



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 over 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 a restaurant now in Umhlanga 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

95

200 g 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 pap sauce.

75

Beef Carpaccio

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

95

Roasted Marrow Bones

Marrow bones roasted with fresh herbs, served with crostini.

70

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.

90

Beef Bruschetta

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

65

Chorizo Chicken Livers

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

75

Buffalo Wings

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

85

Snails

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

85

Cheesy Prawns

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

100

Vegetarian

Haloumi Cheese

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

70

Grilled Black Mushroom

Large black mushroom grilled in garlic butter, topped with Al Greco sauce, creamed spinach and crumbled Danish feta.

75

Best of the Best

Sharing Platters

260

Your choice of 3:

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



Prime Cuts

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

Rump - wet aged

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

200 g 150 / 300 g 190 / 400 g 230 / 500 g 275

Sirloin - wet aged

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

200 g 150 / 300 g 190 / 400 g 230 / 500 g 275

Fillet - wet aged

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

200 g 175 / 300 g 220 / 400 g 260 / 500 g 310

Rib-eye - wet aged

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

200 g 185 / 300 g 235 / 400 g 275 / 500 g 325

T-Bone - dry aged

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

600 g 245 / 1 kg 370

Prime Rib - dry aged

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

600 g 245 / 1 kg 370

Fillet on the Bone

Choice cut aged fillet, chargrilled on the bone. (When available)

400 g / 270

Butcher Boys Spare Ribs

Chargrilled to perfection with our famous rib basting.

Pork 400 g 180 / 800 g 290

Beef 400 g 180 / 800 g 290

Lamb 500 g 245

Salads

Garden Salad

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

Regular 70

Side salad 50

Roquefort Salad

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

Regular 95

Side salad 70

Greek Salad

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

Regular 85

Side salad 65

Butcher's Chicken Salad 115

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

Toppings 48

Avo and Dijon

Bacon, Creamy Herb & Grated Cheddar

Bacon, Chilli, Cheese & Mushroom

Sauces 32

Cheese

Chilli

Garlic

Roquefort

Monkey Gland

Honey Dijon Mustard

Madagascan Peppercorn

Mushroom & Red Wine

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

Roasted Butternut 34

Sautéed Mushrooms 38

French Fried Onion Rings 30

Garlic Loaf 32

Cheesy Garlic Loaf 40

Spinach & Butternut 40

Compound Butters 20

Jalapeño

Cafe de Paris

Chimichurri

For the Table

Vegetable Plates 145

Share a variety of veg plates: your choice of:

creamed spinach, sautéed seasonal veg, roasted butternut, sautéed mushrooms and French fried onion rings.

Lazzie's Legendary

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



Côte de Boeuf 270

The ultimate 600 g dry-aged French-trimmed prime rib of beef grilled on the bone, topped with roasted marrow bones.



Carnivore's Feast Priced according to cut size

Create your own from a selection of our various cuts: T Bone, Prime Rib, Rump, Sirloin, Fillet, Rib-eye, Lamb Chops, Ribs, Baby Chicken. (Please allow 30 minutes of prep time)

Avo Dijon Sirloin 225

300 g prime sirloin topped with our signature sliced avo and creamy honey Dijon mustard sauce.

Jalapeño Fillet 225

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

Lamb Shank 250

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

Avo and Prawn Fillet Stack 280

Choice 250 g beef fillet saddled with two king prawns and sliced avo, served with creamy lemon-herb sauce.

Ostrich Steak 210

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

Out of Africa 210

We offer a selection of choice cuts of game - please ask your server for availability.

Fillet Espatada 200

A 250 g 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 225

Four 100 g choice No 9 loin chops basted and chargrilled to your liking.

Oxtail Potjie 200

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.

Platters for 2

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



Butcher's Choice for 2	520	Lazzie's Best for 2	470
Ostrich medallions, 200g each of fillet, sirloin and rump, served with side portions of creamy honey & Dijon mustard and Madagascan green peppercorn sauce.		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.	
Shisa Nyama Platter for 2	500		
A South African classic: 200 g Sirloin or beef short rib, 200 g boerewors, 400 g beef or pork ribs, Buffalo wings, 2 lamb chops, served with chakalaka relish.			

Combos

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

Butcher's Platter for 1	240	Ribs & Chops	250
200g sirloin, 200g boerewors and a lamb loin chop.		Two chargrilled lamb loin chops and a half rack of pork or beef ribs.	
Ribs & Wings	250	Sirloin & Ribs	250
A half rack of pork or beef ribs and chicken wings.		200g sirloin and a half rack of pork or beef ribs.	
Ribs & Half Chicken	250	Sirloin & Prawns	255
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)		200g sirloin and grilled prawns.	
Half Chicken & Prawns	235	Sirloin & Calamari	230
A half baby chicken and prawns, chargrilled with peri-peri, or lemon & herb sauce. (Prep time 30 minutes)		200g sirloin and calamari tubes, either grilled or battered and deep fried.	
		Prawn & Calamari	230
		Succulent queen prawns and tender calamari tubes.	

