

butcher block[®]

STEAKHOUSE

www.butcherblock.co.za

STARTERS

STICKY CHICKEN WINGS 70
Marinated grilled chicken wings smothered in a honey, ginger and soya sauce

CHICKEN LIVERS 75
Chicken livers pan-fried in onion, garlic, peri-peri spices and Napoli sauce

PANKO CHICKEN WINGS 95
Panko crumbed winglets, flash fried and dunked in a choice of peri-peri, BBQ, or lemon and herb sauce

THREE CHEESE PRAWNS 110
Plump peeled prawns baked in a creamy garlic and mascarpone cheese sauce, topped with mature cheddar and grated parmigiana cheese

BOEREWORS 80
Grilled South African sausage served on a skewer with African pap, drizzled with chakalaka sauce

SNAILS - GARLIC + HERB 90
Sizzling snails baked in a roasted garlic and herb butter

BLACK MUSHROOMS 110
Black mushrooms topped with creamed spinach and garlic sauce, oven-baked with mature cheddar, mozzarella and feta cheese

PRAWN COCKTAIL 110
Plump prawns served on a bed of crisp lettuce with fresh avocado and our tangy homemade Marie-Rose sauce

SNAILS - ROQUEFORT 110
Sizzling snails baked in a creamy Roquefort sauce

BEEF CARPACCIO 95
Paper thin slices of raw beef fillet, drizzled with olive oil, capers, rocket and parmigiana shavings

CALAMARI 95
Calamari tubes lightly grilled in either lemon butter, garlic butter or peri-peri sauce

HALLOUMI 75
Grilled halloumi skewer served with a sweet chilli dipping sauce

PANKO PRAWNS 95
Malaysian prawn tails coated in bread crumbs, deep-fried and served with a sweet chilli sauce

MARROW BONES 90
Oven-roasted with fresh thyme, rosemary and garlic, served with a red wine and herb jus and sourdough

MOZZARELLA STICKS 75
Mozzarella cheese sticks, deep-fried in panko bread crumbs served with a sweet chilli dipping sauce

BILTONG 100
Butcher Block's homemade biltong

MUSSEL POT 85
Fresh Knysna Mussels, pan-fried in a creamy garlic & chardonnay sauce, served with a toasted baguette

WAGYU MEATBALLS 140
Premium wagyu beef slow roasted served in a Napoli sauce, topped with parmigiana cheese

SALADS

GREEK 90
Crisp salad greens, cucumber, bella tomatoes, red onion, kalamata olives and feta cheese

MEDITERRANEAN SALAD 120
Cajun grilled chicken strips, crisp salad greens, chargrilled peppers and aubergine, crumbled feta, avocado, crispy carrot ribbons and a fresh honey balsamic dressing

CHICKEN CAESAR 120
Chargrilled chicken breast, cos lettuce, baby spinach, boiled egg, crispy Parma ham, parmigiana shavings and caesar dressing

CAJUN CHICKEN 120
Chargrilled chicken strips tossed in cajun spice, crisp salad greens, sundried tomatoes, peppadews®, avo and a fresh honey balsamic dressing

BEACH SALAD 140
A must for salad lovers - grilled calamari, chicken strips, prawns, red onion and cucumber tossed in a sweet Thai chilli jam served on a bed of crispy spinach and dressed with fresh lime wedges and coriander

PRAWN AND PAPAYA SALAD 140
Plump steamed prawn tails, fresh slices of papaya, crisp salad greens, red onion, cucumber, mixed peppers and bella tomatoes drizzled with a fresh citrus and ginger dressing

POULTRY

ALL POULTRY SERVED WITH A CHOICE OF ONE SIDE: BAKED OR MASHED POTATO, SAVOURY RICE, PAP AND CHAKALAKA OR SIDE SALAD

FLATTIE 170
Spring chicken, chargrilled and basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce

CHICKEN SCHNITZEL 145
Golden brown crumbed chicken fillet served with mushroom or cheese sauce

CHICKEN FILLET 150
Chicken fillet marinated and chargrilled, basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce

CHICKEN WINGS 170
Chargrilled and basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce

