

KICK START

CHICKEN LIVERS Chicken livers pan-fried in onion, garlic, peri-peri spices & Napoli sauce	[70]	SNAIL GARLIC + HERB Sizzling snails baked in a roasted garlic & herb butter	[65]	HALLOUMI Grilled halloumi skewer served with a sweet plum dipping sauce	[65]
THREE CHEESE PRAWNS Plump peeled prawns baked in a creamy garlic & mascarpone cheese sauce topped with mature cheddar & grated parmigiana cheese	[90]	ROQUEFORT Sizzling snails baked in creamy Roquefort sauce	[70]	MARROW BONES Oven roasted with fresh thyme, rosemary & garlic. Served with a red wine & herb jus & sour-dough	[65]
BOEREWORS Grilled South African sausage served on a skewer with African pap drizzled with chakalaka sauce	[70]	BEEF CARPACCIO Paper thin slices of raw beef fillet, drizzled with olive oil, capers, rocket & parmigiana shavings	[95]	BEEF TRINCHADO Beef strips marinated and pan-fried in onion, garlic, peri-peri spices served in a creamy brandy sauce	[80]
BLACK MUSHROOMS Black mushrooms topped with creamed spinach, garlic sauce oven baked with mature cheddar, mozzarella & feta cheese	[85]	CALAMARI Calamari tubes lightly grilled in either lemon butter, garlic butter or peri-peri sauce	[80]	MEAT BALLS Slow roasted served in a Napoli sauce topped with parmigiana shavings and fresh basil	[70]
WEST COAST MUSSELS Fresh West Coast mussels simmered in a cream of chardonnay, garlic & fresh herb	[85]	VENISON CARPACCIO [when available] Paper thin slices of raw venison, drizzled with olive oil, capers, rocket & parmigiana shavings	[105]	MOZZARELLA STICKS Mozzarella cheese sticks, deep fried in panko bread crumbs served with a sweet chilli dipping sauce	[65]
PRAWN COCKTAIL Plump prawns served in our tangy homemade Marie-Rose sauce	[90]	PANKO PRAWNS Malaysian prawn tails coated in bread crumbs, deep fried & served with a sweet chilli sauce	[85]	BOBOTJIE SPRING ROLLS A true South African classic, Cape Malay style bobotjie wrapped in phyllo pasty served with a sweet yogurt dip	[70]
		CAMEMBERT Deep fried camembert cheese served with a sweet plum sauce, roasted almonds & melba toast	[75]	BILTONG Butcher Block's homemade biltong	[90]
		STICKY CHICKEN WINGS Marinated grilled chicken wings smothered in a honey, ginger & soya sauce	[70]		

SALADS

PRAWN + PAPAYA Plump prawns, sweet papaya, red onions & crisp salad greens dressed with a fresh lime & ginger dressing	[105]
GREEK Crisp salad greens, cucumber, bella tomatoes, red onions, calamata olives & feta cheese	[85]
CHICKEN CAESAR Chargrilled chicken breast, cos lettuce, baby spinach, boiled egg, crispy Parma ham, parmigiana shavings & Caesar dressing	[105]
CAJUN CHICKEN Chargrilled chicken strips tossed in cajun spice, crisp salad greens, sundried tomatoes, peppadews®, avo & a fresh honey balsamic dressing	[95]
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	[115]
MEDITERRANEAN SALAD Cajun grilled chicken strips, crisp salad greens, chargrill peppers & aubergine, crumbled feta, avocado, crispy carrot ribbons & a fresh honey balsamic dressing	[105]

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 sweet sticky BBQ sauce	[155]
CHICKEN SCHNITZEL Golden brown crumbed chicken fillet served with mushroom or cheese sauce	[135]
CHICKEN FILLET Chicken fillet marinated & chargrilled, basted with either lemon & herb, peri-peri or sweet sticky BBQ sauce	[115]
CHICKEN WINGS Chargrilled & basted with either lemon & herb, peri-peri or sweet sticky BBQ sauce	[135]
CHICKEN ESPETADA Chargrilled chicken thighs marinated & skewered with sundried tomatoes & onions. Basted with either lemon & herb, peri-peri or sweet sticky BBQ sauce	[145]
CHICKEN FLORENTINE Chicken fillets pan-fried, stuffed with creamed spinach & feta cheese, wrapped in Parma ham topped with Napoli sauce & mozzarella cheese & baked	[145]

