



*At The Butcher Shop & Grill, we value excellence.*

You'll find that everything in our restaurant, from the superior meat to our professional service staff, comes together to give you a seamless and unforgettable dining experience.

#### *Our Specialty*

We are renowned for our superior meat dishes, which is partly thanks to our use of only the best mature-aged meat. Our meat is hung in carcass for up to three days, after which our rump, sirloin, fillet, rib eye, T-bone and prime rib are cut and aged for a further 21 to 40 days.

We customise your dining experience by encouraging you to hand-pick your piece of meat from our in-house butchery, where our expert butcher can cut it to your preferred size. You may also, if you prefer, choose one of the standard meat cuts listed in this menu.

#### *The Butchery*

You don't have to dine at The Butcher Shop & Grill to enjoy world-renowned Butcher Shop quality. Our deli offers all of the quality meat, fish and seafood you would savour in our restaurant, with the convenience of cooking in your home with exceptional value for money.

If your order requires long-distance travel, we have special cooler bags to pack with dry ice, so that you can preserve the quality and freshness of your purchase until you get home.

Feel free to chat to our butchery staff or call us to place an order ahead of time.

#### *Wine Selection*

Our investment wine cellar offers rare limited edition wines, bottled under special arrangement for The Butcher Shop and not available anywhere else in the country. Our Pick's Pick cellar presents a portfolio of outstanding value wines to be enjoyed at the table or at home. This selection, under the special Pick's Pick label, is the result of many years of co-operation and friendship with some of the country's finest winemakers.

Please take a walk through either cellar with our expert sommelier.

#### *Housekeeping*

##### **Menu**

All of our menu items have been carefully considered and created for your eating pleasure, so please don't request substitutions.

Please note that all of our dishes are subject to availability.  
There is a basic minimum charge of R200 per head (adults only).

##### **Payment**

One bill per table, please.

Tables of 6+, a compulsory service charge will be added.  
All major credit cards are welcome. No cheques are accepted.  
Deposits are required to secure pre-booked tables for 10+ patrons.

##### **PDSTFK**

Right of Admission Reserved.

## STARTERS

### Oysters

*The freshest and most locally sourced oysters, with horseradish and fresh lemon*

### Sardines

*Portuguese sardines, lightly salted and flame-grilled*

### Minestrone Soup

*A delicious Italian vegetable-based soup served with parmesan cheese*

### Soup of the Day

*Please ask your waiter about our soup of the day.*

### Garlic Snails

*Served in a rich garlic butter sauce*

### Black Mushrooms au Gratin

*Large mushrooms baked with breadcrumbs, blue cheese and a creamy mushroom sauce*

### Baked Camembert Cheese

*Served with tangy cranberry sauce or stuffed with garlic and rosemary*

### Fried or Grilled Haloumi Cheese

*Served with fresh lemon & herbs*

### Grilled Baby Calamari

*Served with lemon butter sauce*

### Mussels

*Freshly steamed and served in the shell with a light white wine, garlic & cream sauce*

### Mozambican Prawn Fiesta

*1kg or 500g of grilled King prawns served with garlic, lemon butter and peri-peri sauces*

### Prawn & Avocado

*De-shelled Mozambican prawns layered with fresh avocado slices, drizzled with cocktail Sauce (seasonal)*

### Beef Carpaccio

*Thin slices of raw beef fillet, dressed with truffle oil, parmesan, rocket & chillies*

### Game Carpaccio

*Thin slices of raw springbok or kudu loin dressed with truffle oil, parmesan, rocket & chillies*

### Smoked Salmon & Avocado

*Smoked salmon layered with fresh avocado slices, drizzled with cocktail sauce (seasonal)*

### Sticky Ribslets

*Chinese-style pork ribslets cooked in a chilli, honey, garlic & ginger glaze*

### Izimbambo Zemvu

*Salted grilled lamb ribslets (zopiswe ngosawuti ongagayiwe)*

### Chicken Wings

*Grilled in a barbecue basting*

### Chicken Livers

*Served in a sauce of spinach, cream, chillies & brandy*

### Traditional Thick Cut Bacon

*Grilled thick cut bacon slices*

### Gravalax

*Thinly sliced Scottish salmon cured in salt and fresh dill*

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## SALADS

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### Greek Salad

*A conventional salad of tomatoes, cucumber, onion, feta and kalamata olives*

### Garden Salad

*A light salad of mixed lettuce, cucumber, tomatoes, peppers and red onion*

### Caesar Salad

*A traditional salad of cos lettuce, parmesan and croutons  
Add your choice of bacon or chicken (at an additional price)*

### Tomato & Onion Salad

*Sliced tomato and onion served with a blue cheese dressing*

### Roquefort Salad

*Mixed lettuce served with roquefort cheese, walnuts, tomato, cucumber and onions*

