



OUR SPECIALITY

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

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).

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.

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.

STARTERS

Oysters

Each

The freshest West Coast oysters, served with red wine vinegar and diced shallots.

Soup of the Day

Please enquire with your waitron.

Garlic Snails

Served in a rich garlic cream sauce and gratinated.

Black Mushrooms au Gratin

Large mushrooms baked with blue cheese, creamy mushroom sauce and bread crumbs.

Baked Camembert Cheese

Served with tangy cranberry sauce or sautéed 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 white wine and garlic cream sauce.

L1 Prawn Fiesta
(500g)

Grilled L1 prawns served with garlic butter, lemon butter and peri-peri sauce.

Prawn & Avocado

De-shelled Mozambican prawns layered with fresh avocado, drizzled with cocktail sauce (seasonal).

Beef Carpaccio

Thin slices of raw beef fillet, dressed with parmesan, rocket & jalapeno.

Game Carpaccio

Thin slices of raw springbok or kudu loin dressed with baby salad leaves.

Smoked Salmon & Avocado

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

Sticky Riblets

Chinese-style pork riblets cooked in a chilli, honey, garlic and ginger glaze. Choose between pork or beef

Izimbambo Zemvu

A traditional South African starter of grilled salted lamb riblets.

Chicken Wings

Grilled in a barbecue or Peri-Peri basting.

Chicken Livers

Served with a spicy creamy tomato sauce or creamy spinach sauce.

Steak Tartare Starter

100g Ground raw fillet served with onion, capers, raw egg yolk, freshly ground black pepper and Worcestershire sauce on the side, to be mixed to your taste. D.I.Y.

Boerewors150g

Lamb Boerewors150g

SALADS

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

Greek Salad

A traditional salad of tomatoes, cucumber, onion, feta and Kalamata olives. (No Lettuce)

Garden Salad

A light salad of mixed lettuce, cucumber, tomatoes, peppers, red onion and sautéed mushrooms.

Caesar Salad

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

Each 50.00

Tomato & Onion Salad

Sliced tomato and onion served with a blue cheese dressing.

Roquefort Salad

Shredded iceberg lettuce served with Roquefort cheese, walnuts, tomatoes, 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 and avocado (seasonal).



SIGNATURE STEAKS

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 larger cut of meat from the butchery.

SOUTH AFRICAN LOCAL BEEF

South African Grain Fed Beef Off the Bone, (280g +/-)

Rump
Sirloin
Fillet
Rib Eye

South African Grain Fed Beef On the Bone, per Kg

T-Bone
Wing Rib
Sirloin on the bone (+/-650g) Dry age

South African Wagyu Beef per Kg Gold MS6 & Above

Rump	SQ
Fillet	SQ

South African Angus and Grass Fed Beef Please enquire availability with your waiter

SURF & TURF



Combine any SA grain fed beef off the bone (280g) with 4 medium prawns.

665

Australian Wagyu Beef Full Bloodline Platinum MS8 & Above

Rib Eye	SQ
Sirloin	SQ
Rump	SQ

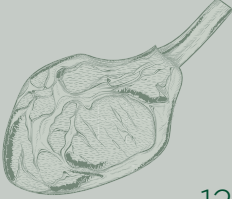
USDA Prime Beef Grain Fed Black Angus

Wing Rib	SQ
Rib Eye	SQ

***Any Larger cuts see our Master Butcher**

STEAKS TO SHARE

Served with a choice of two sauces

Côte de boeuf Prime Rib (1.2Kg - 1.5Kg)  1200	Florentina T-Bone (1.2Kg - 1.5Kg)  1200	Chateaubriand Fillet (1Kg - 1.2Kg)  1400
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Recommended Medium Rare, not available past Medium

SIGNATURE ENTREES

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

Cubed Fillet

Tender fillet cubes sautéed in olive oil and fresh rosemary.

Beef Ribs

500g
1kg

Grilled to perfection. They can be served with a barbecue, chilli or Chinese style basting.

Giant Beef Kebab

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

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. D.I.Y.

Oxtail

This hearty, fall-of-the-bone favourite is served in a rich gravy.

