

STARTERS

PITA BREAD, LIGHTLY GRILLED WITH DIPS *	7
CHICKEN WINGS IN SWEET AND HOT CHILLI SAUCE WITH LIME & JALAPEÑO RANCH	7
CLASSIC HAND CUT STEAK TARTARE SERVED WITH PITA BREAD	12
JERK CHICKEN GRILLED AND SERVED WITH A SPICY DRESSING	9
GRILLED AVOCADO WITH TOMATO SALSA, FETA AND RANCH DRESSING*	9
CHARCUTERIE SHARING PLATTER OF CURED MEATS WITH CHEESE AND PICKLES	16

BUTCHER'S AGED STEAKS

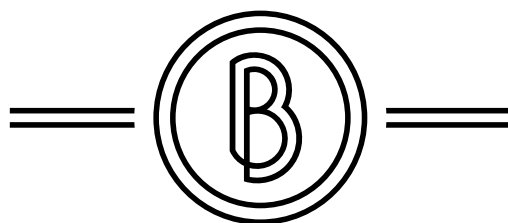
T-BONE 500GR	45
ENTRECOTE 300GR	33
RIB EYE 400GR	45

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

THE BUTCHER'S CUTS

HANGER STEAK 240-260GR	26
NAMED FOR THE FACT IT HANGS DOWN FROM BETWEEN THE TENDERLOIN AND THE RIB	
RUMP STEAK 240-260GR	26
SUPER TASTY AND TENDER, CUT FROM THE BACKSIDE OF THE COW	
BAVETTE 240-260GR	26
LOOSELY TEXTURED AND FULL OF FLAVOUR, FROM THE FLANK	

STEAKS ARE GARNISHED WITH POTATO GRATIN AND GRILLED VEG



MAINS FROM THE BLOCK

STEAK BURGER WITH CHEESE & BACON ON A PRETZEL BUN & FRIES	20
HOME-MADE FALAFEL IN A PITA WITH SALAD, LIME & JALAPEÑO RANCH & FRIES*	18
RIBS (BELLY ON) IN A SPICY GLAZE FROM THE BUTCHER'S BLOCK & FRIES	26
ROASTED BUTTERNUT WITH FETA, SESAME CHILLI OIL, VEGGIES & GRATIN*	18
HOME-SMOKED SPICY PULLED PORK ON A BUN WITH COLESLAW & FRIES	20
BBQ CHICKEN, LIGHTLY SMOKED & ROASTED WITH A SWEET SPICY GLAZE & FRIES	22

SIDES

SPINACH WITH GARLIC, CREAM & BACON PARMESAN CRUMBLE	7
GARLIC & CHILLI ROASTED VEGGIES*	5
WEDGE SALAD, RANCH DRESSING & BACON PARMESAN CRUMBLE	5
B&B DIPPER FRIES WITH SMOKED MAYO*	5
MAC&CHEESE WITH BACON PARMESAN CRUMBLE	6

DESSERTS

TIRAMISU - BISCUITS, ESPRESSO, MARSCAPONE, AMARETTO & CACAO	8
COOKIE DOUGH & ICE- ICE CREAM WITH SALTED CARAMEL & OREO CRUMBS	7
BRIOCHE BRÛLÉE - RICH, CREAMY & CRUNCHY WITH FRUIT COULIS	8

* VEGETARIAN ** HAVE ALLERGIES? TELL OUR STAFF