CHICKEN ESPETADA 165
Chargrilled chicken thighs marinated and skewered with sundried tomatoes and onion, basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce

CHICKEN FLORENTINE 160
Chicken fillets pan-fried and stuffed with creamed spinach and feta cheese, wrapped in Parma ham, topped with Napoli sauce and mozzarella cheese and baked

A cut above
the rest

COMBOS

COMBOS SERVED WITH A CHOICE OF ONE SIDE:

BAKED OR MASHED POTATO, VEG, CHIPS, SAVOURY RICE, PAP AND CHAKALAKA OR SIDE SALAD

RIB + FLATTIE Rack of ribs and ½ flattie, basted with either sweet sticky BBQ, lemon and herb or peri-peri sauce	270	RIB + CALAMARI Rack of ribs and calamari tubes lightly grilled in lemon butter, garlic butter or peri-peri sauce	270	STEAK + PRAWN 200g rump or sirloin and grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	250
RIB + CHOP ½ saddle of lamb chops and a rack of ribs	270	RIB + PRAWN Rack of ribs and grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	270	STEAK + CALAMARI 200g rump or sirloin and grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	220
RIB + STEAK Rack of ribs and 200g grilled rump or sirloin	270	FLATTIE + PRAWN ½ flattie basted with either sweet sticky BBQ, lemon and herb or peri-peri sauce and grilled prawns served with a choice of garlic butter, lemon butter or peri-peri sauce	225	STEAK + WINGS 200g rump or sirloin and chargrilled chicken wings basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce	220
RIB + WINGS Rack of ribs and chargrilled chicken wings basted with either lemon and herb, peri-peri or sweet sticky BBQ sauce	260				

SURF AND TURF IT - LOCAL FAVOURITES -

LAND + SEA ALL SERVED WITH A CHOICE OF ONE SIDE: BAKED OR MASHED POTATO, VEG, CHIPS, SAVOURY RICE, PAP AND CHAKALAKA OR SIDE SALAD UNLESS OTHERWISE STATED

LAMB CHOPS Chargrilled loin chops, marinated in fresh rosemary, garlic and olive oil, basted in our signature basting sauce	220	CALAMARI Calamari tubes lightly grilled in either lemon butter, garlic butter or peri-peri sauce	210	QUEEN'S SEAFOOD PLATTER Grilled prawns, hake, creamy garlic mussels and calamari tubes served with chips and savoury rice, garlic butter, lemon butter or peri-peri sauce.	320
OXTAIL Cooked the traditional way, gently simmered in Guinness, plum tomatoes, carrots, haricot beans and a hint of garlic, served with mashed potatoes	220	EISBEIN Salted pork hock grilled to a crisp served with sauerkraut, mustard mash and apple sauce	160	KING'S SEAFOOD PLATTER Grilled king prawns, kingklip, creamy garlic mussels and calamari tubes served with chips and savoury rice, garlic butter, lemon butter or peri-peri sauce	450
POT ROAST LAMB SHANK Tender lamb shank pot-roasted in Pinotage, olive oil and rosemary, served with mashed potatoes and caramelised baby carrots	270	KING PRAWNS King prawns grilled in a choice of garlic butter, lemon butter or peri-peri sauce	(6) 225 (12) 380	CHALMAR BEEF CURRY Aged beef, slowly simmered in a traditional Durban curry style served with basmti rice, sambals and poppadum	165
KINGKLIP Filletted, lightly floured and grilled in lemon and herb butter	230	CHICKEN + PRAWN CURRY Island-style medium curry flavoured with coconut milk, served with basmati rice, sambals and poppadum	165		
		TERIYAKI SALMON Seared teriyaki salmon served with egg noodles and stir-fry vegetables	290		

PREMIUM BURGERS

SERVED WITH A CHOICE OF ONE SIDE:

