi flame grilled.

MEZE

CUCUMBER & SALMON ROLL 35 With Chilli Cheese

CARPACCIO & CUCUMBER ROLL 35 With Chilli Cheese

BRINJAL, CUCUMBER & FETA ROLL 32

TAPAS PRAWN COCKTAIL 38

BEEFTEKI PITA TAPAS 30

CHILLI CHEESE 25

CALAMATA OLIVES 25

GREEN OLIVES 32

TZATZIKI 22

PITA BREAD 10

PLATTER FOR 2 189

2 chicken kebabs, mini sausages, 2 beef kebabs, 2 beeftekie, 4 halloumi cheese fingers, squid heads, olives, tzatziki & pita bread.

PLATTER FOR 4 279

4 chicken kebabs, mini sausages, 4 beef kebabs, 4 beeftekie, 6 halloumi cheese fingers, squid heads, olives, tzatziki & pita bread.

fire Inspired BURGERS

All of our burgers are grilled in our homemade steak sauce and served with fries & onion bites

FAHRENHEIT 85 BURGER

200g homemade beef patty on a sesame bun with lettuce, onion, tomato & BBQ mayo.

FAHRENHEIT 89 CHEESE BURGER

200g homemade beef patty on a sesame bun with lettuce, onion, tomato, topped with melted cheddar cheese & BBQ mayo.

BEEFTEKIA BURGER 89

Homemade minced beef patties with traditional Greek flavors on a sesame bun & topped with rocket, onions, tomato & halloumi cheese. Garnished with tzatziki.

CHICKEN 89 SCHNITZEL BURGER

Crispy Chicken schnitzel on a sesame bun with lettuce, tomato, onion & BBQ mayo.

BLACK BEAN 95 BURGER



A flame grilled homemade patty with black kidney beans, oats, lentils, garlic, carrots, parsley, garnished with sweet-beetroot puree, lettuce, tomato, onion on a toasted sesame bun.

No egg, no dairy, no animal products

Purely vegan & extremely tasty!

FAHRENHEIT 139 DOUBLE UP

2 X 200g homemade beef patties on a sesame bun with double cheese, onion, lettuce tomato & BBQ mayo.

SMOKEY JOE 95

200g homemade beef patty on a sesame bun with bacon, lettuce, onion, tomato, melted cheddar cheese & topped with a fried egg.

CHICKEN BURGER 85

Chicken fillets grilled on a sesame bun with lettuce, onion, tomato & BBQ Mayo.

BURGER 129 TOWER



3 X 100g homemade beef patties on a sesame bun layered with lettuce, onion, tomato, topped with melted cheddar cheese.

PHILLY CHILLI 139 STEAK BUN



Grilled thinly sliced steak, tomato, onions, wine chilli & garlic.

CHICKEN & COMBOS

Served with veg and a choice of starch.

SPRING CHICKEN 145

Full chicken marinated the traditional Mozambican way for extra flavour, then flame grilled.

CHICKEN LEMONATO 135

NEW RECIPE

Chicken breast grilled in lemon & lime zest, cilantro, Danish feta & cream with a twist of black pepper.

GRILLED CHICKEN BREAST 125

Chicken breast grilled with a subtle hint of paprika & garlic.

CHICKEN GORGONZOLA 135

Chicken breast grilled with Gorgonzola cheese & mushrooms in a creamy white wine sauce.

FILLET & RIB 265

200g fillet with a 400g rack of ribs.

RIB & PRAWNS 195

6 Juicy medium prawns with a 400g rack of ribs.

ATOMIC SPRING CHICKEN (HOT!) 145

Hot & spicy flame grilled full chicken served with our hot Atomic chili sauce.

CHICKEN SKEWER 159

A pounder of filleted chicken kebab, skewered with green peppers & onions. Flame grilled with garlic marinade & served with a spicy salsa on the side.

CHICKEN SCHNITZEL 135

"Fried & crispy" - the traditional Austrian style schnitzel, coated in Parmesan, bread crumbs & lightly spiced. Served with a sauce of your choice.

FILLET & PRAWNS 195

6 Juicy medium prawns with a 200g fillet.

T-BONE & RIB 265

400G T-Bone with a 400g rack of ribs.

PREMIUM CUTS



All of our steaks are matured in a temperature controlled environment on our premises for perfect tenderness. Our butcher ensures we only use the finest cuts of superior quality meat.

All of our steaks are grilled on an open flame, Basted with Fahrenheit's special basting or if you prefer with our unique Wild Fired Rub.



Served with veg and a choice of starch.