### Mediterranean Chopped Salad

*A presentation of finely diced assorted salad vegetables*

### Rocket Salad

*A full-flavoured salad of rocket, red onion and parmesan shavings*

### Smoked Salmon Salad

*A garden salad served with smoked salmon, avocado and cream cheese*

### Calamari & Haloumi Salad

*A garden salad served with calamari, haloumi cheese and peppadews*

### Bacon & Avocado Salad

*A garden salad served with crispy bacon bits and avocado*

*Because we prioritise freshness and seasonality, some of our salad ingredients may not be available throughout the year. Please bear with us; we will do whatever we can to offer you the appropriate substitute.*

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## SIGNATURE STEAKS

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South African beef is leaner in natural fat (11%) than beef from the USA (33%) and Europe (23%). As a result, meat cooked past medium (particularly fillet) tends to dry out quickly.

For an authentic Butcher Shop experience, we encourage our patrons to personally select a cut of meat from the butchery. We specialize in both grain and grass fed beef, for bigger specialized cuts, please see our master butcher.

We know our meat. And while we will prepare your meal however you like it, we cannot accept responsibility for the quality of your steak if it is cooked beyond medium.

*Due to the size of our steaks, some require up to 40 minutes of grilling time.*

Rump

T-Bone

Sirloin

Fillet

Prime Rib

Rib Eye

Argentinian Rib Eye

Sirloin on the Bone

Kobe Style – Wagyu (Australian)

## SIGNATURE ENTREES

*All of these entrees are served with your choice of starch.*

### Cubed Fillet

*These tender fillet cubes are sautéed in olive oil & fresh rosemary.*

### Beef Ribs

*An alternative to pork ribs, our beef ribs are sweet, sticky and fall off the bone. They can be served with a barbecue or chilli basting.*

### Giant Beef Kebab

*This succulent mixture of rump, fillet & sirloin is grilled and served on a large skewer.*

### Crumbed Baby Beef on the Bone

*This prime rib is breaded and deep-fried.*

### Surf & Turf

*Feel free to combine any steak on the menu with 3 medium Tiger prawns.*

### Steak Tartare

*Ground raw fillet served with onions, capers, raw egg yolk, freshly ground black pepper and Worcestershire sauce on the side, to be mixed to your taste. Cognac is an optional extra.*

### Oxtail

*This hearty, fall-off-the-bone favourite is served in a rich red wine gravy.*

## SAUCES & SIDES

### Cream Sauces

*Black / green pepper, garlic, mushroom, mustard, cheese, blue cheese or sweet pepper*

Monkey Gland / Sweet Chilli / Peri Peri / Lemon Butter / Chakalaka Sauce / Béarnaise Sauce

Crispy Fried Onion Rings

Sautéed Button Mushrooms

Sautéed Seasonal Vegetables

Creamed Spinach

### Morogo

*A wild African spinach cooked with spring onion*

Baked Pumpkin

### Asparagus

*Seasonal; can be served plain or with a béarnaise sauce and a poached egg*

Garlic Bread

# A MUST VISIT

*Please experience our Butchery, Deli  
& Wine Cellar on your Departure!*



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## LAMB

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*All of these entrees are served with your choice of starch.*

### Lamb Chops of the Day

*A choice of loin, braai or leg chops, grilled to perfection*

### Lamb Shank

*Leg of lamb slow roasted in the oven and finished on the grill, with a lemon & herb basting*

### Lamb Curry

*Lamb on the bone, stewed in a rich curry base and served with all the trimmings*

### Slow Roasted Lamb

*Deboned lamb, slow roasted and served with seasonal vegetables and gravy*

### Izimbambo Zenvu

*A traditional African dish of grilled salted lamb riblets and neck*

### Lamb Boerewors

*A lamb version of the favourite South African beef sausage*

### Lamb Kidney Skewers

*Lamb kidneys grilled with black peppercorns and presented on a skewer alongside chillies*

### Shepherd's Pie

*A family favourite made with lamb mince and creamy mashed potato*

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## PORK

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*All of these entrees are served with your choice of starch.*

### Pork Spare Ribs

*Flavour-filled, succulent and tender, these ribs are served with a barbecue or chilli basting.*

### Pork Chops

*Lightly crumbed, pan fried and served with a sauce of your choice OR perfectly grilled and basted.*

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## POULTRY

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*All of these entrees are served with your choice of starch.*

### Half Deboned Chicken

*Grilled chicken in your choice of barbeque, chilli or lemon & herb basting*

### Chicken Kebabs

*Moist chicken pieces, skewered and basted in barbecue sauce, chilli or lemon & herb*

