

STARTERS

CHICKEN LIVERS Chicken livers pan-fried in onion, garlic, peri-peri spices & Napoli sauce	[60]	PRAWN COCKTAIL Plump prawns served in our tangy homemade Marie-Rose sauce	[70]	STICKY CHICKEN WINGS Marinated grilled chicken wings smothered in a honey, ginger & soya sauce	[65]
THREE CHEESE PRAWNS Plump peeled prawns baked in a creamy garlic & mascarpone cheese sauce topped with mature cheddar & grated parmigiana cheese	[70]	SNAILS GARLIC + HERB Sizzling snails baked in a roasted garlic & herb butter	[55]	HALOUMI [salty goats milk cheese] Grilled haloumi skewer served with a sweet plum dipping sauce	[65]
MOZAMBICAN STRIPS Tender strips of chicken prepared in a creamy, mild Mozambican chilli sauce	[65]	ROQUEFORT Sizzling snails baked in creamy Roquefort sauce	[65]	SALMON SASHIMI Fresh Norwegian salmon, plane or seared with seven spice, toasted sesame seeds, ponzu, sesame oil, pickled ginger & soya	[75]
BOEREWORS Grilled South African sausage served on a skewer with African pap drizzled with chakalaka sauce	[55]	BEEF CARPACCIO Paper thin slices of top raw beef fillet, drizzled with olive oil, capers, rocket & parmigiana shavings	[75]	BILTONG PÂTÉ A Butcher Block favourite... a creamy pâté made with a blend of biltong, bacon & wild mushrooms. Served with melba toast	[65]
BLACK MUSHROOMS Black mushrooms topped with creamed spinach, garlic sauce oven baked with mature cheddar, mozzarella & feta cheese	[65]	CALAMARI Patagonian calamari tubes lightly grilled in either lemon butter, garlic butter, peri-peri sauce or cajun spice	[70]	CALAMARI STEAKS Calamari goujons, lightly floured & deep fried. Served either with homemade tartar sauce or a creamy peri-peri sauce	[65]
WEST COAST MUSSELS Fresh West Coast mussels simmered in a cream of chardonnay, garlic & fresh herb sauce	[75]	PANKO PRAWNS Malaysian prawn tails coated in bread crumbs, deep fried & served with a sweet chilli sauce	[75]		
		CAMEMBERT Deep fried camembert cheese served with a sweet plum sauce, roasted almonds & melba toast	[65]		

CHEF'S CHOICE Ask your waiter for details

SALADS

BB HOUSE Wild rocket leaves, mixed baby leaf, micro greens, fresh coriander, sundried tomatoes, bocconcini cheese sprinkled with caramelised cinnamon seeds & a fresh honey balsamic dressing	[85]
PRAWN + PAPAYA Plump prawns, sweet papaya, red onions, crisp salad greens dressed with a fresh lime & ginger dressing	[85]
GREEK Crisp salad greens, cucumber, bella tomatoes, red onions, calamata olives & feta cheese	[75]
CHICKEN CAESAR Chargrilled chicken breast, cos lettuce, baby spinach, boiled egg, crispy Parma ham, parmigiana shavings & Caesar dressing	[95]
CAJUN CHICKEN Chargrilled chicken strips tossed in cajun spice, crisp salad greens, sundried tomatoes, peppadews®, avo & a fresh honey balsamic dressing	[85]
BEACH SALAD A must for salad lovers..... grilled calamari, chicken strips, prawns, red onions & cucumber tossed in a sweet Thai chilli jam served on a bed of crispy spinach dressed with fresh lime wedges & coriander	[95]

POULTRY

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

FLATTIE Spring chicken, chargrilled & basted with either lemon & herb, peri-peri or chimichurri sauce	[135]
CHICKEN SCHNITZEL Golden brown crumbed chicken fillet served with mushroom or cheese sauce	[95]
CHICKEN FILLET Chicken fillet marinated & chargrilled, basted with either lemon & herb or peri-peri sauce	[90]
CHICKEN ESPETADA Chicken thighs marinated and skewered with sundried tomato & onions. Chargrilled & basted with either lemon & herb, peri-peri or sticky barbeque sauce	[125]
CHICKEN WINGS Chargrilled & basted with either lemon & herb, peri-peri or sweet sticky barbeque sauce	[115]

