



At The Butcher Shop & Grill, we value excellence.

You'll find that everything in our restaurant, from the superior meat to our professional service staff, comes together to give you a seamless and unforgettable dining experience.

Our Specialty

We are renowned for our superior meat dishes, which is partly thanks to our use of only the best mature-aged meat. Our meat is hung in carcass for up to three days, after which our rump, sirloin, fillet, rib-eye, T-bone and prime rib are cut and aged for a further 21 to 40 days.

We customise your dining experience by encouraging you to hand-pick your piece of meat from our in-house butchery, where our expert butcher can cut it to your preferred size. You may also, if you prefer, choose one of the standard meat cuts listed in this menu.

The Butchery

You don't have to dine at The Butcher Shop & Grill to enjoy world-renowned Butcher Shop quality. Our deli offers all of the quality meat, fish and seafood you would savour in our restaurant, with the convenience of cooking in your home with exceptional value for money.

If your order requires long-distance travel, we have special cooler bags to pack with dry ice, so that you can preserve the quality and freshness of your purchase until you get home.

Feel free to chat to our butchery staff or call us to place an order ahead of time.

Wine Selection

Our investment wine cellar offers rare limited edition wines, bottled under special arrangement for The Butcher Shop and not available anywhere else in the country. Our Pick's Pick cellar presents a portfolio of outstanding value wines to be enjoyed at the table or at home. This selection, under the special Pick's Pick label, is the result of many years of co-operation and friendship with some of the country's finest winemakers.

Please take a walk through either cellar with our expert sommelier.

Housekeeping

Menu

All of our menu items have been carefully considered and created for your eating pleasure, so please don't request substitutions.

Please note that all of our dishes are subject to availability.
There is a basic minimum charge of R200 per head (adults only).

Payment

One bill per table, please.
Tables of 6+, a compulsory service charge will be added.
All major credit cards are welcome. No cheques are accepted.
Deposits are required to secure pre-booked tables for 10+ patrons.

PDSTFK

Right of Admission Reserved.

No Sharing of Meals

STARTERS

Oysters

The freshest West Coast oysters, served with red wine vinegar and finely diced shallots

Soup of the Day

Please enquire with your waitron

Garlic Snails

Served in a rich garlic cream sauce and gratinated

Black Mushrooms au Gratin

Large mushrooms baked with blue cheese, creamy mushroom sauce and bread crumbs

Baked Camembert Cheese

Served with tangy cranberry sauce or stuffed with garlic and rosemary

Fried or Grilled Haloumi Cheese

Served with fresh lemon and herbs

Grilled Baby Calamari

Served with lemon butter sauce

Mussels

Freshly steamed and served in the shell with a white wine and garlic cream sauce

Mozambican Prawn Fiesta (1kg or 500g)

Grilled king prawns served with garlic butter, lemon butter and peri-peri sauce

Prawn & Avocado

De-shelled Mozambican prawns layered with fresh avocado, drizzled with cocktail sauce (seasonal)

Beef Carpaccio

Thin slices of raw beef fillet, dressed with parmesan, rocket and jalapeños

Game Carpaccio

Thin slices of raw springbok or kudu loin dressed with baby salad leaves

Smoked Salmon & Avocado

Smoked salmon layered with fresh avocado, drizzled with cocktail sauce (seasonal)

Sticky Riblets

Chinese-style riblets cooked in a chilli, honey, garlic and ginger glaze. Choose between pork or beef

Izimbambo Zemvu

A traditional South African starter of grilled salted lamb riblets

Chicken Wings

Grilled in a barbecue basting

Chicken Livers

Served with a spicy creamy tomato sauce

Gravadlax

Thinly sliced Norwegian salmon cured in salt and fresh dill

Lamb Boerewors

A lamb version of the favourite South African beef sausage

Lamb Kidney Skewers

Lamb kidneys grilled with black peppercorns and chillies

SALADS

Greek Salad

A traditional salad of tomatoes, cucumber, onion, feta and kalamata olives (no lettuce)

Garden Salad

A light salad of mixed lettuce, cucumber, tomatoes, peppers red onion, sautéed mushrooms

Caesar Salad

A traditional salad of cos lettuce, parmesan and croutons

Add bacon or chicken (at an additional price)

Tomato & Onion Salad

Sliced tomato and onion served with a blue cheese dressing

Roquefort Salad

Shredded iceberg served with Roquefort cheese, walnuts, tomato, cucumber and onions

Mediterranean Chopped Salad

A presentation of finely diced assorted salad vegetables

Rocket Salad

A full-flavoured salad of rocket, red onion and parmesan shavings

Smoked Salmon Salad

A garden salad served with smoked salmon, avocado and cream cheese

Calamari & Haloumi Salad

A garden salad served with calamari, haloumi cheese and peppadews

Bacon & Avocado Salad

A garden salad served with crispy bacon and avocado

Because we prioritise freshness and seasonality, some of our salad ingredients may not be available throughout the year. We will do whatever we can to offer you the appropriate substitute.

