

BUTCHER BOYS

PRIME STEAKHOUSE

EST  1999

On the 1st November 1999, two well-aged, obviously grain fed 'boys' - Alan Lazarus and Derryck Myers - opened the doors and their hearts at Durban's first Butcher Boys restaurant in Florida Road. For over 20 years they've offered a comfortable dining experience while continuously striving to ensure that their patrons are presented with Great Steaks and Great Service.

With a restaurant now in Umhlanga too, they're still serving only the best South African beef sourced from local farmers, with cuts that are either wet or dry-aged and grilled to perfection with their famous basting sauce.

Paired with a carefully curated selection of local South African wines, as well as an array of vintages, which are kept in refrigerated wine cellars at an optimum temperature between 16°C and 17°C, satisfaction and variety are to be expected from an adventurous menu.

Let us whet your appetite - let the feast begin.

STARTERS

Butcher Boys Biltong105
200 g homemade biltong served in a bowl.
Your choice of: Traditional hand-cut OR Thinly sliced
and crisply grilled - a taste sensation.

Bains & Biltong105
Grab a double shot of Bains whiskey and
100 g of our famous grilled biltong.



Boerie Bites85
Chargrilled boerewors chunks, served with crostini and
a dipping bowl of pap sauce.

Snails105
Pan seared in roquefort & garlic sauce, topped with
Parmesan and panko bread crumbs, then oven baked.

Beef Carpaccio100
Thinly sliced beef fillet, dotted with basil pesto and
topped with shaved parmesan.

Cheesy Prawns110
Prawns sautéed in creamy herb sauce, topped
with grated cheddar, then oven baked.

Roasted Marrow Bones85
Marrow bones roasted with fresh herbs, served with
crostini.

Mussels100
Fresh steamed mussels in a creamy garlic, wine and herb
sauce, served with toasted bruschetta. (when available)

Falklands Calamari100
Grilled in either lemon & herb, garlic or peri-peri sauce,
OR battered and deep fried, served with either tartare
sauce, lemon butter, or garlic butter on the side.

Chilli Steak Strips95
Tender strips of beef in a creamy chilli sauce, served with
crostini.

Beef Bruschetta70
Pulled beef seasoned with black pepper and mustard,
topped with parmesan cheese and caramelised onion,
served on toasted bruschetta.

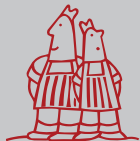
Panko Prawn Tails110
Plump shelled prawn tails crusted in Panko bread crumbs
and flash fried. Served with a honey, soy, sesame seed and
ginger dipping sauce.

Chorizo Chicken Livers80
Pan-braised chicken livers and chorizo sausage, served
in creamy chilli sauce, served with crostini.

Haloumi Cheese (V)80
Grilled or flash fried haloumi cheese, served with
lemon butter sauce.

Buffalo Wings100
300 g Deep fried chicken wings served with our choice of
spicy chimichurri sauce OR a honey barbecue basting.

Stuffed Jalapeños (V)75
Pickled Jalapenos filled with cream cheese, cheddar and
spices. Crumbed and baked until golden brown and
served with fresh lime and sour cream.



Best of the Best

Sharing Platters290

Your choice of 3:

Chorizo Chicken Livers, Boerie Bites, Biltong, Haloumi
Cheese, Calamari, Cheesy Prawns, Beef Bruschetta,
Buffalo Wings, Chilli Steak Strips, Stuffed Jalapeños.

PRIME CUTS

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.

Rump - wet aged

From the hindquarter (also known as top sirloin) this prime cut of beef is arguably the juiciest of all.

200 g 160 / 300 g 205 / 400 g 250 / 500 g 295

Sirloin - wet aged

Often referred to as a New York cut, sirloin stems from a cut of beef from the hip region - with a slender strip of fat for increased flavour.

200 g 160 / 300 g 205 / 400 g 250 / 500 g 295

Fillet - wet aged

The leanest and most tender of all the cuts.

200 g 190 / 300 g 240 / 400 g 290 / 500 g 340

Rib-eye - wet aged

A tender cut from the forequarter, its flavour is enhanced by the marbling of the fat in the meat. (When available).

200 g 200 / 300 g 265 / 400 g 330 / 500 g 395

T-Bone - dry aged

The quintessential cut from the short loin offering the best of both - sirloin on one side and fillet on the other.

600 g 295 / 1 kg 420

Prime Rib - dry aged

Served on the bone, this prime rib from the forequarter is full- flavoured with a moderate to large amount of marbling.