COMBOS

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

RIB + FLATTIE Rack of ribs + ½ flattie... basted with either sweet sticky barbeque, lemon & herb or peri-peri sauce	[215]	PORK BEEF [185]
STEAK + CALAMARI 200g rump or sirloin + calamari tubes lightly grilled in lemon butter, garlic butter, peri-peri sauce or cajun spice	[175]	
RIB + CHOP ½ saddle of lamb chops + a rack of ribs	[245]	[225]
FLATTIE + PRAWN ½ flattie basted with either sweet sticky barbeque, lemon & herb or peri-peri sauce + grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	[225]	
RIB + STEAK Rack of ribs + 200g grilled rump or sirloin	[235]	[215]
RIB + CALAMARI Rack of ribs + calamari tubes lightly grilled in lemon butter, garlic butter, peri-peri sauce or cajun spice	[215]	[185]
RIB + WING Rack of ribs + chargrilled chicken wings basted with either lemon & herb, peri-peri or sweet sticky barbeque sauce	[195]	[175]
STEAK + PRAWN 200g rump or sirloin + grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	[235]	
RIB + PRAWN Rack of ribs + grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	[245]	[225]

butcher block
STEAKHOUSE

www.butcherblock.co.za

A cut above
the rest



LAND + SEA



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

LAMB CHOPS Chargrilled, barbeque-spiced served with sweet potato mash	[185]	CALAMARI Patagonian calamari tubes lightly grilled in either lemon butter, garlic butter, peri-peri sauce or cajun spice	[135]	OX LIVER Ox liver pan-fried served with creamy mashed potato, crispy pork rashers & sweet sherry sauce	[125]
OXTAIL Cooked the traditional way, gently simmered in Guinness, plum tomatoes, carrots, haricot beans & a hint of garlic. Served with mashed potatoes	[175]	PRAWNS Butterflied & grilled, served with garlic butter, lemon butter & peri-peri sauce	6 [135] 12 [225]	GAME [subject to the hunt] Freshly prepared venison cooked in true South African fashion. Ask your waiter for details	[185]
POT ROAST LAMB SHANK Tender lamb shank pot roasted in Pinotage, olive oil & rosemary. Served with mashed potatoes & caramelised baby carrots	[185]	CHICKEN + PRAWN CURRY Island style medium curry flavoured with coconut milk. Served with basmati rice, sambals & poppadum	[135]	POTJIE POT Ask your waiter what's "potting" for the day	[S.Q.]
KINGKLIP Filletted, lightly floured & grilled in lemon & herb butter	[185]	TERIYAKI SALMON Seared teriyaki salmon served with egg noodles & stir-fry vegetables	[185]	ROASTED PORK BELLY Rosemary roasted apple sauce, smoked paprika & honey glaze, pickling onions & pork crackling	[165]

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 center, 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... all steaks are **CHARGRILLED** and basted 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...

CHALMAR GRAINFED BEEF

RUMP [very tasty & succulent]

200G	[115]
300G	[145]
400G	[195]

FILLET [most tender cut]

200G	[145]
300G	[185]
400G	[225]

SIRLOIN [tender & tasty]

200G	[115]
300G	[145]
400G	[195]

RIB EYE

[loaded with flavour, very tasty & succulent]

350G	[185]
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ON THE BONE

T-BONE [sirloin & fillet on the bone]

500G	[175]
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PRIME RIB [very tasty & succulent]

600G	[195]
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PORK SPARE RIBS

Basted with our famous sweet sticky barbeque basting

500G	[155]
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1KG

[275]

BEEF SPARE RIBS

Basted with our famous sweet sticky barbeque basting

500G	[145]
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1KG

[245]

CHEF'S CHOICE

Ask your waiter for details



BUTCHER'S CHOICE

A choice of either Rump or Sirloin, served with a choice of one side... baked or mashed potato, veg, chips, savoury rice, pap & chakalaka or side salad...