SAUCES & SIDES

Cream Sauces

Black pepper / garlic / mushroom / sweet pepper.
Cheese / blue cheese / Bénaise

Other Sauces

Monkey gland / sweet chilli / peri-peri / lemon butter.

Crispy Fried Onion Rings

Sautéed Button Mushrooms

Sautéed Seasonal Vegetables

Creamed Spinach or Morogo (spinach cooked with onion), Baked Pumpkin

Asparagus

Can be served plain or with cheese sauce.
Add poached egg.

Garlic Bread

LAMB

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

Lamb Chops of the Day

Lamb chops of the day, grilled to perfection.

Lamb Shank

Shank of lamb slow roasted, traditional style. Served with seasonal vegetables.

Lamb Curry

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

Slow Roasted Lamb

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

Izimbambo Zemvu

A traditional South African dish of grilled salted lamb ribs.

Shepherd's Pie

A family favourite made with lamb mince and creamy mashed potatoes.

PORK

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, chilli or Chinese style basting.

Pork Chops

Perfectly grilled and basted, served with grilled pineapple.

POULTRY

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

Half Deboned Chicken

Grilled chicken in your choice of barbeque, chilli or lemon and herb basting.

Chicken on the Bone

Half grilled chicken in our choice of barbeque, chilli or lemon and herb basting.

Chicken Breasts

Grilled in your choice of a barbecue, chilli or lemon and herb basting.

Chicken Kebab

Skewered moist chicken pieces in barbecue sauce, chilli or lemon and herb basting.

VENISON

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.

FISH & SEAFOOD

We get the best quality from top suppliers including: giant crayfish, langoustines, prawns, salmon and sole. We also 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 sauce.

Kingklip

Grilled and served with lemon butter sauce.

Baby Kingklip on the Bone

Whole baby kingklip grilled.

Fresh Norwegian Salmon

Grilled fillet of salmon served with lemon butter sauce

Sole

Grilled and served with a lemon butter sauce.

Fish of the Day

The barramundi, Asian sea bass from South Asia and Oceania, it has silky, buttery, rich flavour, has a white medium firm flesh.

Prawns

1kg
2kg

L1 prawns served with garlic butter, lemon butter and peri-peri sauce.

Langoustines - Mozambique

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

Seafood Platter

L1 prawns, mussels, calamari tubes, line fish of the day.

Portuguese Sardines

Our sardines are slightly salted and grilled.

VEGETARIAN

Vegetarian Platter

A delicious assortment of seasonal vegetables, including asparagus, creamed spinach, pumpkin, mushrooms and onion rings.

Vegetarian Burger

The plant based burger served with onion, tomato, fresh rocket and harissa mayonnaise.

Ravioli of the Day

Freshly made ravioli served with puree, asparagus and Parmesan shavings.

HOMEMADE DESSERTS

Malva Pudding

A spongy Cape Dutch pudding made with apricot jam and served with custard and ice-cream.

Crème Brûlée

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

Tiramisu

A traditional Italian dessert.
(contains alcohol)

Cheesecake

A deliciously old-fashioned cheesecake
(please enquire about today's flavour).

Lemon Meringue

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.
(contains nuts)

Apple & Berry Crumble

A spin on the original apple crumble, served with cream or ice-cream.
(contains nuts)

Chocolate Brownie

Beware! This is death by chocolate.
(contains nuts).

Carrot Cake

Moist carrot cake served with a decadent cream cheese icing.



SOFT DRINKS

Sprite
Sprite Zero
Coke Mixer
Coke Light
Coke Bottle
Coke Zero
Fanta Orange
Creme Soda

Red Bull
Rock Shandy
Peach Ice Tea
Lemon Ice Tea
Appletiser
Grapetiser Red
Steelworks

MIXERS

Indian Tonic
Indian Tonic Sugar Free
Pink Tonic
Ginger Ale

Blue Tonic
Bitter Lemon
Club Soda
Lemonade

WATER

Sparkling water 750ml
Sparkling Water 250ml
Still water 750ml
Still water 250ml

CORDIALS

Passion Fruit
Cola Tonic
Lime

FRESH JUICE

Orange Juice
Mango

Cranberry Juice
Fruit Cocktail

HOT BEVERAGE

Dom Pedro: Whiskey/Jameson
Dom Pedro: Liqueur
Irish Coffee: Whishey/Jameson
Kahlua Coffee
Cappucino
Filter Coffee
Espresso: Single/Double

