



STARTERS/SNACKS

PITA BREAD, LIGHTLY GRILLED WITH DIPS *	5
HOT WINGS AND RANCH TO DIP	6.5
GRILLED AVOCADO HALVES FROM THE BIG GREEN EGG WITH TOMATO SALSA	6.5
STEAK TARTARE, CLASSIC	9
CHARCUTERIE PLATTER OF CURED SAUSAGES WITH CHEESE AND PICKLES	10
BARBECUED JERK CHICKEN WITH A SPICY DRESSING	6

BUTCHER'S AGED STEAKS

**30 TO 40 DAY DRY AGED TO CREATE A MAXIMUM BEEF
FLAVOUR WITH A HINT OF NUTTINESS.**

T-BONE 550GR	38
ENTRECOTE 300GR	26
RIB EYE 400GR	31
TENDERLOIN 300GR (WITH GOOSE LIVER AND A ROAST GARLIC JUS)	39

STEAKS ARE GARNISHED WITH ROAST POTATO WEDGES AND GRILLED VEG

THE BUTCHER'S CUTS

HANGER STEAK 220-260GR	18.5
GETS IT'S NAME FROM THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB	
RUMP STEAK 240-280GR	19
SUPER TASTY AND TENDER, CUT FROM THE BACKSIDE OF THE COW	
BAVETTE 240-280GR	18.5
LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE FLANK.	

STEAKS ARE GARNISHED WITH ROAST POTATO WEDGES AND COLESLAW

MAINS FROM THE BLOCK

STEAK BURGER WITH CHEESE & BACON ON A BUN WITH FRIES	16
PORTOBELLO MUSHROOMS, CHEESE & BACON(OPTIONAL) ON A BUN WITH FRIES	14
RIBS (BELLY ON) FROM THE BUTCHER'S BLOCK WITH COLESLAW	16
BULLEIT FRONTIER WHISKEY® PULLED PORK WITH COLESLAW AND PICKLED CHILLIES WITH FRIES	14
HOME MADE FALAFEL SALAD SERVED WITH PITA BREAD AND TZATZIKI*	13
HALF A BBQ CHICKEN SMOKED, ROASTED AND SERVED WITH FRIES	17

SIDES

MAC AND CHEESE WITH SMOKED CHEDDAR*	4.5
WATERMELON, FETA AND BILTONG SALAD	5.5
GARLIC & CHILLI ROASTED BROCCOLI AND CAULIFLOWER	4
GNOCCHI IN CHORIZO AND SAGE BUTTER	4.5
WEDGE SALAD, RANCH DRESSING AND BACON CRUMBLE	3.5
SKIN-ON RUSTIC FRIES*	3
CLASSIC HARICOT VERTS WITH SMOKED BACON	4.5

DESSERTS

CRÈME CARAMEL WITH ORANGE ZEST	5.5
BRIOCHE BRÛLÉE - RICH, CREAMY AND CRUNCHY	5.5
COOKIE DOUGH AND ICE CREAM WITH SALTED CARAMEL & OREO CRUMBS	5
B&B BROWNIE WITH SALTED CARAMEL GELATO	6.5

* VEGETARIAN ** HAVE ALLERGIES? TELL OUR STAFF

BLOCK & BARRELS
