

BUTCHER BOYS

PRIME STEAKHOUSE

EST  1999

On the 1st November 1999, two well-aged, obviously grain fed 'boys' - Alan Lazarus and Derryck Myers - opened the doors and their hearts at Durban's first Butcher Boys restaurant in Florida Road. For 20 years they've offered a comfortable dining experience while continuously striving to ensure that their patrons are presented with Great Steaks and Great Service.

With restaurants now in Umhlanga and Hillcrest too, they're still serving only the best South African beef sourced from local farmers, with cuts that are either wet or dry-aged and grilled to perfection with their famous basting sauce.

Paired with a carefully curated selection of local South African wines, as well as an array of vintages, which are kept in refrigerated wine cellars at an optimum temperature between 16°C and 17°C, satisfaction and variety are to be expected from an adventurous menu.

Let us whet your appetite... let the feast begin.

Starters



While you Wait

Butcher Boys Biltong

90

200g homemade biltong served in a bowl. Your choice of:

- Traditional hand-cut OR
- Thinly sliced and crisply grilled - a taste sensation.

Boerie Bites

Chargrilled boerewors chunks, served with crostini and a dipping bowl of spiced chakalaka relish.

65

Chorizo Chicken Livers

Pan-braised chicken livers and chorizo sausage, served in creamy chilli sauce, served with crostini.

70

Beef Carpaccio

Thinly sliced beef fillet, dotted with basil pesto and topped with shaved parmesan.

90

Buffalo Wings

Deep fried chicken wings tossed in spicy chimichurri sauce, served with chimichurri mayo.

80

Roasted Marrow Bones

Marrow bones roasted with fresh herbs, served with crostini.

65

Snails

Pan seared in roquefort & garlic sauce, topped with Parmesan and panko bread crumbs, then oven baked, OR dressed in garlic and parsley butter.

85

Falklands Calamari

Grilled in either lemon & herb, garlic or peri-peri sauce, OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.

85

Prawn Tails

Plump prawn tails crumbed in panko bread crumbs, flash fried and served with a dipping bowl of spicy mayo.

95

Beef Bruschetta

Pulled beef seasoned with black pepper and mustard, topped with provolone cheese and caramelised onion, served on toasted bruschetta.

60

Cheesy Prawns

Prawns sautéed in creamy herb sauce, topped with grated cheddar, then oven baked.

95

Pork Bruschetta

Slow braised pulled pork sautéed with chorizo, bell peppers and BBQ sauce, topped with parmesan and basil pesto, served on toasted bruschetta.

60

Vegetarian

Haloumi Cheese

Grilled or flash fried haloumi cheese, served with lemon butter sauce.

65

Provolone Vegetable Stack

Grilled aubergine, baby marrow and rosa tomatoes, topped with salsa de tomato and provolone cheese, then oven baked and served piping hot. (Prep time 20 minutes)

60

Best of the Best

Sharing Platters

250

Your choice of 3:

Chorizo Chicken Livers, Boerie Bites, Biltong, Haloumi Cheese, Calamari, Cheesy Prawns, Pork Bruschetta, Beef Bruschetta, Prawns Tails, Buffalo Wings



Salads

Garden Salad

Fresh greens, Rosa tomatoes, cucumber, red onion and carrot sticks, drizzled with homemade vinaigrette.

Regular	65
Side salad	45

Roquefort Salad

Fresh salad base topped with creamy Roquefort dressing and grated blue cheese.

Regular	90
Side salad	65

Greek Salad

Fresh salad base topped with feta & olives and a light Greek dressing.

Regular	80
Side salad	60

Butcher's Chicken Salad

105

Fresh salad base tossed in creamy mayo dressing, topped with sautéed chicken strips, sliced avo and bacon and finished with shaved parmesan and rocket.



The Great Date

600 per couple

Available to couples every Monday - Wednesday from 12pm, The Great Date offers couples a Butcher's Boys taste journey, including a bottle of wine.

Starters:

Choose any 2 starters from our Best of the Best and we'll create a Sharing Platter.

Main Course:

Your choice of:
300g Rump, 300g Sirloin, or 200g Fillet served with a sauce and a side;
Avo Dijon Chicken;
Calamari & Prawn Combo;
Provolone Vegetable Stack.

Dessert:

Your choice of:
Citrus Panna Cotta;
Amarula Crème Brûlée;
Don Pedro.

Wine:

A choice between Durbanville Hills Sauvignon Blanc, or Durbanville Hills Merlot.



Steak Club

220 per person

Available every Thursday night, Steak Club showcases what Butcher Boys does best - great steak.

Enjoy a 300g Rump, Sirloin or Fillet chargrilled to your liking, served with a sauce and a side of your choice. Including a 500ml Stella Artois Draught or Gin Cocktail.