### Chicken Breasts

*Grilled in your choice of a barbecue, chilli or lemon & herb sauce*

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## TASTE OF AFRICA - VENISON -

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*All of these entrees are served with your choice of starch.*

### Ostrich Fillet

*Pan fried and served with sweet pepper or cranberry sauce*

### Game of the Day

*Pan fried and served with sweet pepper or cranberry sauce*

### Venison Pie

*Cubes of venison baked in a rich red wine gravy and topped with crispy puff pastry*

## FISH & SEAFOOD

*We get the best quality from top suppliers: from giant crayfish, langoustines and prawns to local oysters and salmon. Plus, we get our fish and seafood from the most environmentally responsible and locally authentic sources possible, across the board.*

*All of these entrees are served with your choice of starch.*

### Calamari

*Grilled calamari tubes served with lemon butter*

### Kingklip

*Grilled and served with a lemon butter sauce*

### Scottish Salmon

*The finest seared Loch Duart Scottish salmon*

### Sole

*Grilled and served with a lemon butter sauce*

### Fish of the Day

*Please speak to your waiter.*

### Portuguese Sardines

*Our sardines are slightly salted and flame-grilled.*

### Prawns

*Five medium Mozambican Tiger prawns served with garlic, lemon butter and peri-peri*

### Langoustines

*Six langoustines served in the shell, with garlic, lemon butter and peri-peri*

### Seafood Platter

*Five medium Mozambican Tiger prawns, mussels, calamari tubes, line fish of the day & sole*

## VEGETARIAN

### Vegetarian Platter

*A delicious assortment of seasonal vegetables, including asparagus, creamed spinach, pumpkin, mushrooms*

### Vegetarian Burger

*A falafel patty topped with a Portobello mushroom, fresh onion, fresh tomato and tangy rocket*

### Vegetarian Dish of the Day

*Please ask your waiter for our daily vegetarian special.*

### Visit our Butchery & Deli!

*In our adjoining butchery and deli, you'll find the same magnificent meat, chicken, fish and seafood that you expect on our menu, available for purchase. The quality is exceptional, but it's the prices that make this offering so popular. Enjoy!*

### Enter our wine cellars

*We're proud to have two on-site wine cellars: the Pick's Pick cellar with its array of outstanding yet affordable wines and the investment cellar for exclusive or rare vintages. Our expert sommelier would be delighted to guide you through either one.*

### Private dining rooms

*We have several private dining rooms, each with its own degree of intimacy and exclusivity and can accommodate 14-40 guests, in various configurations. Inquire now.*

## HOMEMADE DESSERTS

### Malva Pudding

*A spongy Cape Dutch pudding made with apricot jam and served with custard*

### Crème Brûlée

*This classic, also known as burnt cream, consists of a rich vanilla flavoured custard base topped with hard caramel.*

### Fruit Meringue

*Crunchy meringue with seasonal fruit salad and cream*

### Jelly & Custard

*Filled with memories from childhood*

### Dark & White Chocolate Mousse

*A deliciously decadent South African delicacy (contains alcohol)*

### Tiramisu

*A traditional Italian dessert (contains alcohol)*

### Cheesecake

*A deliciously old-fashioned cheesecake; please ask your waiter about today's flavour*

### Lemon Meringue Pie

*Light, fluffy, sweet and tangy*

### Halva Ice Cream

*Halva is a type of confectionery native to Eastern Europe, the Middle East and Asia. It brings an adventurous flavour to our smooth vanilla ice cream. (Please note: this dish contains nuts.)*

### Apple & Berry Crumble

*A spin on the original apple crumble; served with cream or ice-cream. (Please note: this dish contains nuts.)*

### Chocolate Brownie

*Beware! This is death by chocolate. (Please note: this dish contains nuts.)*

### Fruit Platter

*A fresh and colourful mix of seasonal South African fruits*

### Cheese Platter

*This is an exciting assortment of four local cheeses, served with crackers and fruit preserve.*



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## BEVERAGES

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Sprite  
Sprite Zero  
Coke  
Coke Light  
Soda Water  
Fanta Orange  
Lemonade  
Dry Lemon  
Tonic water  
Tab  
Ginger Ale  
Rock Shandy  
Red Bull

Peach Ice Tea  
Lemon Ice Tea  
Tomato Cocktail  
Appletiser  
Grapetiser Red  
Grapetiser White  
  
Orange Juice  
Granadilla Juice  
Fruit Cocktail  
  
Milk

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## CAFFETERIAS

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*Our coffees are made with beans from leading Italian coffee producers, Segafredo.*

Dom Pedro; *Kahlua or whiskey*  
Jameson's Irish Coffee  
Irish coffee  
Double espresso  
Cappuccino  
Filter coffee