SIGNATURE STEAKS

South African beef is leaner in natural fat (11%) than beef from the USA (33%) and Europe (23%). As a result, meat cooked past medium (particularly fillet) tends to dry out quickly.

For an authentic Butcher Shop experience, we encourage our patrons to personally select a cut of meat from the butchery. We specialize in both grain and grass fed beef, for bigger specialized cuts, please see our master butcher.

SOUTH AFRICA

OFF THE BONE

Rump

Sirloin

Fillet

Rib-Eye

ON THE BONE

T-Bone

Prime Rib

Sirloin on the Bone

INTERNATIONAL

Grass Fed Rib-Eye

Argentina

Grass Fed Rib-Eye

Tasmania

Grass Fed Sirloin

Tasmania

Wagyu Rump MS9

Australia

Wagyu Rib-Eye MS7

Australia

USDA Strip Loin

USA

USDA Rib-Eye

USA

USDA Prime Rib

USA

Surf & Turf

Combine any steak with 4 medium prawns

SIGNATURE ENTRÉES

All of these entrées are served with your choice of starch.

Cubed Fillet

Tender fillet cubes sautéed in olive oil and fresh rosemary

Beef Ribs (1Kg)

Grilled to perfection

They can be served with barbecue, chilli or Chinese style basting

Giant Beef Kebab

This succulent mixture of rump, fillet and sirloin is grilled and served on a large skewer

Steak Tartare

Ground raw fillet served with onions, capers, raw egg yolk, freshly ground black pepper and Worcestershire sauce on the side, to be mixed to your taste. **D.I.Y**

Oxtail

This hearty, fall-off-the-bone favourite is served in a rich red wine gravy

SAUCES & SIDES

Cream Sauces

Black pepper / green pepper / garlic / mushroom / cheese / blue cheese / sweet pepper

Other Sauces

Monkey gland / sweet chilli / peri-peri / lemon butter / chakalaka sauce

Bearnaise Sauce

Crispy Fried Onion Rings

Sautéed Button Mushrooms

Sautéed Seasonal Vegetables

Creamed Spinach

Morogo

A wild African spinach cooked with onion and garlic

Baked Pumpkin

Asparagus

Can be served plain or with a cheese sauce and a poached egg

Garlic Bread

Boerewors

A MUST VISIT

Please experience our Butchery, Deli
& Wine Cellar on your Departure!

HOMEMADE DESSERTS

Malva Pudding

A spongy Cape Dutch pudding made with apricot jam and served with custard and ice cream

Crème Brûlée

This classic, also known as burnt cream, consists of a rich vanilla flavoured custard base topped with hard caramel

Dark & White Chocolate Mousse

A deliciously decadent South African delicacy

Tiramisu

A traditional Italian dessert (contains alcohol)

Cheesecake

A deliciously old-fashioned fridge set cheesecake (please enquire about today's flavour)

Lemon Meringue

Light, fluffy, sweet and tangy

Halva Ice Cream

Halva is a type of confectionery native to Easter Europe, the Middle East and Asia. It brings an adventurous flavour to our smooth vanilla ice cream (contains nuts)

Apple & Berry Crumble

A spin on the original apple crumble served with cream or ice-cream (contains nuts)

Chocolate Brownie

Beware! This is death by chocolate (contains nuts)

Carrot Cake

Moist Carrot Cake served with a decadent cream cheese icing

Sorbet of the day

A delicate fruit flavoured dairy free dessert



FISH & SEAFOOD

We get the best quality from top suppliers including: giant crayfish, langoustines, prawns, salmon and sole. We also get our fish and seafood from the most environmentally responsible and locally authentic sources possible, across the board.

All of these entrées are served with your choice of starch.

Calamari

Grilled calamari tubes served with lemon butter sauce

Kingklip

Grilled and served with lemon butter sauce

Baby Kingklip on the Bone

Whole baby kingklip grilled and baked

Fresh Norwegian Salmon

Grilled fillet of salmon served with lemon butter sauce

Sole on the Bone

Grilled and served with a lemon butter sauce

Fish of the Day

Please enquire with your waitron

Prawns

Five medium Mozambican tiger prawns served with garlic butter, lemon butter and peri-peri sauce

Langoustines – Mozambique

Six langoustines served in the shell, with garlic butter, lemon butter and peri-peri sauce

Seafood Platter

Five medium Mozambican tiger prawns, mussels, calamari tubes, line fish of the day and sole

Portuguese Sardines

Our sardines are lightly salted and grilled

VEGETARIAN

Vegetarian Platter

A delicious assortment of seasonal vegetables, including asparagus, creamed spinach, pumpkin, mushrooms and onion rings

Vegetarian Burger

Chef's vegetarian patty of the day served with fresh onion, tomato, rocket and harissa mayo

Ravioli

Freshly made ravioli served with purée, asparagus and parmesan shavings

Visit our Butchery & Deli!

