

## KICK START

<b>LEMON PEPPER CRUSTED DEEP FRIED CALAMARI</b> Calamari tubes rolled in a lemon pepper crust and flash fried, served with a Sriracha chilli dipping sauce	[85]	<b>BURGUNDY SNAILS</b> Sizzling snails on mushroom caps with a creamy roasted garlic and parsley sauce, served with bruschetta	[85]	<b>OYSTERS</b> <b>STRAIGHT UP</b> 6 Fresh Knysna Oysters with salt, pepper, fresh lemon and Louisiana pepper sauce, served on a bed of crushed ice	[150]
<b>CHAMPAGNE CLAMS</b> Razor clams simmered in a creamy roasted garlic, champagne and lemon rind sauce, served with bruschetta	[85]	<b>SHRIMP &amp; HALOUMI</b> Fluffy fried haloumi skewered with plump grilled prawn tails drizzled with paprika butter and fresh lemon	[95]	<b>GRILLED</b> 6 Fresh Knysna Oysters topped with a spicy parmesan, garlic, spring onion, lemon and paprika butter and then grilled	[165]
<b>ROSE MUSSELS</b> Fresh West Coast mussels simmered in rose wine and chunky Napolitano sauce, served with bruschetta	[85]	<b>FISH CAKES</b> 3 Crispy cod fish cakes flash fried, served with potato sticks and tartar sauce	[75]	<b>TEMPURA</b> 6 Fresh Knysna Oysters dipped in tempura batter and deep fried, topped with Japanese mayonnaise and caviar	[165]
<b>PRAWN AVO RITZ</b> Hanging plump prawns served with salad greens, fanned fresh avocado and our tangy homemade Marie-Rose sauce	[95]	<b>SARDINE MASALA FRY</b> 3 Fresh sardines marinated in a selection of spices and chilli then pan-fried until slightly blackened, served with a coconut yoghurt	[75]		

## SOUPS

<b>PRAWN &amp; CUCUMBER BISQUE</b> Plump prawns and cucumber simmered in a prawn broth, blended and then infused with cream and a hint of spice	[95]
<b>SPICY SOUR PRAWN</b> Plump prawns poached in a red curry, fresh lime, ginger and coconut cream sauce	[95]
<b>SEAFOOD BISQUE</b> A mix of prawns, mussels, calamari and fresh fish lightly poached in a tomato and basil broth, served with crusty bread	[110]

*A cut above*  
the rest

## SALADS

<b>TROUT &amp; BEETROOT</b> Smoked trout, avocado, boiled egg, baby beetroot, red onions, cucumber, roasted almonds and crisp salad greens, dressed with a fresh lime, honey and wholegrain mustard dressing	[115]
<b>CRISPY SQUID &amp; HALOUMI</b> Crispy flash fried squid tentacles, fluffy haloumi cheese, sweet mango, crisp salad greens, cucumber, Bella tomatoes and red onions tossed in olive oil, fresh lemon and topped with a balsamic glaze	[95]
<b>PICKLED CALAMARI</b> Pickled Patagonian calamari, avocado, crumbled feta, kalamata olives, red onions, cucumber, Bella tomatoes and crisp salad greens, dressed with a squeeze of fresh lemon and a creamy anchovy dressing	[95]
<b>SUMMER CRAB</b> Shredded crab meat tossed in 7 spice, crisp salad greens, fresh dill, fine carrot, cucumber, diced peppers and baby peas, all tossed in a smoked paprika mayo and served with toasted baguette	[115]