BAKED OR MASHED POTATO, VEG, CHIPS, SAVOURY RICE, PAP AND CHAKALAKA OR SIDE SALAD

- SUBJECT TO AVAILABILITY -

	CHICKEN FILLET	CHALMAR BEEF	KAROO LAMB		
PLAIN JANE Caramelised onion, dill pickle and tangy mayo	110	115	125	CRISPY CHICK + AVO Chicken fillets dusted in seasoned flour, deep-fried and topped with melted mozzarella and avo	125
MUSHROOM Cheddar cheese and mushroom sauce	120	125	135	THE VEGGIE Grilled brown mushrooms, topped with halloumi cheese, grilled brinjal, baby gem lettuce, honeyed tomatoes, basil pesto and caramelised onion	125
BIG CHEESE Loaded with melted cheddar cheese	120	125	135	BEYOND BURGER Plant based patty, topped with a slice of cheddar cheese, baby gem lettuce, honeyed tomatoes and caramelised onion	145
OLD SKOOL DAGWOOD Pan-fried bacon, fried egg, melted cheddar and crispy onion rings	125	135	145	OSTRICH BURGER Ostrich patty, topped with melted cheddar cheese, baby gem lettuce, and crispy onion rings	145
AMERICAN CLASSIC Pan-fried bacon loaded with melted cheddar cheese	125	135	145	WAGYU BURGER 200g Beef patty, topped with a melted cheddar cheese, baby gem lettuce, honeyed tomatoes and caramelised onion	145
BUTCHER BLOCK Caramelised onion, peppadews®, bacon, cheddar and mozzarella cheese	135	145	155		



CHOICE CUTS

LET'S BREAK IT DOWN



Chalmar have been producing world-class quality beef since 1969. The South African company is dedicated to sustainable farming and complies with South African and International requirements to export, thus maintaining the highest standards in food processing, quality and safety.

Crop production includes grazing fields, consisting of maize, soybeans and sorghum forming the backbone of grazing pastures. An appropriate amount of proteins, fibre and energy form part of the feeding program ensuring healthy and strong immune systems. Chalmar's sustainable farming includes best practices in waste management, avoidance of groundwater contamination, customised soil fertilisation, and community support.

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 and chakalaka or side salad

CHALMAR GRAIN-FED BEEF

RUMP VERY TASTY & SUCCULENT

200G	170
300G	195
400G	235

SIRLOIN TENDER & TASTY

200G	180
300G	210
400G	260

FILLET MOST TENDER CUT

200G	190
300G	230
400G	270

RIB EYE

LOADED WITH FLAVOUR, VERY TASTY & SUCCULENT

350G	270
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T-BONE SIRLOIN & FILLET ON THE BONE

500G	270
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PRIME RIB VERY TASTY & SUCCULENT

600G	275
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TOMAHAWK STEAK

RIB EYE ON THE BONE

700G	325
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RIB RAGE PORK SPARE RIBS

BASTED WITH OUR FAMOUS SWEET STICKY BBQ BASTING

500G	220
1KG	370

CHALMAR BEEF SPARE RIBS

BASTED WITH OUR FAMOUS SWEET STICKY BBQ BASTING

500G	220
1KG	370

KAROO LAMB SPARE RIBS

BASTED WITH HONEY & SOY

600G	250
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QUEEN'S SHISA NYAMA BOARD

	220
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Chargrilled boerewors, chicken wings, brisket, chuck and short rib, served with pap, chakalaka and three-bean salad

KING'S SHISA NYAMA BOARD

	420
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Chargrilled boerewors, 500g beef or pork spare ribs, chicken wings, brisket, chuck and short rib, served with pap, chakalaka and three-bean salad



BUTCHER'S CHOICE OF DELICACIES

A CHOICE OF EITHER RUMP OR SIRLOIN, SERVED WITH A CHOICE OF ONE SIDE:
BAKED OR MASHED POTATO, VEG, CHIPS, SAVOURY RICE, PAP AND CHAKALAKA OR SIDE SALAD

CAMEMBERT + BACON

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

220

BILTONG BACON + CHEDDAR

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

220

HONEY MUSTARD + AVO

Honey and Dijon mustard sauce topped with fresh avo

220

SURF+ TURF

Garlic and white wine sauce topped with grilled prawns

220

WILD MUSHROOM + PRAWNS

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

220

BUTCHER'S SUPREME

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

220

BLUE CHEESE + JALAPENO

Pan-fried bacon topped with a creamy blue cheese sauce, chunks of local blue cheese and jalapenos

