

KICK START

CHICKEN LIVERS Chicken livers pan-fried in onion, garlic & peri-peri sauce	NS95
THREE CHEESE PRAWNS Plump peeled prawns baked in a creamy garlic & mascarpone cheese sauce topped with mature cheddar & grated parmigiana cheese	NS120
BOEREWORS Grilled African sausage served on a skewer with African pap drizzled with chakalaka sauce	NS80
PRAWN COCKTAIL Plump prawns served in our tangy homemade Marie-Rose sauce	NS120
MOZZARELLA STICKS Mozzarella cheese sticks, deep-fried in panko bread crumbs served with a sweet chilli dipping sauce	NS80
HALLOUMI Grilled halloumi skewer served with a sweet plum dipping sauce	NS95

SNAILS GARLIC + HERB Sizzling snails baked in a roasted garlic & herb butter	NS85
ROQUEFORT Sizzling snails baked in a creamy Roquefort sauce	NS95
OYSTERS 6'S FRESH	NS185
BAKED	NS195
BEEF CARPACCIO Paper thin slices of raw beef fillet, drizzled with olive oil, capers, rocket & parmigiana shavings	NS125
CALAMARI Calamari tubes & heads grilled in either a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce or have it lightly dusted & fried, served with our homemade tartar sauce	NS105
PANKO PRAWNS Malaysian prawn tails coated in panko crumbs, deep fried & served with a sweet chilli sauce	NS125
CAMEMBERT Deep-fried camembert cheese served with a sweet plum sauce, roasted almonds & melba toast	NS95

STICKY CHICKEN WINGS Marinated chicken wings, chargrilled & smothered in a sweet sticky bbq sauce	NS95
MARROW BONES Oven roasted with fresh thyme, rosemary & garlic. Served with a red wine & herb jus & sourdough	NS95
LAMB KIDNEYS Lamb kidneys seasoned & pan-fried in butter, dry white wine, sherry & onions. Served on toasted sourdough	NS95
BOBOTJIE CIGARS A true South African classic, Cape Malay style bobotjie wrapped in phyllo pastry served with a chutney dip	NS85
SKILPADJIES Chargrilled lamb liver seasoned & wrapped in caul fat	NS95
CHILLI POPPERS Jalapeños stuffed with cream cheese, crumbed & deep fried. Served with either a sweet chilli dip or tzatziki	NS75
SALT & PEPPER CALAMARI Calamari lightly dusted in flour & crumbed. Served with spicy aioli & fresh Lemon	NS95

SALADS

PRAWN + PAPAYA Plump prawns, sweet papaya, red onions & crisp salad greens dressed with a fresh lime & ginger dressing	NS215
GREEK Crisp salad greens, cucumber, bella tomatoes, red onions, calamata olives & feta cheese	NS135
CHICKEN CAESAR Chargrilled chicken, cos lettuce, baby spinach, boiled egg, crispy Parma ham, parmigiana shavings & Caesar dressing	NS205
CAJUN CHICKEN Chargrilled chicken strips tossed in Cajun spice, crisp salad greens, sundried tomatoes, peppadews®, avo & a fresh honey balsamic dressing	NS205
MEDITERRANEAN Cajun grilled chicken strips, crisp salad greens, chargrilled peppers & aubergine, crumbled feta, avocado, crispy carrot ribbons & a fresh honey balsamic dressing	NS215
SMOKED SALMON Smoked salmon, crisp salad greens, red onions, cherry tomatoes, avo, toasted sesame seeds & a vinaigrette dressing	NS215
CALIFORNIA STEAK Pan-fried beef fillet, crisp salad greens, red onions, sundried tomatoes, feta cheese, peppadews®, avo, toasted almonds & a vinaigrette dressing	NS210

POULTRY

All poultry is served with a complimentary side ... baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad...

CHICKEN SCHNITZEL Golden brown crumbed chicken fillet served with a mushroom or cheese sauce	NS195
CHICKEN STEAKS Chicken thighs deboned & marinated, chargrilled & basted with either lemon & herb, peri-peri or sweet sticky bbq sauce	NS195
CHICKEN WINGS Chargrilled & basted with either lemon & herb, peri-peri or sweet sticky bbq sauce	NS195
CHICKEN ESPETADA Chargrilled chicken thighs marinated & skewered with sundried tomatoes & onions. Basted with either lemon & herb, peri-peri or sweet sticky bbq sauce	NS195
CHICKEN WINGS Chargrilled & basted with either lemon & herb, peri-peri or sweet sticky bbq sauce	NS195
SPATCHCOCK Spatchcock chicken, chargrilled & basted with either lemon & herb, peri-peri or sweet sticky bbq basting sauce	NS295

Combos are all served with a complimentary side ... baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad...