COMBOS

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

	PORK	BEEF
RIB + FLATTIE Rack of ribs + ¼ flattie, basted with either sweet sticky BBQ, lemon & herb or peri-peri sauce	[235]	[225]
STEAK + CALAMARI 200g rump or sirloin + calamari tubes lightly grilled in lemon butter, garlic butter or peri-peri sauce		[185]
RIB + CHOP ¼ saddle of lamb chops + a rack of ribs	[265]	[255]
FLATTIE + PRAWN ¼ flattie basted with either sweet sticky BBQ, lemon & herb or peri-peri sauce + grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce		[255]
RIB + STEAK Rack of ribs + 200g grilled rump or sirloin	[245]	[235]
RIB + CALAMARI Rack of ribs + calamari tubes lightly grilled in lemon butter, garlic butter or peri-peri sauce	[235]	[225]
RIB + WING Rack of ribs + chargrilled chicken wings basted with either lemon & herb, peri-peri or sweet sticky BBQ sauce	[225]	[215]
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	[255]	[245]
RIB + BOEREWORS Rack of ribs + 150g of grilled South African boerewors	[205]	[195]
STEAK + WING 200g rump or sirloin + chargrilled chicken wings basted with either lemon & herb, peri-peri or sweet sticky BBQ sauce		[180]
STEAK + BOEREWORS 200g rump or sirloin + 150g of grilled South African boerewors		[195]

A cut above
the rest

butcher block
STEAKHOUSE
www.butcherblock.co.za

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 loin chops, marinated in fresh rosemary, garlic & olive oil	[205]	CALAMARI Calamari tubes lightly grilled in either lemon butter, garlic butter or peri-peri sauce	[145]	GAME [subject to the hunt] Freshly prepared venison cooked in true South African fashion. Ask your waiter for details	[S.Q]
OXTAIL Cooked the traditional way, gently simmered in Guinness, plum tomatoes, carrots, haricot beans & a hint of garlic. Served with mashed potatoes	[195]	PRAWNS 6 8 12 Grilled queen prawns served with garlic butter, lemon butter & peri-peri sauce	[S.Q]	SEAFOOD PLATTER Grilled queen prawns, hake, mussels & calamari tubes served with chips & savoury rice, garlic butter, lemon butter & peri-peri sauce	[305]
POT ROAST LAMB SHANK Tender lamb shank pot roasted in Pinotage, olive oil & rosemary. Served with mashed potatoes & caramelised baby carrots	[225]	CHICKEN + PRAWN CURRY Island style medium curry flavoured with coconut milk. Served with basmati rice, sambals & poppadom	[155]	EISBEIN Salted pork hock grilled to a crisp served with sauerkraut, mustard mash & apple sauce	[145]
KINGKLIP Filleted, lightly floured & grilled in lemon & herb butter	[195]	TERIYAKI SALMON Seared teriyaki salmon served with egg noodles & stir-fry vegetables	[215]	MARIA'S BOBOTJIE A true South African classic, Cape Malay style bobotjie served with savoury rice, chutney, banana & coconut	[135]

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. 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

GRAIN-FED BEEF

RUMP [very tasty & succulent]

200G	[140]
300G	[165]
400G	[205]

FILLET [most tender cut]

200G	[160]
300G	[200]
400G	[240]

SIRLOIN [tender & tasty]

200G	[140]
300G	[165]
400G	[205]

RIB EYE

[loaded with flavour, very tasty & succulent]

350G	[200]
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SHISA NYAMA BOARD

Chargrilled boerewors, chicken wings, brisket, chuck & short rib - served with pap, chakalaka & three bean salad

ON THE BONE

T-BONE [sirloin & fillet on the bone]