220

SAUCES

GARLIC	30
JALAPENO & BILTONG	50

GREEN PEPPERCORN	35
MUSHROOM	40
BORDELAISE	35
CHEESE	35

ROQUEFORT	40
HONEY & DIJON	35
PERI-PERI	25
MONKEYGLAND	35

DESIGNER PIZZAS

VEGETARIAN

Mozzarella, home-made Napolitana tomato sauce, roasted red peppers, red onion, mushroom, feta, topped with fresh rocket

140

PRAWN FIESTA

Mozzarella, home-made Napolitana tomato sauce, prawn tails simmered a creamy garlic and onion sauce topped with fresh rocket and parmigiana shavings

190

LAMB SHANKER

Mozzarella, home-made Napolitana tomato sauce, shredded lamb shank pot-roasted in Pinotage, olive oil and rosemary, Danish feta, caramelized red onion topped with fresh rocket

190

JERK CHICKEN

Mozzarella, home-made Napolitana tomato sauce, pulled spiced chicken fillet, Danish feta, peppadews topped with peri-peri sauce

170

THE MEAT EATER

Mozzarella, home-made Napolitana tomato sauce, tender beef strips sautéed in garlic and Worcestershire sauce, Parma ham, pulled chicken fillet, Kalamata olives, blackened peppers and chilli

190

INSPIRATIONAL PASTA

ARRABIATA

Napolitana tomato sauce, olives, baby marrow and chilli tossed with penne pasta

100

PENNE CHICKEN

Grilled chicken strips, mushroom, chives, garlic and cream tossed with penne pasta

130

SOMETHING DIFFERENT

Aged Chalmar beef pan fried in a mild curry flavoured sauce tossed with penne pasta

160

SIDES

GARLIC BREAD 30
ADD CHEESE 10

STARCH

FRIES RUSTIC CUT	35	SAVOURY RICE	25
BAKED POTATO	25	MASHED POTATO	30
BATTERED ONION RINGS	35	SWEET POTATO CRISPS	25
PAP & CHAKALAKA	35	FRESH POTATO CRISPS	25

VEGETABLES

CREAMED SPINACH	45
SAUTÉED MUSHROOMS	45
SEASONAL VEGETABLES	35
SIDE GREEN SALAD	30
SIDE GREEK SALAD	45

KIDDIES

BURGER & CHIPS

49

RIBS & CHIPS

59

CRUMBED CHICKEN STRIPS & CHIPS

49

PLAIN CHIPS

20

A cut above
the rest

FOR THE Love OF SWEETNESS

DEEP-FRIED OREOS

Deep-fried cookies served with vanilla ice cream

65

CHEESE CAKE

baked or fridge, ask your waiter for details

70

APPLE TART

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

65

MALVA PUDDING

Cape Malay style served with fresh cream or vanilla ice cream

65

ICE CREAM + BAR ONE CHOCOLATE SAUCE

50

MISSISSIPPI MUD PIE

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

70

KAHLUA + ICE CREAM CRÊPES

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

70

GOOEY CHOCOLATE BROWNIES

Triple chocolate brownies topped with flamed marshmallows served with fresh cream or vanilla ice cream