Gin Cocktails:

Watermelon & Mint
Strawberry & Black Pepper
Pink Grapefruit & Rosemary
Cucumber & Mint

Stella Artois Draughts and Gin Cocktails are R32 all evening.



Prime Cuts

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.

Rump - wet aged 300g 175 / 400g 215 / 500g 260

From the hindquarter (also known as top sirloin) this prime cut of beef is arguably the juiciest of all.

Sirloin - wet aged 200g 140 / 300g 175 / 400g 215 / 500g 260

Often referred to as a New York cut, sirloin stems from a cut of beef from the hip region. A slender strip of fat makes for increased flavour.

Fillet - wet aged 200g 160 / 300g 195 / 400g 240 / 500g 290

Also known as a 'filet mignon', the leanest and most tender of all cuts.

Rib-eye - wet aged 300g 205 / 400g 245 / 500g 295

A tender cut from the forequarter, its flavour is enhanced by the marbling of the fat in the meat. (Subject to availability)

T-Bone - dry aged 600g 225 / 1kg 350

The quintessential cut from the short loin offering the best of both - sirloin on one side and fillet on the other.

Prime Rib - dry aged 600g 225 / 1kg 350

Served on the bone, this prime rib from the forequarter is full- flavoured with a moderate to large amount of marbling.

Butcher Boys Spare Ribs

Chargrilled to perfection with our famous rib basting.

Pork 400g 165 / 800g 265

Beef 400g 165 / 800g 265

Lamb 500g 230



For the Table

Vegetable Plates 145

Share a variety of veg plates with the table of creamed spinach, sautéed seasonal veg, roasted butternut, sautéed mushrooms and French fried onion rings.

Toppings 45

Avo and Dijon

Bacon, Creamy Herb and Grated Cheddar

Bacon, Chilli, Cheese and Mushroom

Honey Mustard, Jalapeno and Bacon

Amarula Pepper Sauce & Danish Feta

Sauces 30

Cheese

Chilli

Honey Dijon Mustard

Madagascan Peppercorn

Roquefort

Mushroom & Red Wine

Monkey Gland

Garlic

Cheese and Mushroom

Spicy Chakalaka Relish

Chimichurri

Sides

Butcher Boys Chips 30

Tossed in olive oil, garlic and parsley

Creamed Spinach 36

Sautéed Seasonal Vegetables 38

Butternut Bake 40

Roasted Butternut 34

Baked Sweet Potato Wedges 36

Sautéed Mushrooms 38

French Fried Onion Rings 30

Garlic Loaf 32

Cheesy Garlic Loaf 40

Spinach & Butternut 40

Lazzie's Legendary

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.



Côte de Boeuf 250
The ultimate 600g dry-aged French-trimmed prime rib of beef on the bone, grilled to perfection and topped with roasted marrow bones.



Carnivore's Feast Priced according to chosen cuts
Create your own - choose from a selection of our various cuts: T Bone, Prime Rib, Rump, Sirloin, Fillet, Rib-eye, Lamb Chops, Ribs, Baby Chicken all served on a board with your choice of sides. (Please allow 30 minutes of prep time)

Avo Dijon Sirloin 210
A 300g prime sirloin topped with our signature topping of sliced avo and creamy honey Dijon mustard sauce.

California Strip 210
A choice 300g sirloin aged to perfection, topped with crispy bacon, creamy herb sauce and grated cheddar.

Jalapeño Fillet 210
Chargrilled 250g tenderloin stuffed with jalapeño peppers and cheddar, wrapped in bacon and topped with jalapeño butter.

Fillet on the Bone (When available) 245
400g choice cut aged fillet, chargrilled on the bone.

Lamb Shank 230
Slow roasted with garlic and onions, served with seasonal veg and herbed mustard mash.

Avo and Prawn Fillet Stack 270
Choice 250g fillet of beef saddled with two king prawns and sliced avo, served on a creamy lemon-herb sauce.

Ostrich Steak 200
Medallions of chargrilled ostrich fillet, served with honey & Dijon mustard sauce.

Out of Africa 200
From time to time Butcher Boys offer a selection of choice cuts of game, which are subject to availability. Please ask your server for availability.

Fillet Espatada 180
A 250g fillet is cubed and skewered with fresh bay leaves, then marinated in olive oil, black pepper and sea salt. Chargrilled and served espatada style, dripping with your choice of lemon, garlic or peri-peri butter.

Lamb Loin Chops 210
Four 100g choice No 9 loin chops basted and chargrilled to your liking.

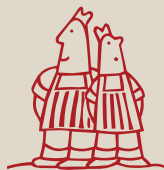
Oxtail Potjie 190
Oxtail braised in red wine and beef stock with butter beans, mushrooms and garden peas. Served in a potjie pot with mustard mash on the side.

Combos

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.