CAMEMBERT + BACON

Pan-fried bacon & camembert cheese topped with a green peppercorn sauce

[185]	CHIMICHURRI	[175]
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CHIMICHURRI

An Argentinian classic... a bright-green pesto-like sauce containing garlic, fresh herbs & tangy vinegar

BBC

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

[185]	HONEY MUSTARD + AVO	[185]
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HONEY MUSTARD + AVO

Honey & Dijon mustard sauce topped with fresh avo

BLUE CHEESE + PEPPADEW®

A creamy blue cheese sauce topped with chunks of blue cheese & peppadews®

[185]	BLUE CHEESE + JALAPEÑO	[185]
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BLUE CHEESE + JALAPEÑO

Pan-fried bacon topped with a creamy blue cheese sauce, chunks of local blue cheese & jalapeños

BONNE FEMME

Mushroom sauce topped with grilled prawns

[195]	ENTRECÔTE CAFÉ DE PARIS	[175]
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ENTRECÔTE CAFÉ DE PARIS

A true classic complex butter infused with herbs & spices melted over your steak of choice

SURF + TURF

Garlic & white wine sauce topped with grilled prawns

[195]	BUTCHERS SUPREME	[185]
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BUTCHERS SUPREME

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

BORDELAISE + BONE MARROW

Reduced stock, flavoured with red wine thyme & shallots served with roasted marrow bone

[185]

SAUCES

Our sauces are delicately made and tastefully selected to accompany your meal...

GARLIC	[25]	CHEESE	[35]
JALAPEÑO & BILTONG	[35]	ROQUEFORT	[35]
GREEN PEPPERCORN	[35]	HONEY & DIJON	[35]
MUSHROOM	[35]	PERI-PERI SAUCE	[25]
BORDELAISE	[35]	MONKEYGLAND	[35]

BURGERS

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

BUTCHER BLOCK [95]

Caramelised red onion, peppadews®, bacon, mature cheddar & mozzarella cheese

PLANE JANE [75]

Caramelised red onion, dill pickle & tangy mayo

MUSHROOM [85]

Cheddar cheese & mushroom sauce

PEPPER [85]

Cheddar cheese & green peppercorn sauce

CAMEMBERT + BACON [95]

Pan-fried bacon & camembert cheese topped with a green peppercorn sauce

BBC [95]

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

JALAPEÑO + BILTONG [95]

Emmenthal cheese, jalapeño & biltong sauce & sliced jalapeños

BIG CHEESE [95]

Sautéed mushrooms & loads of melted cheddar cheese

FIRE HOUSE [95]

Hot tomato relish, jalapeños, peppadews® & cheddar cheese

SIDES

GARLIC BREAD [25]

ADD CHEESE [10]

STARCH

FRIES [rustic cut] [25]

BAKED POTATO [25]

CRISPY ONION RINGS [25]

PAP & CHAKALAKA [25]

SAVOURY RICE [25]

MASHED POTATO [25]

VEGETABLES

CREAMED SPINACH [35]

SAUTÉED MUSHROOMS [35]

SEASONAL VEGETABLES [35]

SWEET POTATO MASH [35]

SIDE SALAD [25]

FOR THE LOVE OF SUGAR

DEEP FRIED OREOS [45]

Deep fried cookies served with vanilla ice cream

MALVA PUDDING [50]

Cape Malay style served with fresh cream or vanilla ice cream

KAHLUA + ICE CREAM CRÊPES [55]

Ice cream rolled in light crêpes, drizzled with hot Bar One sauce & topped with roasted almond flakes

KOEKSISTER & ICE CREAM [45]

A true South African classic, flavoured syrup infused fried dough served vanilla ice cream

CHEESE CAKE [55]

Homemade daily, baked or fridge

ICE CREAM + BAR ONE CHOCOLATE SAUCE [45]

CHOCOLATE GOOEY BROWNIES [55]

Triple chocolate brownies topped with dollops of marshmallow frosting served with fresh cream or vanilla ice cream

APPLE TART [55]

Homemade, poached apples baked in a sponge cake batter served hot or cold with fresh cream or vanilla ice cream