65

butcher block®

S T E A K H O U S E

— Est. 2003 —

SIBAYA

Extended Fine Dining Menu

SUSHI / PLATTERS

TEPPANYAKI

GAME SHANKS

WILD GAME PLATTERS

JOIN US AT THE SIBAYA FOOD COURT – LATE NIGHT

butcher block®

EXPRESS



ITALIAN

BOOKING A FUNCTION

CONTACT US ON

031 648 0040

071 670 9636

sibaya@butcherblock.co.za

SUSHI

CALIFORNIA ROLLS

	4PC	8PC
VEG (AVO)	45	80
SALMON	58	105
TUNA	58	105
PRAWN	58	105
CRAB	58	105

RAINBOW ROLLS

	4PC	8PC
VEG (AVO)	55	100
SALMON	70	120
TUNA	70	120
PRAWN	70	120
MIXED (SALMON, TUNA)	80	130

MAKI ROLLS

	4PC	8PC
VEG (AVO)	40	75
SALMON	50	95
TUNA	50	95
PRAWN	50	95
CRAB	50	95

HAND ROLLS

	1PC
SALMON	58
TUNA	58
PRAWN (TEMPURA)	58

FASHION SANDWICHES

	4PC
VEG (AVO)	70
SALMON	88
TUNA	88
PRAWN	88
CRAB	88

FLAMING VOLCANO

	8PC
SALMON	140
TUNA	130
PRAWN	130
CRAB	130

SASHIMI

	4PC
SALMON	84
TUNA	84

NIGIRI

	2PC
SALMON	48
TUNA	48
PRAWN	48

ROSES

	4PC	8PC
SALMON	68	125
TUNA	68	125

DEEP-FRIED SUSHI

	4PC	8PC
SALMON	85	145
TUNA	85	145
PRAWN	85	145
CRAB	85	145

FIRE CRACKER ROLLS

	4PC	8PC
HOT!		
SALMON	85	140
TUNA	85	130
PRAWN	85	130
CRAB	85	130

SUSHI PLATTERS

QUEENS EXOTIC PLATTER

265

[16 Pieces]
4x Deep fried tuna, 4x salmon roses, 4 crab fashion sandwiches and 4 tuna california rolls

KINGS EXOTIC PLATTER

530

[32 Pieces]
8x Deep fried tuna, 8x salmon roses, 8x crab fashion sandwiches and 8x tuna california rolls

VOLCANO PLATTER

300

[24 Pieces]
4x Spicy crunch salmon, 4x fire cracker salmon, 4x fire cracker crab, 4x spicy crunch tuna, 4x fire cracker prawn and 4x fire cracker tuna

GAME SHANKS

SUBJECT TO THE HUNT (AVAILABILITY)

12 hour pot simmered in red onions, garlic, red wine and cranberry preserve, served with a choice of one side: mashed potato, savory rice, pap or chakalaka

- » KUDU
- » WILDEBEEST
- » IMPALA
- » WILD BOAR
- » GEMSBOK
- » SPRINGBOK

WILD GAME PLATTERS

SUBJECT TO THE HUNT (AVAILABILITY)

uQueeni GAME PLATTER

230

A choice of any 3 decadent premium cuts of Kudu, Wildebeest, Ostrich, Wild boar, Steak, Gemsbok or Impala

inkosi GAME PLATTER

390

A choice of any 5 decadent premium cuts of Kudu, Wildebeest, Ostrich, Chicken, Wild boar, Steak, Gemsbok or Impala

EMPERESS DUCK

220

Crispy skin and tender quarter thigh and drumstick cut makes this simply irresistible, served with hoisin sauce

EMPEROR DUCK

370

Crispy skin and tender double quater thigh and drumstick cuts makes this even more irresistible, served with hoisin sauce

TEPPANYAKI

CHICKEN SATAY

140

8 Chicken skewers marinated in coconut milk and spices then grilled and topped with peanut sauce

BEEF SATAY

160

8 Beef skewers mildly spiced then grilled and topped with suki sauce

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	95
CHICKEN	115
BEEF	135
PRAWN	145

PHAD THAI

Rice noodles fried with soya sauce, roasted cashew nuts and egg

VEG	95
CHICKEN	140
BEEF	160
PRAWN	180

SWEET BASIL + CHILLI CHOP

240

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

SEARED TUNA

270

Seared tuna served with egg noodles and stir-fry vegetables
Add 6 King prawns 150

HONEY GLAZED CHICKEN

170

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

JUNGLE FILLET

240

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

TERIYAKI SALMON

290

Seared teriyaki salmon served with egg noodles and stir-fry vegetables
Add 6 King prawns 150

BUBBLY, WHITE & PINK WINES

DRINKS LIST

BUBBLY



PONGRÁCZ NOBLE NECTAR DEMI SEC

On the palate, the velvety, creamy butter and citrus notes blend seamlessly with delicate bubbles, light yeasty aromas, crisp.