Butcher's Choice for 2 490

A selection of our finest cuts:
Ostrich medallions and 200g each of fillet, sirloin and rump, served with side portions of creamy honey & Dijon mustard and Madagascan green peppercorn sauce.



Lazzie's Best for 2 440

A selection of Lazzie's favourites:
Two lamb chops, a half rack of pork or beef ribs, 200g sirloin and a half baby chicken, grilled with peri-peri or lemon & herb sauce, served with a sauce of your choice.



Butcher's Platter 215

200g sirloin, 200g boerewors and a lamb loin chop.

Ribs & Wings 220

A half rack of pork or beef ribs and chicken wings.

Ribs & Half Chicken 230

A half rack of chargrilled pork or beef ribs, with a half baby chicken grilled with peri-peri, or lemon & herb sauce. (Prep time 30 minutes)

Half Chicken & Prawns 225

A half baby chicken and prawns, chargrilled with peri-peri, or lemon & herb sauce. (Prep time 30 minutes)

Ribs & Chops 230

Two chargrilled lamb loin chops and a half rack of pork or beef ribs.

Sirloin & Ribs 230

200g sirloin and a half rack of pork or beef ribs.

Sirloin & Prawns 235

200g sirloin and grilled prawns.

Sirloin & Calamari 220

200g sirloin and calamari tubes, either grilled or battered and deep fried.

Rib & Calamari Combo 230

Grilled half rack of pork or beef ribs with calamari tubes, either grilled or battered and deep fried.

Rib & Prawn Combo 240

Grilled half rack of pork/beef ribs with grilled prawns.

*Substitute Sirloin for Fillet for R35.

*Substitute Beef/Pork Ribs for Lamb for R60.

Chicken & Seafood

All served with a choice of chips, baked potato, rice, mustard mash or mielie pap*.

Deboned Half Chicken 145 Our legendary flame grilled deboned half chicken, prepared in peri-peri, or lemon & herb. Please allow 30 min for prep.	Chicken Stack* 135 A grilled chicken breast, served on a bed of roasted sweet potato and butternut, drizzled with basil pesto, Danish feta and rocket. *Not served with a side starch.
Spatchcock Chicken 155 700 - 800g baby chicken flame grilled with lemon & herb, or medium peri-peri. Please allow 30 min for prep.	Falkland's Calamari 190 Grilled in either lemon & herb, garlic or peri-peri sauce, OR battered and deep fried, served with either tartare sauce, lemon butter, or garlic butter on the side.
Avo Dijon Chicken 135 Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.	Kingklip SQ Grilled in either lemon & herb, garlic or peri-peri sauce.
Chicken Schnitzel 135 Crumbed and fried, served with cheese or mushroom sauce.	Mozam Style Prawns SQ Succulent head on prawns grilled with a choice of lemon & herb, garlic or peri-peri sauce.

Gourmet Burgers

200g freshly ground beef patty or chicken breast, on a toasted brioche bun, garnished with lettuce, onion, tomato and Butcher's mayo, served with chips.

Plain & Simple 95 Beef patty or chicken breast, served on a toasted brioche bun, with traditional garnishes. Add a sauce of your choice for an extra R20.
Argentinian 130 Topped with bacon and grated cheddar, drizzled with chimichurri butter. Add avo for an extra R10.
The Grand 130 Topped with sliced avo and honey Dijon mustard sauce.
Royale 130 Topped with bacon, cheese & mushroom sauce and fresh chilli.

The Boytjie 130 Topped with spicy chakalaka relish and grated cheddar.
Vegetarian
Veggie Head 130 Grilled haloumi topped with caramelised onions and mushrooms, with fresh rocket.



Make it a Double

Add a beef patty or chicken breast to any burger for an extra R35.

Desserts

Chocolate Lava Cake	60	Panna Cotta	50
A rich, warm dark chocolate cake oozing with chocolate, served with vanilla ice cream.		Italian dessert made with double cream, lemon and lime, served with Amaretto and berry compote.	
Apple Malva Pudding	55	Amarula Crème Brûlée	50
A traditional South African favourite, baked with stewed apples and pecan nuts, served with bourbon & butterscotch sauce and fresh cream.		A rich set custard scented with Amarula and topped with a sugar crust.	
Good Old Faithful	45	Cheese Cake	50
Huberto's vanilla ice cream topped with hot Bar One sauce.		Ask your server for today's selection.	
Ice Cream Cone		Don Pedro's	50
A variety of Huberto's ice cream flavours served in a sugar cone - ask your server for today's selection.		The grownup's milkshake doused with peppermint liqueur, Kahlua or Irish Whiskey.	
One scoop	22		
Two scoops	30		

Please Note:

We reserve the right to levy a 10% service charge for tables of 8 or more diners (at the discretion of management).

Orders to share are subject to a surcharge of R40.

Persons not participating in a meal and no shows will be charged at a fee of R150.