600 g 295 / 1 kg 420

Fillet on the Bone

Choice cut aged fillet, chargrilled on the bone. (When available)

400 g / 280

Butcher Boys Spare Ribs

Chargrilled to perfection with our famous rib basting.

Pork 400 g 220 / 800 g 330

Beef 400 g 220 / 800 g 330

Lamb 500 g 260

SALADS

Roquefort Salad (V)

Fresh salad base topped with creamy Roquefort dressing and grated blue cheese.

Regular	100
Side salad	75

Greek Salad (V)

Fresh salad base topped with feta & olives and a light Greek dressing.

Regular	90
Side salad	70

Butcher's Chicken Salad 120

Fresh salad base tossed in creamy mayo dressing, topped with sautéed chicken strips, sliced avo and bacon, then finished with shaved Parmesan and rocket.

Haloumi, Bacon and Avo Salad 120

Pan-fried haloumi strips, bacon and sliced avo served over fresh mixed greens. Finished with a creamy mayo dressing.

Tomato, Rocket & Red Onion Side Salad (V)..... 50

Served with balsamic vinegar and olive oil on the side.

Toppings 50

Avo and Dijon
Bacon, Creamy Herb & Grated Cheddar
Bacon, Chilli, Cheese & Mushroom

Sauces 35

Cheese
Chilli
Garlic
Roquefort
Monkey Gland
Honey Dijon Mustard
Madagascan Peppercorn
Mushroom & Red Wine
Cheese and Mushroom
Spicy Chakalaka Relish
Chimichurri
Bearnaise

Sides

Butcher Boys Chips 35

Tossed in olive oil, garlic & parsley

Creamed Spinach 42

Sautéed Seasonal Vegetables 42

Roasted Pumpkin 38

Butternut Bake 45

Sautéed Mushrooms 42

French Fried Onion Rings 32

Garlic Loaf 35

Cheesy Garlic Loaf 45

Spinach & Pumpkin 42

Green Beans 36

Sautéed in garlic butter, herbs & toasted almonds

Compound Butters 25

Jalapeño
Marrow Bone
Chimichurri
Cafe De Paris

For the Table

Vegetable Platter (V) 160

A table platter consisting of creamed spinach, sautéed seasonal veg, roasted pumpkin, sautéed mushrooms and French fried onion rings.

LAZZIE'S LEGENDARY

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.

Côte de Boeuf.....320

The ultimate 600 g dry-aged French-trimmed prime rib of beef grilled on the bone, topped with roasted marrow bones.

Tomahawk.....SQ

Bone-in, dry-aged Rib-eye steak, grilled to your liking. Please ask you server about today's available weights. (when available)

Carnivore's Feast..... Priced according to cut size

Create your own from a selection of our various cuts: T Bone, Prime Rib, Rump, Sirloin, Fillet, Rib-eye, Lamb Chops, Ribs, Baby Chicken. (Please allow 30 minutes of prep time)

Café de Paris.....280

300 g prime rib-eye steak, grilled to perfection, topped with our Cafe De Paris steak butter.

Avo Dijon Sirloin.....250

300 g prime sirloin topped with our signature sliced avo and creamy honey Dijon mustard sauce.

Jalapeño Fillet.....250

Chargrilled 250 g tenderloin stuffed with jalapeño peppers and cheddar, wrapped in bacon, topped with jalapeño butter.

Lamb Shank.....320

Slow roasted with garlic, rosemary and onions, served with green beans and herbed mustard mash.

Avo and Prawn Fillet Stack.....295

Choice 250 g beef fillet saddled with two king prawns and sliced avo, served with creamy lemon-herb sauce.

Pork Chop.....185

A 500 g thick cut pork loin chop, grilled to perfection and basted in our honey barbecue basting. Grilled Medium-Well unless requested otherwise.

Ostrich Steak.....230

Medallions of chargrilled ostrich fillet, served with honey & Dijon mustard sauce.

Out of Africa.....230

We offer a selection of choice cuts of game - please ask your server for availability.

Fillet Espatada.....230

A 250 g fillet is cubed and skewered with fresh bay leaves, then marinated in olive oil, black pepper and sea salt. Chargrilled and served espatada style, dripping with your choice of lemon, garlic or peri-peri butter.

Lamb Loin Chops.....255

Four 100 g lamb chops basted and chargrilled to your liking.

Oxtail Potjie.....230

Oxtail braised in red wine and beef stock with butter beans, mushrooms and garden peas. Served in a potjie pot with mustard mash on the side.

PLATTERS FOR 2

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.



Butcher's Choice for 2595

200 g each of fillet, sirloin, rump and rib-eye. Served with two sauces of your choice.

