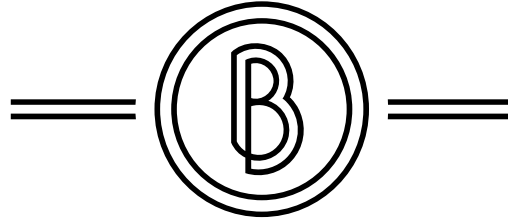


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## STARTERS

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<b>PITA BREAD, LIGHTLY GRILLED WITH DIPS *</b>	<b>7</b>
<b>CHICKEN WINGS IN SWEET AND HOT CHILLI SAUCE WITH LIME &amp; JALAPENO RANCH</b>	<b>6</b>
<b>HOME-MADE EMPANADAS WITH A SPINACH&amp;FETA FILLING *</b>	<b>10</b>
<b>CLASSIC HAND CUT STEAK TARTARE SERVED WITH PITA BREAD</b>	<b>12</b>
<b>JERK CHICKEN GRILLED AND SERVED WITH A SPICY DRESSING</b>	<b>6</b>
<b>GRILLED AVOCADO WITH TOMATO SALSA AND RANCH DRESSING*</b>	<b>8</b>
<b>CHARCUTERIE PLATTER OF CURED MEATS WITH CHEESE AND PICKLES</b>	<b>14</b>

## BUTCHER AGED STEAKS

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<b>T-BONE 500GR</b>	<b>42</b>
<b>ENTRECOTE 300GR</b>	<b>30</b>
<b>RIB EYE 400GR</b>	<b>38</b>

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

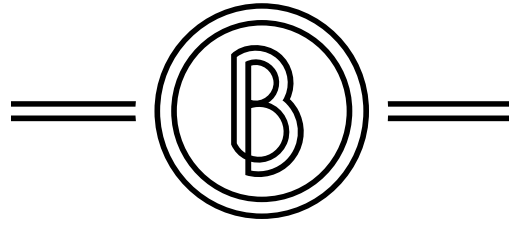
## THE BUTCHER CUTS

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<b>HANGER STEAK</b>	<b>24</b>
<b>NAMED FOR THE FACT THAT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB</b>	
<b>RUMP STEAK 240-260GR</b>	<b>24</b>
<b>SUPER TASTY AND TENDER, CUT FROM THE BACKSIDE OF THE COW</b>	
<b>BAVETTE 240-260GR</b>	<b>24</b>
<b>LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE FLANK</b>	

**STEAKS ARE GARNISHED WITH POTATO GRATIN AND COLESLAW**

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## MAINS FROM THE BLOCK

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<b>STEAK BURGER WITH CHEESE &amp; BACON ON A PRETZEL BUN WITH FRIES</b>	<b>18</b>
<b>HOME-MADE FALAFEL IN A PITA WITH SALAD, LIME &amp; JALAPENO RANCH AND FRIES*</b>	<b>18</b>
<b>RIBS (BELLY ON) IN A SPICY GLAZE FROM THE BUTCHERBLOCKS WITH COLESLAW</b>	<b>20</b>
<b>ROASTED BUTTERNUT WITH FETA, SESAME CHILLI OIL, VEGGIES &amp; GRATIN*</b>	<b>18</b>
<b>HOME-SMOKED SPICY PULLED PORK ON A BUN WITH COLESLAW &amp; SIDE FRIES</b>	<b>18</b>
<b>BBQ CHICKEN, LIGHTLY SMOKED &amp; ROASTED WITH A SWEET SPICY GLAZE &amp; SIDE FRIES</b>	<b>20</b>

## SIDES

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<b>SPINACH WITH GARLIC, CREAM &amp; BACON PARMESAN CRUMBLE</b>	<b>6</b>
<b>GARLIC &amp; CHILLI ROASTED VEGGIES*</b>	<b>5</b>
<b>GNOCCHI IN CHORIZO &amp; SAGE BUTTER</b>	<b>7</b>
<b>WEDGE SALAD, RANCH DRESSING &amp; BACON PARMESAN CRUMBLE</b>	<b>5</b>
<b>DIPPER FRIES WITH SMOKED MAYO*</b>	<b>4</b>
<b>MAC&amp;CHEESE WITH BACON PARMESAN CRUMBLE</b>	<b>6</b>

## DESSERTS

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<b>MALVA PUDDING, TRADITIONAL SOUTH AFRICAN STICKY TOFFEE PUDDING</b>	<b>7</b>
<b>COOKIE DOUGH &amp; ICE, CREAM WITH SALTED CARAMEL &amp; OREO CRUMBS</b>	<b>5</b>
<b>TIRAMISU- BICUITS, COFFEE, CREAM, AMARETTO &amp; COCOA</b>	<b>6</b>

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