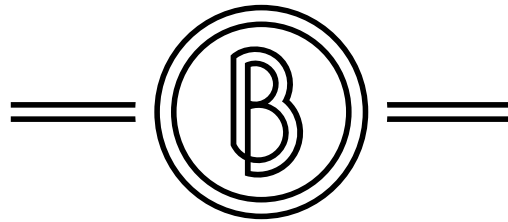


#73



STARTERS

PITA BREAD, LIGHTLY GRILLED WITH DIPS *	5
CHICKEN COMBI, JERK CHICKEN & WINGS WITH SPICY DRESSING	9
EMPANADAS FILLED WITH SPICY GROUND BEEF SERVED WITH TOMATO SALSA	8
CLASSIC HAND CUT STEAK TARTARE	9
CHARCUTERIE PLATTER OF CURED MEATS WITH CHEESE AND PICKLES	12
GRILLED AVOCADO HALVES WITH SALSA AND RANCH DRESSING *	8
VEGGIE EMPANADAS WITH SPICY SWEET POTATO FILLING SERVED WITH CHIMMICHURRI*	8

BUTCHER'S AGED STEAKS

T-BONE 500GR	38
ENTRECOTE 300GR	26
RIB EYE 400GR	34

**MAXIMUM BEEF FLAVOUR WITH A HINT OF NUTTINESS
AGED STEAKS ARE GARNISHED WITH POTATO GRATIN AND GRILLED VEG**

THE BUTCHER'S CUTS

HANGER STEAK	20
NAMED FOR THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB	
RUMP STEAK 240-260GR	20
SUPER TASTY AND TENDER, CUT FROM THE BACKSIDE OF THE COW	
BAVETTE 240-260GR	20
LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE BACK FLANK	

STEAKS ARE GARNISHED WITH GRATIN POTATOES AND COLESLAW

MAINS FROM THE BLOCK

STEAK BURGER WITH CHEESE & BACON ON A PRETZEL BUN WITH FRIES	16
PORTOBELLO BURGER WITH MOZZARELLA, PESTO & SUN- DRIED TOMATO TAPENADE*	15
RIBS (BELLY ON) FROM THE BUTCHER'S BLOCK WITH COLESLAW	18
BLOCK & BEATS - 3 TYPES OF BEETROOT WITH POLENTA, BLACK OLIVE & PARMESAN	16
HOME-SMOKED PULLED PORK ON A PRETZEL BUN WITH COLESLAW AND SIDE FRIES	16
BBQ CHICKEN, LIGHTLY SMOKED & ROASTED WITH A SWEET CHILLI GLAZE & SIDE FRIES	18
SLOW COOKED BEEF STEW WITH CRUCHY POLENTA	17

SIDES

SPINACH WITH GARLIC, CREAM & BACON PARMESAN CRUMBLE	5
GARLIC & CHILLI ROASTED VEGGIES*	4
GNOCCHI IN CHORIZO AND SAGE BUTTER	5
WEDGE SALAD, RANCH DRESSING AND BACON PARMESAN CRUMBLE	4
DIPPER FRIES WITH SMOKED MAYO*	4
MAC&CHEESE	6

DESSERTS

BRIOCHE BRÛLÉE - RICH, CREAMY AND CRUNCHY WITH FRUIT COULIS	6
COOKIE DOUGH AND ICE CREAM WITH SALTED CARAMEL & OREO CRUMBS	5
TIRAMISU- BICUITS, COFFEE, CREAM AND COCOA	6

* VEGETARIAN ** HAVE ALLERGIES? TELL OUR STAFF

