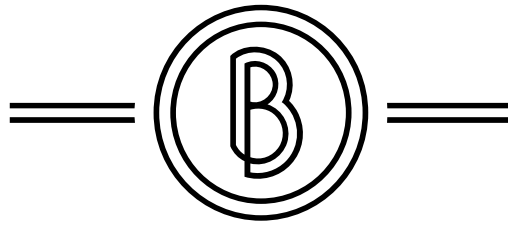


#14



## **STARTERS/SNACKS**

<b>PITA BREAD, LIGHTLY GRILLED WITH DIPS *</b>	<b>4,75</b>
<b>HOT WINGS AND RANCH TO DIP</b>	<b>6,5</b>
<b>EMPANADAS (MEAT OR VEG)*</b>	<b>6,9</b>
<b>LIGHTLY SMOKED RIB EYE CARPACCIO</b>	<b>8</b>
<b>SELECTION OF THE BEST CURED SAUSAGES</b>	<b>8,5</b>
<b>HOMEMADE MEATBALLS IN A TOMATO SAUCE WITH BREAD</b>	<b>6,9</b>
<b>CURED MEAT COMBO (BILTONG, JERKY &amp; COWBOY MEAT)</b>	<b>7,5</b>

## **BUTCHER'S AGED STEAKS**

**20 TO 40 DAYS DRY AGED TO CREATE A MAXIMUM BEEF  
FLAVOUR WITH A HINT OF NUTTINESS.**

<b>RIB EYE 400GR</b>	<b>29,5</b>
<b>ENTRECOTE 300GR</b>	<b>24,5</b>
<b>T-BONE 450GR</b>	<b>34,5</b>

**STEAKS ARE GARNISHED WITH ROAST POTATO WEDGES AND GRILLED VEG**

## **THE BUTCHER'S CUTS**

**THESE WERE THE STEAKS THAT BUTCHERS USED TO KEEP FOR THEMSELVES!**

<b>HANGER STEAK 280-320GR</b> GETS IT'S NAME FROM THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB	<b>19,5</b>
<b>FLAT IRON STEAK 200-240GR</b> FOUND UNDER THE SHOULDER BLADE, FIRM TEXTURE, MARBLED AND SUPER TASTY	<b>18,5</b>
<b>BAVETTE 240-280GR</b> LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE FLANK.	<b>17,5</b>

BUTCHERS CUTS ARE GARNISHED WITH ROAST POTATO WEDGES AND COLESLAW

### MAINS FROM THE BLOCK

<b>STEAK BURGER WITH CHEESE &amp; BACON ON A PRETZEL BUN WITH FRIES</b>	<b>14,5</b>
<b>RIBS FROM THE BUTCHER'S BLOCK WITH COLESLAW</b>	<b>15,75</b>
<b>PULLED PORK WITH COLESLAW AND PICKLED CHILLIES WITH FRIES</b>	<b>13,5</b>
<b>HOMEMADE FALAFEL ON A PRETZEL BUN WITH TZATZIKI WITH FRIES *</b>	<b>12,5</b>
<b>HALF A BBQ CHICKEN MARINATED, ROASTED AND GRILLED SERVED WITH FRIES</b>	<b>15,5</b>
<b>RISOTTO WITH ROASTED NUTS AND SOYA/BALSAMIC GLAZED PORTOBELLO *</b>	<b>11,5</b>

### SIDES

<b>MAC AND CHEESE WITH SMOKED CHEDDAR*</b>	<b>4,2</b>
<b>WATERMELON, FETA AND BILTONG SALAD</b>	<b>5,25</b>
<b>OVEN ROASTED VEGGIES *</b>	<b>4</b>
<b>NEW POTATOES ROASTED AND SERVED IN HERBAL BUTTER *</b>	<b>3,2</b>
<b>GNOCCHI 'BURRO DI SALVIA' (CLASSIC BUTTER AND SAGE)*</b>	<b>3,5</b>
<b>WEDGE SALAD, RANCH DRESSING AND BACON CRUMBLE</b>	<b>2,75</b>
<b>SKIN-ON RUSTIC FRIES *</b>	<b>2,75</b>

### DESSERTS

<b>PANNA COTTA (ASK WHAT GIO FANCIED THIS WEEK!)</b>	<b>5,75</b>
<b>BRIOCHE CRÈME BRÛLÉE - RICH, CREAMY AND CRUNCHY</b>	<b>5,2</b>
<b>COOKIE DOUGH AND ICE CREAM SANDWICH WITH SALTED CARAMEL</b>	<b>4,8</b>

\* VEGETARIAN  
\*\* HAVE ALLERGIES? TELL OUR STAFF

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**BLOCK & BARRELS**

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