Espresso  
Cafe Latte  
Caffe Coretto; *dash of Grappa with espresso*  
Twinings tea  
Earl Grey tea  
Five Roses tea

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## BEERS

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*Raise your glass to the diverse flavours of our international beer collection.*

### **SOUTH AFRICA**

Castle Lager  
Castle Lite  
Carling Black Label  
Hansa

### **PICK'S PICK CRAFT BEER**

Pilsener  
Lager  
IPA

### **IRELAND**

Guinness

### **ITALY**

Peroni

### **MEXICO**

Corona

### **GERMANY**

Becks non-alcoholic

### **NAMIBIA**

Windhoek Lager / Light  
Windhoek Draught Bottle

### **HOLLAND**

Grolsch Swing Top  
Amstel  
Heineken



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## CIDERS & COOLERS

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Hunters Dry  
Savana Dry

Smirnoff Spin  
Ice Tropez

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## SHOOTERS

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Archers Peach Schnapps  
Apple Sourz  
Gold Tequila

Silver Tequila  
Don Julio Repo Sado (*100% De Agave*)  
Patron

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## GIN / VODKA / CANE

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*Per tot*

Absolut vodka  
Smirnoff vodka  
Smirnoff red label  
Bombay gin  
Gordons gin  
Tanqueray No 10  
Mainstay cane

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## BOURBON

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*Per tot*

Maker's Mark  
Jim Beam  
Jack Daniels  
Jack Daniels Single Barrel

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## RUM

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*Per tot*

Stroh rum  
Bacardi  
Red Heart  
Spiced Gold  
Captain Morgan  
Southern Comfort

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## DIGESTIFS

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*Per tot*

Jagermeister  
Underberg  
1920 Aquardente  
Averna

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## GRAPPA

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*Per tot*

Dalla Cia  
Antonella

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## LIQUEURS

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*Per tot*

Cointreau  
Frangelico  
Amaretto  
Tia Maria  
Peppermint  
Triple Sec  
Pernod  
Drambuie

Sambuca (White / Black)  
Kahlua  
Cape Velvet  
Amarula Cream  
Limoncello  
Baileys Original Irish Cream  
Grand Marnier

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## SINGLE MALT SCOTCH WHISKY

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*Per tot*

Glenfiddich 12 year old  
Glenfiddich 15 year old  
Glenfiddich 21 year old  
Glenvliet 12 year old  
Glenmorangie 10 year old  
Glenmorangie 18 year old

Laphroaig 10 year old  
Ardbeg 10 year old  
Lagavulin 16 year old  
Caol Ila 12 year old  
Oban 14 year old  
Famous Grouse Malt 18 year old

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**BLENDED WHISKY**

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*Per tot*

Jameson	Chivas Regal 12 year old
Jameson 12 year old	Chivas Regal 18 year old
J&B	Famous Grouse
	Bell's

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Johnnie Walker	<i>Gold</i>
<i>Red</i>	<i>Platinum</i>
<i>Black</i>	<i>Blue</i>

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**SOUTH AFRICAN BRANDIES**

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*Per Cognac tot*

*South Africans share a long history with brandy since it was first distilled in Table Bay in 1672. Since then, our country has become home to some of the finest brandies in the world.*

KWV 10 year old	Klipdrift Premium
KWV 20 year old	Richelieu
Klipdrift	

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**COGNAC**

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*Per Cognac tot*

Remy Martin VSOP	Hennessy XO
Remy Martin XO	Hennessy Paradis
Remy Martin Extra	Courvoisier VSOP
Hennessy VSOP	Courvoisier VS (3 Star)

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**SOUTH AFRICAN PORT**

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*Per 50ml glass*

De Krans Cape Ruby NV Winemaker: Boets & Stroebel Nel  
*Medium-bodied and youthful with spicy flavours and balanced sweetness, created from traditional Portuguese varieties.*

De Krans Cape Vintage Reserve Winemaker: Boets & Stroebel Nel  
*Flavours of toasted nut, rich coffee and luxurious chocolate. All Portuguese varieties.*

Landskroon Cape Vintage Winemaker: Paul de Villiers  
*Bold fruit and sweet berry flavours with a long and dry finish. From classic Portuguese varieties.*

Boplaas NV Winemaker: Carel Nel  
*Deep red, fruity port with a nutty flavour. Blended with different vinatges.*

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**PORTUGUESE PORT**

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*Per 50ml glass*

Ferreira White	Ferreira Ruby
Ferreira Tawny	Messias 10 year old

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**SHERRY APERITIFS**

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*Per 50ml glass*

Pale Dry (SA)	Cinzano Rosso
Medium cream (SA)	Cinzano Dry
Full cream (SA)	Campari
Cinzano Bianco	