Shisa Nyama Platter for 2.....570

A South African classic:

200 g Sirloin or beef short rib, 200 g boerewors, 400 g beef or pork ribs, Buffalo wings, 2 lamb chops, served with chakalaka relish.

Lazzie's Best for 2570

Two lamb chops, a half rack of pork or beef ribs, 200 g sirloin and a half baby chicken, grilled with peri-peri or lemon & herb sauce, served with a sauce of your choice.

Chateaubriand For 2550

500 g Fillet steak grilled to your liking, served with sautéed mushrooms, grilled tomato and Bearnaise sauce. Carved at your table and served with your choice of two sides. (Prep time 30 minutes).

COMBOS

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.

Butcher's Platter for 1.....260

200 g sirloin, 200 g boerewors and a lamb loin chop.

Ribs & Wings.....310

A half rack of pork or beef ribs and chicken wings.

Ribs & Half Chicken.....290

A half rack of chargrilled pork or beef ribs, with a half baby chicken grilled with peri-peri, or lemon & herb sauce.

(Prep time 30 minutes)

Half Chicken & Prawns.....250

A half baby chicken and succulent head on prawns, chargrilled with peri-peri, or lemon & herb sauce.

(Prep time 30 minutes)

Ribs & Chops.....320

Two chargrilled lamb loin chops and a half rack of pork or beef ribs.

Sirloin & Ribs.....310

200 g sirloin and a half rack of pork or beef ribs.

Sirloin & Prawns.....270

200 g sirloin and grilled succulent head on prawns.

Sirloin & Calamari.....250

200 g sirloin and calamari tubes, either grilled or battered and deep fried.

Prawn & Calamari.....270

Succulent head on prawns and tender calamari tubes.

**Substitute Sirloin for Fillet for R50.*

**Substitute Beef/Pork Ribs for Lamb for R60.*

GOURMET BURGERS

200 g freshly ground beef patty or chicken breast, on a toasted seed bun, garnished with lettuce, onion, tomato and Butcher's mayo, served with chips.

Plain & Simple	125	Big Boytjie	210
Served with a traditional garnish. Add a sauce of your choice for an extra R20.		Two beef burger patties topped with bacon, cheddar and French fried onion rings. (Available in beef only)	
Argentinian	160	Fillet Steak Burger	185
Topped with bacon and grated cheddar, drizzled with chimichurri butter. Add avo for an extra R10.		150 g fillet steak topped with caramelised onions.	
The Grand	160	Veggie Head (V)	155
Topped with sliced avo and honey Dijon mustard sauce.		Grilled haloumi topped with caramelised onions and mushrooms, with fresh rocket.	
Royale	160		
Topped with bacon, cheese & mushroom sauce & fresh chilli.			

CHICKEN, SEAFOOD & VEGETARIAN

All served with a choice of chips, baked potato, rice, mustard mash or mielie pap.

Deboned Half Chicken	170	Chicken Espetada	170
Our legendary flame grilled deboned half chicken, prepared in peri-peri, or lemon & herb. Please allow 30 min for prep.		Deboned chicken thighs, bell peppers and onion. Char grilled and served espatada style with your choice of lemon, garlic or peri-peri butter. (Prep time 30 minutes).	
Spatchcock Chicken	185	Falkland's Calamari	230
700 - 800 g baby chicken flame grilled with lemon & herb, or medium peri-peri. Please allow 30 min for prep.		Grilled in either lemon & herb, garlic or peri-peri sauce, OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.	
Avo Dijon Chicken	160	Fresh Fish of the Day	SQ
Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.		Grilled in either lemon & herb, garlic or peri-peri sauce.	
Chicken Schnitzel	150	Mozam Style Prawns	SQ
Crumbed & fried, served with cheese or mushroom sauce.		Succulent queen prawns grilled with a choice of lemon & herb, garlic or peri-peri sauce.	
Buffalo Wings	205		
600 g Deep fried chicken wings served with your choice of spicy chimichurri sauce OR basted in honey barbecue basting.			

Melanzane Parmigiana (V)	160
Sliced brinjal, layered with cheese & tomato sauce, and flavored with herbs and spices. (Excludes a side dish).	