Cafe Laté
Hot Chocolate
Macchiato: Single/Double
Twinings tea
Earl Grey tea
Five Roses tea
Rooibos

BEERS

Hansa
Castle lager
Castle lite bottle
Black Label
Windhoek Lager
Erddinger Weiss
Amstel
Flying Fish Lemon

NON-ALCOHOLIC

Heineken 0%
Castle free
Ice Tropez Zero
Edingerzero

ON TAP

Stella 500ml
Castle lite 500ml

LIQUEURS

Cointreau
Frangelico
Disaronno Amaretto
Drambuie
Kahlua
White Sambuca
Baileys
Wild Africa Cream
Cape Velvet
Grand Marnier
Limoncello
Black Sambuca

BEERS

Heineken
Guinness Draught
Peroni
Corona
Windhoek Draught
Erddinger Crystal

CIDERS

Savanna Dry
Savanna Light
Ice Tropez 6%
Hunters Dry

TEQUILA

Don Julio Reposado
Jose Silver
Jose Gold
Olmeca Silver/Gold
Don Julio Black Reserve

APERITIFS

Cinzano Bianco
Cinzano Rosso
Campari 50ml
Aperol 50ml

SHERRY

Pale Dry Sherry 50ml
Medium Cream Sherry
Full Cream Sherry

BLENDED WHISKY

Johnny Walker Red
Johnny Walker Black
Johnny Walker Green
Johnny Walker Gold
Johnny Walker Blue
Johnny Walker Platinum 18
Jameson Select Reserve

Jameson
Jameson Caskmate
Chivas 12 year
Chivas 18 year
Famous Grouse
Bells
J&B

SINGLE MALT

Glenfiddich 12 year
Glenfiddich 15 year
Glenfiddich 18 year
Glenfiddich 21 year
Glenfiddich 26 year
Glenlivet 12 year
Glenlivet 15 year
Glenlivet 18 year
Glenmorangie 10 year
Glenmorangie 18 year

Oban 14 year
Laphroaig 10 year
Ardbeg 10 year
Balvenie 12 year
Maccalian 15 yr
Balvenie 14 year
Lagavulin 16 year
Aberlour 12 year
Glen grant 10yr
Glen grant 12yr
Singleton 12yr

AMERICAN WHISKEY

Jack Daniel's old No. 7
Jack Daniel's Single Barrel
Bullet Bourbon

BRANDY

KWV 10 year
KWV 12 year
KWV 15 years
KWV 20 year
KWV XO Heritage

COGNAC

REMY Martin VSOP
REMY Martin XO
REMY Martin 1738
Hennessy VSOP
Hennessy XO
Hennessy VS
Bisquit & Dubouche VS
Bisquit & Dubouche VSOP
Bisquit XO
Leyrat Elite XO
Leyrat XO
Leyrat VSOP

RUM

Bacardi
Red Heart
Captain Morgan
Spiced Gold
Southern Comfort

PORTUGUESE PORT

Messias 10 year
Ferreira Ruby
Ferreira Tawny

SOUTH AFRICAN PORT

De Krans Cape Ruby NV
De Krans Cape Vintage
Boplaas Cape Ruby

VODKA

Absolut Blue Vodka
Grey Goose Vodka
Ciroc Vodka
Belvedere Vodka
Skyy Vodka
Smirnoff Vodka

GIN

Tanqueray No.10
Bombay Gin Sapphire
Gordons Gin
Hendrick's Gin
Inverroche Verdant
Inverroche Classic
Inverroche Amber
Cruxland
Bulldog
Seedlip (Non-alcoholic)
Tanqueray Royale
Tanqueray Sevilla

DIGESTIVES

Underberg
Averna
1920 Aguardente
Dalla Cia
Antonella
Jägermeister