PONGRÁCZ BRUT

Delicate yeasty tones, layered with toast and ripe fruit, enlivened by a firm mousse and persistent bead that make it particularly attractive.

GLASS BOTTLE

95 360

90 340

PONGRÁCZ ROSÉ

This enticing Rosé enthralls with a wonderful, foamy mouthful of blackberry fruit flavours and delicate yeasty tones that linger long on the palate.

LABORIE MCC BRUT ROSÉ

The palate is seductively fresh and persistent with a lingering aftertaste of honey cake and Sliced grapefruit.

KWV DEMI-SEC

This wine has rich, fruity, tropical aromas characteristic of the Chenin Blanc grapes used. A semi-sweet, but crisp finish.

GLASS BOTTLE

90 340

320

280



DROSTDY
HOF



WHITE WINES

SAUVIGNON BLANC

GLASS BOTTLE

50 155

PORCUPINE RIDGE

The wine is refreshing, crisp, focused and lingers with a lemony aftertaste and hints of angelica, nettles and green figs.

BOSCHENDAL 1685

Good balance between acidity and structure with a persisting lingering length.

BRAMPTON

Expressive tropical fruit salad aromas leap out of the glass, followed by underlying green fig and apple notes.

LABORIE

The fresh and zesty palate is well balanced with a linear acidity and fruity finish.

DURBANVILLE HILLS

A complex combination of papaya, grapefruit, time and winter lemon. Enjoy this wine on its own, slightly chilled.

DOMAINE DES DIEUX

The fresh and earthy palate is creamy and textured with a concentrated, chalky finish.

SPRINGFIELD LIFE FROM STONE

The flinty, black powder nose with a mineral palate will become more pronounced with age.

SEMI SWEET

BOSCHENDAL LE BOUQUET

Delicate freshness and a juicy fruit core, embracing characters of peach and apricot with hints of cinnamon and honey.

DROSTDY HOF ADELPRACHT

A brilliant light-straw in colour wine with golden tinges that is fresh, full-bodied and bursting with flavours of dried fruit.

255

55 155

55 155

65 170

70 200

335

55 145

50 140

CHARDONNAY

GLASS BOTTLE

DURBANVILLE HILLS

An elegant well-balanced wine that fills the mouth with sweet fruit and orange zest, leading to a fresh finish.

FAT BASTARD

Classic ripe peach and tropical fruit on the nose and soft, well-integrated vanilla flavour on the palate.

GLEN CARLOU

Vibrant and fresh with hints of tropical fruit, citrus and balanced oak. 100% barrel fermented.

PORCUPINE RIDGE

The palate offers flavours of zesty juicy citrus fruit with hints of green apple and lemon verbena.

KWV CONTEMPORARY

The palate is fresh and crisp with hints of shorthread, lime and a creamy, sweet fruit finish.

LABORIE

The palate is fresh and delicate with a rich texture and vibrant, lengthy finish.

SOMETHING DIFFERENT

THE WOLFTRAP WHITE

Vioigier, Chenin Blanc, Grenache Blanc. A smooth and round wine with slight oak nuances.

LABORIE CHENIN BLANC

Prominent aromas of green apple, tropical fruit and litchi with underlying hints of oak and almonds on the palate.

ALLESVERLOREN CHENIN BLANC

On the palate, this medium-bodied wine shows nice ripe stone fruit with a great balance of acidity and an elegant finish.

MENTORS GRENACHE BLANC

The fresh and earthy palate is creamy and textured with a concentrated, chalky finish.

ZONNEBLOEM BLANC DE BLANC

Medium-bodied with refreshing, crisp acidity and plenty of tropical fruit flavours.

175

75 215

305

50 155

145

155

155

55 165

220

345

160

TOUCH OF PINK

GLASS BOTTLE

50 135

NEDERBURG ROSÉ

Clean, fruity and refreshing flavours with a good acid structure.

LABORIE ROSÉ

Hints of grapefruit, minerality and a touch of lime are carried through on the palate, along with a seductively fresh and persistent finish.

HERMANUSPIETERSFONTEIN BLOOS ROSÉ

A classic dry rosé with an engaging strawberries and cream finish on the palate.