RIB + CHOP Pork or Beef ribs + ½ saddle of lamb chops	NS405
RIB + STEAK Pork or Beef ribs + 200g grilled rump or sirloin	NS475
RIB + CALAMARI Pork or Beef ribs + calamari tubes & heads, grilled or fried in either a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce	NS355
RIB + WING Pork or Beef ribs + chargrilled chicken wings basted with either lemon & herb, peri-peri or sweet sticky bbq sauce	NS355
RIB + PRAWN Pork or Beef ribs + grilled prawns served with either a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce	NS445
STEAK + PRAWN 200g Rump or Sirloin + grilled prawns served with a choice of a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce	NS415
STEAK + CALAMARI 200g Rump or Sirloin + calamari tubes & heads, grilled or fried in either a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce	NS315
STEAK + WING 200g Rump or Sirloin + chargrilled chicken wings basted with either lemon & herb, peri-peri or sweet sticky bbq sauce	NS315
FLATTIE + PRAWN ½ Chicken Flattie basted with either sweet sticky bbq sauce, lemon & herb or peri-peri sauce + 6 queen prawns	NS335

LAND + SEA

LOCAL FAVOURITES

Our Land + Sea are all served with a complimentary side ...baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad unless otherwise stated...

PORK TEXAN STEAK Marinated & chargrilled. Served with mashed potatoes & sauerkraut	NS205
OXTAIL Cooked the traditional way, gently simmered in Guinness, plum tomatoes, carrots, haricot beans & a hint of garlic. Served with mashed potatoes	NS285
POT ROAST LAMB SHANK Tender lamb shank pot roasted in Pinotage, olive oil & rosemary. Served with mashed potatoes & caramelised carrots	NS305
OX LIVER Ox liver pan fried served with creamy mashed potato, crispy pork rashers & sweet sherry sauce	NS195
KINGKLIP Filleted, lightly floured & grilled in a creamy lemon & herb butter	NS295
TERIYAKI SALMON Seared teriyaki salmon served with egg noodles & stir-fry veg	NS305
GAME [subject to the hunt] Freshly prepared venison cooked in true African fashion. Ask your waiter for details	[S.Q]
EISBEIN Salted pork hock fried to a crisp, served with sauerkraut, mustard mash & apple sauce	NS205
CALAMARI Calamari tubes & heads grilled in either a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce or have it lightly dusted & fried, served with our homemade tartar sauce	NS195
PRAWNS 6 8 12 Grilled queen prawns served with either a creamy lemon & herb or a creamy garlic & herb butter or a peri-peri sauce	[S.Q]
CHICKEN + PRAWN CURRY Island style medium curry flavoured with coconut milk. Served with basmati rice, sambals & poppadum	NS205

A cut above
the rest

butcher block
STEAKHOUSE

www.butcherblocksteakhouse.com

CHOICE CUTS

LET’S BREAK IT DOWN

RARE: Horns and hair off! Simple & full of flavour • **MEDIUM RARE:** Cooked on the outside with all the flavours intact
MEDIUM: Pink in the centre, still some flavour • **MEDIUM WELL:** Now drying out with flavours diminishing
WELL DONE: Finished & klaar! Not recommended by our chefs

Our beef is wet-aged for a minimum of 21 days....our steaks are basted and grilled with our unique basting unless otherwise requested. Served with a complimentary side... baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad...

RUMP [very tasty & succulent]		TOMAHAWK STEAK [rib eye on the bone]	NS565
200g	NS225	800g	
300g	NS285	PORK SPARE RIBS	
400g	NS355	Basted with our famous sweet sticky bbq basting	
FILLET [most tender cut]		½ kg	NS285
200g	NS275	1kg	NS515
300g	NS335	BEEF SPARE RIBS	
400g	NS405	Basted with our famous sweet sticky bbq basting	
SIRLOIN [tender & tasty]		½ kg	NS285
200g	NS225	1kg	NS515
300g	NS285	LAMB SPARE RIBS	
400g	NS355	Basted with our famous sweet sticky bbq basting	
RIB EYE		600g	NS295
[loaded with flavour, very tasty & succulent]		LAMB CHOPS	NS305
350g	NS335	Chargrilled loin chops, marinated in fresh rosemary, garlic & olive oil	
T-BONE [sirloin & fillet on the bone]		PICANHA	
½ kg	NS325	Rump cap, chargrilled, recommended rare to medium rare	
		400g	NS405
		SHISA NYAMA BOARD	NS305
		A true African favourite, chargrilled boerewors, chicken wings, brisket, chuck & short rib. Served with pap & chakalaka & three bean salad	

SAUCES

Our sauces are delicately made & tastefully selected to accompany your meal

CREAMY GARLIC	NS45	CHEESE	NS45
GARLIC & HERB BUTTER	NS45	ROQUEFORT	NS55
COWBOY BUTTER	NS45	HONEY & DIJON	NS45
JALAPEÑO & BILTONG	NS55	PERI-PERI	NS45
GREEN PEPPERCORN	NS55	MONKEYGLAND	NS45
MUSHROOM	NS55	CHIMICHURRI	NS55
BORDELAISE	NS45	CHAKALAKA	NS55

BUTCHER’S CHOICE

A choice of either a 300g Rump or Sirloin. Served with a complimentary side... baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad...

