



STARTERS/SNACKS

PITA BREAD, LIGHTLY GRILLED WITH DIPS *	4,75
HOT WINGS AND RANCH TO DIP	6,5
SOFT SHELL TACO'S WITH A MEAT OR VEG FILLING	6,9
STEAK TARTARE, CLASSIC	8,5
18 HOUR SOUS VIDE PORK BELLY WITH SPICY PINEAPPLE AND FRIED BASIL	7,5
LIGHTLY SMOKED RIB EYE CARPACCIO	8
CHARCUTERIE PLATTER OF THE BEST CURED SAUSAGES WITH CHEESE AND PICKLES	9.75
BARBECUED JERK CHICKEN WITH A CREAMY DRESSING	5,5
BUTCHER'S AGED STEAKS 30 TO 40 DAY DRY AGED TO CREATE A MAXIMUM BEEF FLAVOUR WITH A HINT OF NUTTINESS.	
RIB EYE 400GR	29,5
RIB EYE 400GR ENTRECOTE 300GR	29,5 24,5
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ENTRECOTE 300GR	24,5
ENTRECOTE 300GR T-BONE 500GR	24,5
ENTRECOTE 300GR T-BONE 500GR STEAKS ARE GARNISHED WITH ROAST POTATO WEDGES AND GRILLED VEG THE BUTCHER'S CUTS	24,5
ENTRECOTE 300GR T-BONE 500GR 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! HANGER STEAK 220-260GR	24,5 34,5



MAINS FROM THE BLOCK

STEAK BURGER WITH CHEESE & BACON ON A BUN WITH FRIES	15,5
PORTOBELLO BURGER WITH CHEESE & BACON(OPTIONAL) ON A BUN WITH FRIES	13,5
RIBS (BELLY ON) FROM THE BUTCHER'S BLOCK WITH COLESLAW	15,75
BULLEIT FRONTIER WHISKEY ® PULLED PORK WITH COLESLAW AND PICKLED CHILLIES WITH FRIES	13,5
HOMEMADE FALAFEL BURGER ON A BUN WITH TZATZIKI WITH FRIES *	12,5
HALF A BBQ CHICKEN MARINATED, ROASTED AND GRILLED SERVED WITH FRIES	15,5
HOME MADE LASAGNA WITH CHEESE SAUCE, VEGGIES & ROASTED NUTS *	11,5
<u>SIDES</u>	
MAC AND CHEESE WITH SMOKED CHEDDAR*	4,2
WATERMELON, FETA AND BILTONG SALAD	5,25
OVEN ROASTED VEGGIES *	4
CITRUSY NEW POTATOES SERVED WITH HERBS AND HOME DRIED TOMATOES	3,5
GNOCCHI 'BURRO DI SALVIA' (CLASSIC BUTTER AND SAGE)*	3,5
WEDGE SALAD, RANCH DRESSING AND BACON CRUMBLE	2,75
SKIN-ON RUSTIC FRIES * DESSERTS	2,75
CRÈME CARAMEL WITH ORANGE ZEST	5,2
BRIOCHE BRÛLÉE - RICH, CREAMY AND CRUNCHY	5,2
TORENBREW BIERAMISU	6
COOKIE DOUGH AND ICE CREAM WITH SALTED CARAMEL & OREO CRUMBS 4,8	

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

BLOCK & BARRELS