70 205

NEDERBURG GRENACHE ROSÉ

Melon, cherry and pomegranate with revitalising juiciness and a subtle floral note. Rounded and ripe with pleasantly refreshing acidity throughout.

BOSCHENDAL BLANC DE NOIR

Crisp and dry, but with a pleasant hint of fruity sweetness.

GLASS BOTTLE

200

55 155

RED WINES

CABERNET SAUVIGNON

BRAMPTON 195
The silky tannins offer drinkability while the oak and clove notes add complexity.

LA MOTTE 305
Prominent minerality, firm tannins and flavourful intensity, this wine is a natural partner to best and goes well with almost any other meat dish.

PORCUPINE RIDGE 55 160
Medium-bodied with lots of complexity and a lingering aftertaste. Well-integrated oak and approachable tannin structure.

DURBANVILLE HILLS 220
Sweet dark fruit, plums and prunes linger on the nose with dark chocolate, cigar box and hints of cinnamon.

PROTEA BY ANTHONIJ RUPERT WYNE 65 180
A gentle spice and a cocoa element that adds richness and complexity to the palate.

NEDERBURG THE WINEMASTERS 225
Rich and full-bodied with ripe fruit, black cherry and delicate oak spice flavours, velvety tannins and a lingering aftertaste.

MERLOT

DURBANVILLE HILLS 65 185
Medium-bodied and fruity, with ripe berry character and dark chocolate.

GUARDIAN PEAK 205
This wine offers upfront fruit and a good length of cherry flavours, with the ripe fruit complemented by an elegant chocolate flavour. Smooth and easy drinking.

NEDERBURG 260
Well-rounded with attractive up-front plan and red fruit flavours and elegant tanning, with integrated oak nuances that round of the palate.

LABORIE 60 170
The palate is vibrant and well rounded with silky tannins and a fragrant, elegant finish.

PORCUPINE RIDGE 65 170
Smooth tannins and the subtle use of oak complement the profile.

HERMANUSPIETERSFONTEIN POSMEESTER 75 225
Elegant, with a lovely balanced finish which will have you asking for more.

PINOTAGE

BEYERSKLOOF 75 210
This wine has shown consistency year after year. A classic wine made for any occasion.

KANONKOP KADETTE 95 280
Distinct coffee, rich dark chocolate and baked plums on the nose. The ripe subtle tannins create a wine to be drunk very young.

SPIER 190
Offers a generous bouquet of dark cherry, juicy plum and hints of cinnamon with smooth and silky tannins.

ZONNEBLOEM 65 185
Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

PINOT NOIR

CREATION 465
The nose is backed with a fantastic poised but silky, concentration and power. Fine wine.

GLEN CARLOU 375
Natural bright acidity and silky tannins round off an elegant and rather special wine.

SWEET RED

DROSTDY HOF 150
The palate is well-balanced full of spice and sweet berry fruit followed by rich fortified flavours.

SHIRAZ

FAT BASTARD 95 280
Full-bodied wine, showing freshly crushed black pepper aromas with hints of cinnamon and cloves.

FRANSCHHOEK CELLAR 65 185
Soft ripe tanning that provide a well-structured and balanced juicy finish.

LABORIE 170
The palate benefited from judicious oakling, which delivered a full, juicy tannin structure and good length.

PORCUPINE RIDGE SYRAH 165
Full-bodied with silky smooth tannins and a lingering finish subtle use of oak.

FLEUR DU CAP 270
It is soft and juicy with hush tannins but still a great length and persistence.

KWV CONTEMPORARY 60 170
Soft and juicy with a fruit-driven palate accompanied by hints of vanilla and liquorice.

RED BLENDS

NEDERBURG DOUBLE BARREL RESERVE 225
Bright black cherry vibrance and succulence, toned by oak spice. Approachable but well-defined structure with integrated soft tannins and a lovely length.

THE WOLFRAP RED 55 155
Syrah, Mourvedre, Viognier. Smooth and rich on the palate with soft tannins and good density.

LABORIE 170
The palate is elegant and juicy, with a refined tannin structure and seamless finish.