CAMEMBERT + BACON NS345
Pan-fried bacon & camembert cheese topped with a green peppercorn sauce

BBC NS335
Pan-fried bacon, biltong shavings topped with melted mature cheddar & mozzarella cheese

BLUE CHEESE + PEPPADEW® NS335
A creamy blue cheese sauce topped with chunks of blue cheese & peppadews®

WILD MUSHROOM & PRAWNS NS375
A creamy sherry & wild mushroom sauce infused with reduced stock topped with prawn tails

SURF + TURF NS375
Garlic & white wine sauce topped with grilled prawns

BORDELAISE + BONE MARROW NS360
Reduced stock, flavoured with red wine, thyme & shallots served with roasted marrow bone

HONEY MUSTARD + AVO NS335
Honey & Dijon mustard sauce topped with fresh avo

BLUE CHEESE + JALAPEÑO NS335
Pan-fried bacon topped with a creamy blue cheese sauce, chunks of blue cheese & jalapeños

BUTCHERS SUPREME NS345
Pan-fried biltong, bacon, mushrooms & onions topped with a red wine & herb jus

TENNESSEE NS345
Jack Daniels infused mushroom & cream sauce, topped with pan-fried portobellini mushrooms

CREAMY CAJUN SHRIMP NS375
Prawns, pan-fried in a rich creamy cajun sauce

SIDES

GARLIC BREAD NS45
ADD CHEESE NS10

STARCH
FRIES [RUSTIC CUT] NS35
BAKED POTATO NS40
BATTERED ONION RINGS NS45
PAP & CHAKALAKA NS55
SAVOURY RICE NS40
MASHED POTATO NS45

VEGETABLES
PUMPKIN FRITTERS NS55
CREAMED SPINACH NS65
PAN-FRIED SPINACH NS60
SAUTÉED MUSHROOMS NS65
SEASONAL VEGETABLES NS65

SALADS
SIDE GARDEN SALAD NS45
SIDE GREEK SALAD NS65

BURGERS

200g Pure beef patty served with a complimentary side... baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad...

BUTCHER BLOCK NS195
Caramelised onion, peppadews®, bacon, cheddar & mozzarella cheese

PLAIN JANE NS165
Red onion, dill pickle & tangy mayo

MUSHROOM NS185
Cheddar cheese topped with a mushroom sauce

PEPPER NS185
Cheddar cheese topped with a green peppercorn sauce

CAMEMBERT + BACON NS205
Pan-fried bacon & camembert cheese topped with a green peppercorn sauce

BBC NS205
Pan-fried bacon, biltong shavings topped with melted cheddar & mozzarella cheese

JALAPEÑO + BILTONG NS195
Cheddar cheese, jalapeño & biltong sauce & sliced jalapeños

BIG CHEESE NS185
Loaded with melted cheddar cheese

OLD SKOOL DAGWOOD NS205
Pan-fried bacon, fried egg, melted cheddar & crispy onion rings

AVO + BLUE NS195
Crispy bacon, blue cheese, avo, gherkins & fried onions

AMERICAN CLASSIC NS195
Pan-fried bacon loaded with melted cheddar cheese

TENNESSEE GAME BURGER **CHEFS CHOICE** NS225
Venison patty loaded with melted mature cheese & a Jack Daniels infused mushroom & cream sauce, topped with pan-fried portobellini mushrooms

FOR THE LOVE OF SUGAR

DEEP FRIED OREOS NS75
Deep fried cookies served with vanilla ice cream

MALVA PUDDING NS85
Cape Malay style served with fresh cream or vanilla ice cream

KAHLUA + ICE CREAM CRÊPES NS85
Ice cream rolled in light crêpes, drizzled with hot Bar One sauce & topped with roasted almond flakes

CHEESE CAKE NS80
Baked or fridge, ask your waiter for details

GOOEY CHOCOLATE BROWNIES NS75
Triple chocolate brownies served with fresh cream or vanilla ice cream

MISSISSIPPI MUD PIE NS75
Rich chocolate brownie base blended with seasonal tree nuts, buried under a thick layer of decadent hazelnut & chocolate mousse

LEMON MERINGUE NS75
Homemade, shortcrust pastry, lemon custard filling & a fluffy meringue topping

PANNA COTTA NS85
Fluffy chocolate mousse, with a hint of orange, topped with fresh cream

ICE CREAM + CHOCOLATE SAUCE NS55