**butcher block®**  
STEAKHOUSE  
[www.butcherblock.co.za](http://www.butcherblock.co.za)

## COMBOS & PLATTERS

<b>HAKE &amp; CALAMARI</b> Soft and flaky hake fillet and calamari tubes flash fried in a crispy golden tempura batter or grilled with garlic butter, lemon butter, peri-peri sauce or fire masala butter, served with savoury basmati rice and chips	[149]
<b>HAKE &amp; PRAWN</b> Soft, flaky hake fillet and 6 medium prawns flash fried in a crispy golden tempura batter or grilled with garlic butter, lemon butter, peri-peri sauce or fire masala butter, served with savoury basmati rice and chips	[169]
<b>SALMON &amp; KING PRAWN</b> Seared teriyaki salmon served with egg noodles and stir-fry vegetables and accompanied with 6 king prawns, grilled with garlic butter, lemon butter, peri-peri sauce or fire masala butter	[480]
<b>PRAWN PLATTER</b> 6 King prawns, 6 tempura queen prawns, 6 medium prawns, served with 4 dipping sauces, savoury basmati rice, slaw and chips	[390]
<b>THE SEAFOOD BOAT</b> This extreme seafood platter is not for the fainthearted and is enough for 6 - 8 people, the platter boasts a selection of seafood: 12 king prawns, 12 tempura queen prawns, 24 medium prawns, 12 langoustines, 3 West Coast crayfish, 1 kg Louisiana style crab, 1 whole crispy red and 600g crispy calamari tubes, served with 4 dipping sauces, savoury basmati rice, chips, slaw and Cajun corn	[SQ]

## OFF THE HOOK

<b>GOOD OLD FISH 'N CHIPS</b> <b>GRILLED</b> Soft and flaky hake fillet grilled in a choice of garlic, peri-peri, lemon and herb or fire masala butter, served with slaw and chips	MEDIUM [89] EXECUTIVE [129]	<b>GOLDEN NAMIBIAN CRAB</b> <b>ANGRY CURRY</b> 500g golden Namibian crab gently simmered in a fusion of Thai and Indian spices, served with savoury basmati rice and a carrot, onion, cucumber and fresh chilli salad	[245]	<b>WEST COAST CRAYS</b> <b>FLAMED GRILLED</b> West Coast crayfish lightly basted in dill infused butter, flame grilled and served with Marie-Rose dipping sauce, slaw and chips	[SQ]
<b>TEMPURA</b> Soft and flaky hake fillet flash fried in a crispy golden tempura batter, served with tartar sauce, slaw and chip	[89] [129]	<b>LOUISIANA CRAB BOARD</b> 1kg golden Namibian crab steamed in a smoked paprika Cajun and chilli broth, served on a wooden platter with a selection of dips and sides, perfect for sharing	[395]	<b>THERMIDOR</b> West Coast crayfish oven roasted in a creamy mussel, garlic and smokey parmesan sauce, served with salty peas, slaw and chips	[SQ]
<b>WEST COAST SOLE</b> <b>LEMON SOLE</b> Sole lightly dusted in spices and flour then pan-fried, topped with a creamy lemon sauce and served with salty peas, slaw and chips	[195]	<b>ALASKAN KING CRAB (WHEN AVAILABLE)</b> Yip! That's right just like on Deadliest Catch straight out of the Bering Sea served on a wooden platter with a selection of dips & sides.	[S.Q.]	<b>LANGOUSTINES</b> <b>GRILLED 6   8   12</b> Grilled langoustines served with garlic butter, lemon butter, peri-peri sauce or fire masala butter	[SQ]
<b>THERMIDOR</b> Sole lightly dusted in spices and flour then pan-fried, topped with prawns, sherry and a smokey cheese sauce and served with salty peas, slaw and chips	[245]	<b>SOFT SHELL CRAB BURGER (WHEN AVAILABLE)</b> Served South Carolina Style! Soft shell crab dusted in a selection of spices and flour then flash fried served on a toasted bun with watercress, flame grilled yellow peppers, Habanero infused mayonnaise and dressed with caviar.	[S.Q.]	<b>CURRY 6   8   12</b> Langoustines gently simmered in a fusion of Thai and Indian spices, served with savoury basmati rice and a carrot, onion, cucumber and fresh chilli salad	[SQ]
<b>OLIVE LINE FISH</b> Fresh line fish fillets roasted in a buttery black olive sauce, served with dill infused mash potato	[SQ]	<b>TEMPURA BARRAMUNDI</b> Wild-caught barramundi fish fillets dipped in crispy tempura batter, flash fried, topped with a red curry, lime and coconut cream sauce	[S.Q.]	<b>CRISPY REDS</b> Whole fresh reds dusted in 7 spice and flour then deep fried until crispy and golden brown, topped with a spicy citrus Asian sauce and fresh coriander and served with egg fried rice	[225]



# SUSHI

## CALIFORNIA ROLLS

VEG (AVO)	4	8
	[35]	[65]
SALMON	[48]	[90]
TUNA	[48]	[90]
PRAWN	[48]	[90]
CRAB	[48]	[90]