In our adjoining butchery and deli, you'll find the same magnificent meat, chicken, fish and seafood that you taste on our menu, available for purchase. The quality is exceptional, but it's the prices that make this offering so popular. Enjoy!

Enter our wine cellars

We're proud to have two on-site wine cellars: the Pick's Pick cellar with its array of outstanding yet affordable wines and the investment cellar for exclusive or rare vintages. Our expert sommelier would be delighted to guide you through either one.

Private Dining Rooms

We have several private dining rooms, each with its own degree of intimacy and exclusivity and can accommodate date 10-40 guests, in various configurations. Inquire now!

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BEVERAGES

Sprite
Sprite Zero
Coke
Coke Light
Soda Water
Fanta Orange
Lemonade
Dry Lemon
Tonic Water
Tab
Ginger Ale
Rock Shandy
Red Bull
Ice Tropez (0%)

Peach Ice Tea
Lemon Ice Tea
Tomato Cocktail
Appletiser
Grapetiser Red
Grapetiser White

Orange Juice
Granadilla Juice
Fruit Cocktail

CAFFETERIAS

Our coffees are made with beans from leading Italian coffee producers, Segafredo.

Dom Pedro; Kahlua or Whiskey
Jameson's Irish Coffee
Irish Coffee
Double Espresso
Cappuccino
Filter Coffee

Espresso
Café Latte
Caffe Coretto; dash of Grappa with Espresso
Twinings Tea
Earl Grey Tea
Five Roses Tea

BEERS

Raise your glass to the diverse flavours of our international beer collection.

SOUTH AFRICA

Castle Lager
Castle Lite
Carling Black Label
Hansa

BEER ON TAP

Newlands Spring Lager
Stella Artois
Devil's Peak Lager

IRELAND

Guinness

ITALY

Peroni

MEXICO

Corona

GERMANY

Becks Non-Alcoholic

NAMIBIA

Windhoek Lager / Light
Windhoek Draught Bottle

HOLLAND

Grolsch Swing Top
Amstel
Heineken

BEVERAGES

Sprite
Sprite Zero
Coke
Coke Light
Soda Water
Fanta Orange
Lemonade
Dry Lemon
Tonic Water
Tab
Ginger Ale
Rock Shandy
Red Bull
Ice Tropez (0%)

Peach Ice Tea
Lemon Ice Tea
Tomato Cocktail
Appletiser
Grapetiser Red
Grapetiser White

Orange Juice
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IRELAND

Guinness

ITALY

Peroni

MEXICO

Corona

GERMANY

Becks Non-Alcoholic

NAMIBIA

Windhoek Lager / Light
Windhoek Draught Bottle

HOLLAND

Grolsch Swing Top
Amstel
Heineken

BLENDED WHISKY

Johnnie Walker
Red
Black
Gold
Platinum
Blue
King George

Jameson
Jameson 12 year old
J & B
Chivas Regal 12 year old
Chivas Regal 18 year old
Famous Grouse
Bell's

SOUTH AFRICAN BRANDIES

South Africans share a long history with brandy since it was first distilled in Table Bay in 1672. Since then, our country has become home to some of the finest brandies in the world.

KWV 10 year old
KWV 20 year old
Klipdrift

Klipdrift Premium
Richelieu

COGNAC

Remy Martin VSOP
Remy Martin Xo
Hennessy VSOP

Hennessy XO
Courvoisier VSOP
Courvoisier VS (3 Star)

SOUTH AFRICAN PORT

De Krans Cape Ruby NV: Winemaker - Boets & Stroebel Nel
Medium-bodied and youthful with spicy flavours and balanced sweetness, created from traditional Portuguese varieties

De Krans Cape Vintage Reserve: Winemaker - Boets & Stroebel Nel
Flavours of toasted nut, rich coffee and luxurious chocolate. All Portuguese varieties

Landskroon Cape Vintage: Winemaker - Paul de Villiers
Bold fruit and sweet berry flavours with a long and dry finish. From classic Portuguese varieties

Boplaas NV: Winemaker - Carel Nel
Deep red, fruity port with a nutty flavour. Blended with different vintages.

CWG Boplaas
Rare CWG Auction Port

SHERRY APERITIFS

Pale Dry (SA)
Medium Cream (SA)
Full Cream (SA)
Cinzano Bianco

Cinzano Rosso
Cinzano Dry
Campari