MENTORS ORCHESTRA 410
This modern, blend shows aromas of blackcurrant, plum and black pepper with nuances of pencil shavings and wild felmel on the palate.

SPIER 190
Ripe fruit, cherries and oak spice that follow through from nose to palate.

ALTO ROUGE 90 265
Elegant red fruit flavours on the palate, backed-up by soft, elegant tannins.

ROODEBERG RED 225
Well rounded with nuances of cedary oak on a juicy tannin structure, extending to an elegant finish

ALLESVERLOREN 1704 TINTA BAROCCA 230
Rich and full-bodied with good tannin structure and a hint of bacon and cigar box aromas in the background.

NEDERBURG BARONNE 260
Rich, medium-bodied with ripe plum, prime and dark fruit flavours, and pleasant tannin structure.

ZONNEBLOEM SMV 315
Intense spice on the palate with traces of nutmeg and oak spice, supported by firm tannins.

RUPERT & ROTHSCHILD CLASSIQUE 410
A classic Bordeaux style blend, well rounded with a soft tannin structure supported by earthy undertones.

THE CHOCOLATE BLOCK 495
Dark brooding fruit follows through onto a structured, opulent palate with notes of cardamom, cumin, cloves and black pepper.

DIAMOND SHIRAZ MOURVEDRE 2017 39 95
Vin Rouge
Red fruit driven with silky but present tannins shape this multi-dimensional wine which intrigues with every sip.

COCKTAILS

BOMBAY MARTINI

Bambay Sapphire gin stirred with dry vermouth, served dry, extra dry or dirty.

ESPRESSO MARTINI

Vodka, coffee liqueur and a shot of espresso shaken, served chilled

COSMOPOLITAN

Prembun vodka shaken with Butlers Triple Sec, fresh lime and chilled cranberry juice

STRAWBERRY DAIQUIRI

Bacardi Superior rum blended frozen with Butlers Strawberry Liqueur, fresh lime and chilled strawberry juice

BLUEBERRY DAIQUIRI

Bacardi Superior rum blended frozen with Triple Sec Curacao Liqueur, Le Fruit Blueberry and chilled lemon juice

WATERMELON BASIL COOLER

Vodka, watermelon, basil, ginger beer and lemon

MARGARITA

[STRAIGHT UP OR FROZEN]

Premium silver tequila shaken cold with Butlers Triple Sec and freshly squeezed lime juice

MOJITO

Bacardi Superior rum muddled with fresh lime quarters, pure cane sugar and torn mint leaves, churned unstrated with crushed ice and charged with soda

70

75

65

75

75

75

SINGLE 70

JUG 280

75

BERRY MOJITO

Bacardi Superior rum muddled with fresh lime quarters, raspberry jam, bitters, pure cane sugar and torn mint leaves, churned unstrained with crushed ice and charged with soda

LONG ISLAND ICED TEA

Four white spirits shaken with Butlers Triple Sec and freshly squeezed lemon, served long and charged with coke

PINA COLADA

An island classic, Bacardi Superior rum blended with coconut rum and fresh pineapple

CAIPIRINHA

Brazil's national cocktail, Cachaca [sugar cane hard liquor] and sugar muddled with fresh Hime quarters

SANGRIA

Red wine Infused with orange, served with fresh fruit

G&T

Tanqueray gin, grapefruit wedges and pomegranate rubies, charged with pink tonic

SEX ON THE BEACH

Vodka, Archer's Peach Schnapps, fresh orange juice and gremadine

CHERRY AND CRANBERRY

WINE SPRITZER

Chardonnay shaken with Butlers Cherry Liqueur, fresh lemon and a splash of chilled cranberry juice, served tall over ice and charged with chilled soda

75

85

70

70

SINGLE 70

JUG 280

70

75

65



JARS



PIMM'S JAR

Pimm's, cucumber ribbons and mixed berries served in a jar over crushed ice, charged with chilled lemonade

65

R&R JAR

Tipo Tinto rum and Sparletta Sparberry served in a jar over crushed ice

65

MOSCOW MULE

Vodka, ginger beer, Arne fulce and cucumber syrup, served in a mule mug over crushed ice

75

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