## RAINBOW ROLLS

VEG (AVO)	4	8
	[45]	[85]
SALMON	[60]	[105]
TUNA	[60]	[105]
PRAWN	[60]	[105]
MIXED (SALMON, TUNA, PRAWN)	[60]	[105]

## ROSES

	4	8
SALMON	[58]	[110]
TUNA	[58]	[110]

## MAKI ROLLS

VEG (AVO)	4	8
	[30]	[60]
SALMON	[40]	[80]
TUNA	[40]	[80]
PRAWN	[40]	[80]
CRAB	[40]	[80]

## HAND ROLLS

SALMON	1
	[58]
TUNA	[58]
PRAWN (TEMPURA)	[58]

## SASHIMI

SALMON	4
	[74]
TUNA	[74]

## NIGIRI

SALMON	2
	[48]
TUNA	[48]
PRAWN	[48]

## FASHION SANDWICHES

VEG (AVO)	4
	[60]
SALMON	[78]
TUNA	[78]
PRAWN	[78]
CRAB	[78]

## DEEP FRIED SUSHI

SALMON	4	8
	[75]	[130]
TUNA	[20]	[120]
PRAWN	[68]	[120]
CRAB	[68]	[120]

## TEMPURA CREAM CHEESE ROLL

	4	8
SALMON	[75]	[130]
TUNA	[68]	[120]
PRAWN	[68]	[120]
CRAB	[68]	[120]

## SPICY CRUNCH ROLL

	4	8
SALMON	[75]	[130]
TUNA	[75]	[130]

## FLAMING VOLCANO

	8
SALMON	[130]
TUNA	[130]
PRAWN	[120]
CRAB	[120]

## FIRE CRACKER ROLLS HOT!

	4	8
SALMON	[75]	[130]
TUNA	[68]	[120]
PRAWN	[68]	[120]
CRAB	[68]	[120]

*flaming good*  
sushi



# TEPPANYAKI

## CHICKEN SATAY

6 Chicken skewers marinated in coconut milk and spices then grilled and topped with peanut sauce	[85]
--	------

## BEEF SATAY

6 Beef skewers spiced then grilled and topped with suki sauce	[85]
---	------

## SWEET BASIL & CHILLI CHOP CHOP

200g Fillet steak or chicken breast finely chopped then fried with a sweet soya, garlic, chilli and fresh basil sauce, served on steamed jasmine rice and topped with a sunny side egg and spring onion shavings	[185]
--	-------

## PHAD THAI

Rice noodles fried with soya sauce, roasted cashew nuts and egg	
CHICKEN	[95]
BEEF	[120]
PRAWN	[160]

## EGG FRIED RICE

Jasmine rice fried with Bella tomatoes, cucumber, spring onion and egg [be sure to tell the chef if you would like it spicy or not]	
VEG	[75]
CHICKEN	[85]
BEEF	[95]
PRAWN	[125]

## HONEY GLAZED CHICKEN

Chicken breast fried then wrapped in a turmeric pancake, served on a bed of soya fried egg noodles and topped with a honey and roasted cashew nut sauce	[155]
---	-------

## JUNGLE FILLET

200g Fillet steak fried with garlic butter, topped with a spicy jungle sauce and served with egg fried rice and stir-fried vegetables	[195]
---	-------

*A cut above*  
the rest



# FOR THE LOVE OF SUGAR

## DEEP FRIED BANANA

Fresh banana dipped in tempura batter and deep fried, topped with crushed pecan nuts and honey, served with vanilla ice cream	[55]
---	------

## B-1 CHOCOLATE CAKE

A rich, dark and moist chocolate cake coated in a luxurious Bar-One chocolate sauce	[75]
---	------

## CRÈME BRÛLE

Soft and decadent, just perfect to tantalise the taste buds	[65]
---	------

## DEEP FRIED ICE CREAM

A rich and creamy vanilla ice cream coated in coconut shavings, deep fried and served with honey and roasted almonds	[65]
--	------

## SORBET & FRUIT SALAD

A trio of different sorbet flavours, served with fresh seasonal fruit	[65]
---	------

## PASSION FRUIT & LEMON CHEESECAKE

A heavenly match of passion fruit and lemon cheesecakes made with whirls of lemon curd, layered over a golden gingerbread crumble base and topped with a delicious granadilla and lemon fruit coulis	[65]
--	------