T-BONE

All of our T-Bone cuts are dry aged for the best flavor & tenderness. Flame grilled and basted in our special home made basting or wild fire rub.

400g	145	600g	175
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SIRLOIN

Wet aged for great flavor and tenderness. Flame frilled & basted in either our home made basting or our wild fire rub.

250g	129	400g	165
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FILLET

The most tender of all the cuts! Flame grilled & basted in either our special home made basting or wild fire rub.

200g	145	300g	169
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RUMP

All of our rump cuts are wet aged for the best flavor & tenderness, flame grilled and basted in our special home made basting or wild fire rub.

200g	119	350g	155
500g	189		

SAUCE SELECTION

Sweet Roasted Red Pepper	26	Smokey Bourbon Teriyaki	26
Creamy Mushroom	26	Monkey gland	26
Creamy Black Peppercorn	26	Creamy Garlic	26
Tangy Cheese Sauce	26		

additional sides - R25 each.

PREMIUM GRILLS

CHICAGO SIRLOIN

Lazy aged sirloin grilled perfectly & topped with mushrooms & a creamy garlic sauce topped with grated Parmesan.

400g 179

SWEET RED PEPPER & FETA FILLET

Tender fillet stuffed with sweet red pepper, feta & topped with a creamy sauce with a twist of ground black pepper.

300g 189

FILLET & CHEESY KEBAB

Our speciality kebab with tender fillet, stuffed with halloumi cheese.

400g 225

LAMB CHOPS

Flame grilled and basted with our homemade lamb basting, consisting of garlic, white wine, paprika & bay leaves.

600g 195 1Kg 289

ATOMIC SPARE RIBS



Our pork ribs are lean & seasoned, flame grilled and basted in our hot Atomic basting.

400g 149 Full Rack 295

FAHRENHEIT STEAK

Thin slices of tender steak, lightly grilled & pan cooked with mushroom, green pepper in a creamy garlic white wine sauce.

250g 145

PREGO RUMP & EGG

Rump grilled, flavoured with garlic & Portuguese prego sauce. Topped with two fried eggs.

350g 175

THUNDER FILLET

Prime Fillet steak stuffed with cheddar, Roquefort, mozzarella & bacon. Grilled and baked until golden brown.

300g 195

SPARE RIBS

Our pork ribs are lean & seasoned, flame grilled and basted in our special homemade basting.

400g 149 Full Rack 295



SEAFOOD

GRILLED PRAWNS

Prawns lightly seasoned & grilled in your choice of lemon butter or Peri-Peri.

12 Med 145 18 Med 175

GRILLED KINGKLIP 169

Fillet of kingklip spiced & grilled in lemon butter.

ASIAN KINGKLIP 179

Pan fried filleted kingklip infused with sweet teriyaki soy sauce, shrimps, toasted sesame seeds sautéed in cabbage - topped with mixed herbs.

NEPTUNE KINGKLIP 185

Fillet of kingklip grilled with shrimp, mushrooms, paprika & onion. Topped in a creamy white wine & Parmesan sauce. Baked until golden brown.

NORWEGIAN SALMON 185

Seasoned & seared with a creamy wasabi creme fraiche & topped with micro herbs.

PRAWNS NACIONALE

Prawns in shell, flame grilled & simmered in beer, garlic, bay leaf reduction & splashed with cream. Served with rice.

12 Med 145 18 Med 175

PRAWNTASTIC

Prawns in shell grilled in tomato & sweet red pepper sauce with white wine, garlic, touch of lemon & splashed with cream. Served with rice.

12 Med 159 18 Med 189

COCOBIRA KINGKLIP 179

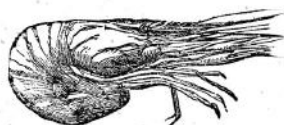
Fillet of kingklip seasoned, grilled and prepared with diced tomato, onion, green pepper, touch of garlic, paprika, mixed herbs, beer & coconut cream.

BABY KINGKLIP SQ

Baby kingklip on the bone, grilled with lemon butter
(size, availability & price on request)

SARDINES 145

Grilled sardines sautéed with olives, capers, sweet red peppers, garlic, onion & olive oil.



ASK YOUR WAITRON ABOUT OUR
**KING & QUEEN
PRAWNS**

SUBJECT TO AVAILABILITY.

SEAFOOD

Continued

CALAMARI 138

Calamari lightly spiced and grilled in lemon butter.

CALAMARI FIESTA 145

Succulent tubes stuffed with Danish feta, lightly spiced & grilled in lemon butter.

HAKE COMBO 159

Battered & fried hake, 6 medium prawns & grilled calamari with rice.