500G	[215]
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PRIME RIB [very tasty & succulent]

600G	[225]
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TOMAHAWK STEAK [rib eye on the bone]

700G	[285]
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PORK SPARE RIBS

Basted with our famous sweet sticky barbeque basting

500G	[175]
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1KG	[295]
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BEEF SPARE RIBS

Basted with our famous sweet sticky barbeque basting

500G	[175]
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1KG	[295]
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LAMB SHACK RIBS [basted with honey & soy]

600G	[195]
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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

[195]	BORDELAISE + BONE MARROW	[185]
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Reduced stock, flavoured with red wine, thyme & shallots served with roasted marrow bone

BBC

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

[185]	HONEY MUSTARD + AVO	[185]
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Honey & Dijon mustard sauce topped with fresh avo

BLUE CHEESE + PEPPADEW®

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

[190]	BLUE CHEESE + JALAPEÑO	[190]
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Pan-fried bacon topped with a creamy blue cheese sauce, chunks of local blue cheese & jalapeños

WILD MUSHROOM & PRAWNS

A creamy sherry & wild mushroom sauce infused with reduced stock topped with prawn tails

[195]	BUTCHERS SUPREME	[195]
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Pan-fried biltong, bacon, mushrooms & onions topped with a red wine & herb jus

SURF + TURF

Garlic & white wine sauce topped with grilled prawns

[195]		
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SAUCES

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

GARLIC	[30]	CHEESE	[35]
JALAPEÑO & BILTONG	[40]	ROQUEFORT	[40]
GREEN PEPPERCORN	[35]	HONEY & DIJON	[35]
MUSHROOM	[40]	PERI-PERI	[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 [115]

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

PLAIN JANE [85]

Caramelised onion, dill pickle & tangy mayo

MUSHROOM [95]

Cheddar cheese & mushroom sauce

PEPPER [95]

Cheddar cheese & green peppercorn sauce

CAMEMBERT + BACON [115]

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

BBC [115]

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

JALAPEÑO + BILTONG [105]

Cheddar cheese, jalapeno & biltong sauce & sliced jalapenos

BIG CHEESE [95]

Loaded with melted cheddar cheese

OLD SKOOL DAGWOOD [105]

Pan-fried bacon, fried egg, melted cheddar & crispy onion rings

PANKO PRAWN [130]

Malaysian prawn tails coated in bread crumbs, deep fried served on a bed of rocket and micro greens topped with a peri-peri and sweet chilli infused mayonnaise.

AMERICAN CLASSIC [105]

Pan-fried bacon loaded with melted cheddar cheese

CRISPY CHICK & AVO [95]

Chicken fillets dusted in seasoned flour, deep fried & topped with melted mozzarella & avo

THE VEGGIE [95]

Grilled brown mushrooms, topped with holloumi cheese, grilled brinjal, baby gem lettuce, honeyed tomatoes, basil pesto & camarelised onion.

SIDES

GARLIC BREAD [30]

ADD CHEESE [10]

STARCH

FRIES (RUSTIC CUT) [25]

BAKED POTATO [25]

BATTERED ONION RINGS [35]

PAP & CHAKALAKA [35]

SAVOURY RICE [25]

MASHED POTATO [30]

FRESH POTATO OR SWEET POTATO CRISPS [25]

VEGETABLES

CREAMED SPINACH [45]

SAUTÉED MUSHROOMS [45]

SEASONAL VEGETABLES [35]

SIDE SALADS

GREEN SALAD [30]

GREEK SALAD [45]

FOR THE LOVE OF SUGAR

DEEP FRIED OREOS [55]

Deep fried cookies served with vanilla ice cream

MALVA PUDDING [55]

Cape Malay style served with fresh cream or vanilla ice cream

KAHLUA + ICE CREAM CRÊPES [65]

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

CHEESE CAKE [65]

Baked or fridge, ask your waiter for details

ICE CREAM + BAR ONE CHOCOLATE SAUCE [45]

GOOEY CHOCOLATE 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

MISSISSIPPI MUD PIE [55]

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

LEMON MERINGUE PIE [55]

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