DESSERTS

Chocolate Lava Cake70 A rich, warm dark chocolate cake oozing with chocolate, served with vanilla ice cream.	Crème Brûlée55 A rich set custard scented with vanilla and topped with a sugar crust.
Malva Pudding65 A traditional baked South African favorite, served with a bourbon butterscotch sauce and vanilla ice-cream.	New York Cheese Cake70 Ask your server for today's selection.
Good Old Faithful50 Huberto's vanilla ice cream topped with hot Bar One sauce.	Don Pedro55 The grownup's milkshake doused with peppermint liquer, Kahlua or Irish Whiskey.
Panna CotaSQ Ask your server for todays selection.	Irish Coffee55 Irish Whiskey, Kahlua or peppermint liquer topped with filter coffee and fresh whipped cream.
Ice Cream Cone A variety of Huberto's ice cream flavours served in a sugar cone - ask your server for today's selection.	
One scoop30	
Two scoops40	

LITTLE BUTCHER'S

For little Butcher's aged 13 and under - all meals are served with chips and a Huberto's ice cream cone.

Boerie Bites100 Chargrilled boerewors served in bite-size chunks, with a dipping bowl of tomato sauce.	Chicken Strips100 Crumbed and flash fried, served with a cheese or mushroom sauce.
Little Butcher's Burger100 A beef patty or tender grilled chicken breast served on a bun, topped with lettuce, tomato, dill pickle and our burger relish.	Minute Steak100 A tender chargrilled minute steak, basted with Butcher Boys' famous basting, served with chips.
Pork Spare Ribs100 Chargrilled to perfection with our famous rib basting.	

Please Note:

We reserve the right to levy a 10% service charge for tables of 8 or more diners (at the discretion of management).

Orders to share are subject to a surcharge of R40.

Persons not participating in a meal and no shows will be charged at a fee of R150.

FUNCTION MENU 1

R300 per person

available for functions with a minimum of 10 diners

Starter Platter

(Serves 4)

Platter consisting of:

Beef Bruschetta

Pulled beef seasoned with black pepper and mustard, topped with parmesan cheese and caramelised onion, served on toasted bruschetta.

Boerie Bites

Chargrilled boerewors chunks, served with crostini and a dipping bowl of spiced chakalaka relish.

Haloumi Cheese

Grilled or flash fried haloumi strips, served with lemon butter sauce.

Mains

Your choice of:

Sirloin or Fillet

200 g sirloin or fillet, basted and grilled to your liking.
Topped with a sauce of your choice.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Falkland's Calamari

Grilled in either lemon & herb, garlic or peri-peri sauce,
OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.

Chicken Schintzel

Crumbed and fried, served with cheese or mushroom sauce.

Plain & Simple Burger

Beef patty or chicken breast, served on a toasted seed bun, with traditional garnishes, topped with a sauce of your choice.

Melanzane Parmigiana (V)

Sliced brinjal, layered with cheese & tomato sauce, and flavored with herbs and spices.
(Excludes a side dish).

FOMO
with Jacqui Rey

All main meals are served with your choice of chips, veg, side salad, baked potato, or pap & gravy.

Add Dessert for an extra R50

Your choice of:

New York Cheesecake

Huberto's vanilla ice cream topped with hot Bar One sauce

Don Pedro doused with Peppermint Liqueur, Kahlua or Irish Whiskey



FUNCTION MENU 2

R410 per person

available for functions with a minimum of 10 diners

Starter Platter

(Serves 4)

Platter consisting of:

Falkland's Calamari

Grilled in either lemon & herb, garlic or peri-peri sauce, OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.

Boerie Bites

Chargrilled boerewors chunks, served with crostini and a dipping bowl of spiced chakalaka relish.

Haloumi Cheese

Grilled or flash fried haloumi strips, served with lemon butter sauce.

Greek and Roquefort Salads

Mains

Your choice of:

Sirloin, Fillet or Rump

300 g sirloin, fillet or rump, basted and grilled to your liking.
Topped with a sauce of your choice.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Ostrich Medallions

Chargrilled ostrich fillet medallions served with honey & Dijon mustard sauce.

Fresh Fish of the Day

Grilled in either lemon & herb, garlic or peri-peri sauce.

Sirloin & Prawns Combo

200 g sirloin and grilled prawns.

Prawn & Calamari Combo

Succulent queen prawns and tender calamari tubes.

Melanzane Parmigiana (V)

Sliced brinjal, layered with cheese & tomato sauce, and flavored with herbs and spices.
(Excludes a side dish).

FOMO
with Jacqui Rey

All main meals are served with your choice of chips, veg, side salad, baked potato, or pap & gravy.

Dessert

Your choice of:

New York Cheesecake

Chocolate Lava Pudding

Huberto's vanilla ice cream topped with hot Bar One sauce

Don Pedro doused with Peppermint Liqueur, Kahlua or Irish Whiskey