SEAFOOD PLATTER 299

8 queen prawns, fish cutlet, 3 mussels, grilled calamari with rice.

FAHRENHEIT 499 PLATTER FOR 2

8 queen prawns, 1 baby lobster, calamari tubes, 6 mussels & 2 fish cutlets.

SHELLFISH 599 PLATTER FOR 2

12 medium prawns, 8 queen prawns, 2 baby lobsters, calamari tubes, 6 mussels & 2 fish cutlets.

OLD FASHIONED 95 FISH 'N CHIPS

2 Battered hakes fried with chips.

PRAWN & CALAMARI 195

12 Medium prawns with calamari & rice.

KINGKLIP PLATTER 245

6 Medium prawns, fillet of kingklip, grilled calamari & rice.

400g LOBSTER SQ THERMIDOR

Tender lobster sauteed with mushroom, onion & paprika. Smothered in a creamy garlic white wine, parmesan, paprika & cheddar cheese. Baked until golden brown. (when available)



SIGNATURE DISHES

ASIAN GREEN CURRY

Flavors with green curry paste, cooked with coconut milk, lemon grass, onion, peppers broccoli, cauliflower & palm sugar.

CHICKEN 135 SEAFOOD 159

PRAWN (M) 159 VEGETABLE 105

STEAK ALFREDO 115 PASTA

Beef strips with fettuccine tossed in a creamy white mushroom sauce with a hint of black pepper, garlic & herbs.

FETTUCCINE 110 MELANZANE

Fettuccine & melanzane tossed in a creamy white wine sauce. served with a hint of black pepper, garlic & herbs.

PORK 135 GORGONZOLA

Fillet of pork pan fried with Gorgonzola cheese & mushrooms in a creamy white wine sauce.

PORK 125 LEMONATO **NEW RECIPE**

Fillet of pork, lightly pan fried in lemon & lime zest, cilantro, Dahish feta & cream with a twist of black pepper.

HOME MADE CURRY

Masala tomato based curry with onion, coconut, curry leaves & blend of spices with a rich cumin flavor.

CHICKEN 135 LAMB 159

PRAWN (M) 159 VEGETABLE 105

SEAFOOD 115 ALFREDO PASTA

Fettuccine tossed with a variety of seafood consisting of calamari, mussels, prawns, squidheads tossed in a creamy white mushroom sauce with a hint of black pepper, garlic & herbs.

LAMB STEW 159

Delicious lamb on the bone seared & braised with onions, sweet corn, green beans, carrots & spices.

VEGETARIAN 135 SCHNITZEL

Crispy vegetarian schnitzel topped with sautéed onion, pickled brinjal & mushroom then baked with mozzarella cheese.

DESSERT

HOT MALVA PUDDING 45

Homemade, traditional South African pudding, baked with apricot jam & served with fresh cream or vanilla custard or French vanilla ice cream.

FRUIT SORBET 47

Trio of classic Italian fruit sorbet.

CHOCOLATE BROWNIES 49

American choc fudge brownies topped with melted chocolate & pecan nuts. Served warm with vanilla ice cream.

PHYLLO FRUIT BASKET 54

Crispy, phyllo pastry basket filled with sweet Mascarpone cheese, topped with assorted fruit & drizzled with strawberry and passion fruit coulis.

CHOCOLATE CRÊPE

Pancake filled with ice cream & smothered in our homemade chocolate sauce.

Single 45 Double 75

CRÊPE SUZETTE 62

Sweet & light crêpes flambéed at your table in orange liqueur with strawberries, mandarin & a hint of dark chocolate.

CHOCOLATE MOUSSE 55

Delicious double thick cream folded into dark chocolate for a rich velvety smooth texture & topped with cream.

CRÈME BRÛLÉE 49

Home made cool & smooth, French vanilla custard in a ramekin & topped with hot caramelised sugar.

JAMAICAN WILD 55 CRANBERRY & RUM CHEESE CAKE

Creamy cottage cheese cake, infused with rum soaked cranberries & served on a coconut biscuit base. Topped with a seasonal berry coulis.

MIXED BERRY CRÊPE

Sweet & light crepes filled with caramel flavoured Mascarpone cheese. Topped with selection of fresh mixed berries & flambéed in dark Caribbean rum.

Single 59 Double 85

VANILLA ICE CREAM 47

Vanilla icecream with our home made hot chocolate sauce.

VELVET MOUSSE 47 PEDRO

Unique to Fahrenheit with our homemade Chocolate Mousse & Amarula.

ITS THE
THRILL OF THE
GRILL

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**fahrenheit**
Seafood & Grill

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