**Substitute Sirloin for Fillet for R40.*

**Substitute Beef/Pork Ribs for Lamb for R60.*

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 115

Served on a toasted brioche bun, with traditional garnishes.

Add a sauce of your choice for an extra R20.

Argentinian 150

Topped with bacon and grated cheddar, drizzled with chimichurri butter. Add avo for an extra R10.

The Grand 150

Topped with sliced avo and honey Dijon mustard sauce.

Royale 150

Topped with bacon, cheese & mushroom sauce and fresh chilli.

Big Boytjie 185

Two beef burger patties topped with bacon, cheddar and French fried onion rings. (Available in beef only)

Fillet Steak Roll 170

150 g fillet steak served on a toasted brioche bun, topped with lettuce, tomato, grilled onions and burger relish.

Vegetarian

Veggie Head 140

Grilled haloumi topped with caramelised onions and mushrooms, with fresh rocket.

Chicken & Seafood

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

Deboned Half Chicken 160

Our legendary flame grilled deboned half chicken, prepared in peri-peri, or lemon & herb.

Please allow 30 min for prep.

Spatchcock Chicken 175

700 - 800 g baby chicken flame grilled with lemon & herb, or medium peri-peri. Please allow 30 min for prep.

Avo Dijon Chicken 150

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Chicken Schnitzel 150

Crumbed and fried, served with cheese or mushroom sauce.

Buffalo Wings 185

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

Falkland's Calamari 210

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.

Fresh Fish of the Day SQ

Grilled in either lemon & herb, garlic or peri-peri sauce.

Mozam Style Prawns SQ

Succulent head on prawns grilled with a choice of lemon & herb, garlic or peri-peri sauce.

Desserts

Chocolate Lava Cake	65	Crème Brûlée	50
A rich, warm dark chocolate cake oozing with chocolate, served with vanilla ice cream.		A rich set custard scented with vanilla and topped with a sugar crust.	
Apple Malva Pudding	60	New York Cheese Cake	65
A traditional South African favourite, baked with stewed apples and pecan nuts, served with bourbon & butterscotch sauce and ice cream.		Ask your server for today's selection.	
Good Old Faithful	45	Don Pedro	50
Huberto's vanilla ice cream topped with hot Bar One sauce.		The grownup's milkshake doused with peppermint liquer, Kahlua or Irish Whiskey.	
Ice Cream Cone		Irish Coffee	50
A variety of Huberto's ice cream flavours served in a sugar cone - ask your server for today's selection.		Irish Whiskey, Kahlua or peppermint liquer topped with filter coffee and fresh whipped cream.	
One scoop	25		
Two scoops	35		

Little Butcher's

For little Butcher's aged 13 and under - all meals are served with chips and a Huberto's ice cream cone.

Boerie Bites	95	Minute Steak	95
Chargrilled boerewors served in bite-size chunks, with a dipping bowl of tomato sauce.		A tender chargrilled minute steak, basted with Butcher Boys' famous basting, served with chips.	
Chicken Schnitzel	95	Pork Spare Ribs	95
Crumbed and fried, served with cheese or mushroom sauce.		Chargrilled to perfection with our famous rib basting.	
Little Butcher's Burger	95		
A beef patty or tender grilled chicken breast served on a bun, topped with lettuce, tomato, dill pickle and our burger relish.			

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.

Function Menu 1

R260 per person

available for functions with a minimum of 10 diners

Starter Platter

(Serves 4)

Platter consisting of:

Beef Bruschetta

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

Boerie Bites

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

Haloumi Cheese

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

Mains

Your choice of:

Sirloin or Fillet

200g sirloin or fillet, basted and grilled to your liking. Topped with a sauce of your choice.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Chicken Schintzel

Crumbed and fried, served with cheese or mushroom sauce.

Falkland's 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.

Plain & Simple Burger

Beef patty or chicken breast, served on a toasted brioche bun, with traditional garnishes, topped with a sauce of your choice.

All main meals are served with your choice of chips, veg, side salad, baked potato, or pap & gravy.

Add Dessert for an extra R50

Your choice of:

New York Cheesecake

Huberto's vanilla ice cream topped with hot Bar One sauce

Don Pedro doused with Peppermint Liqueur, Kahlua or Irish Whiskey



Function Menu 2

R360 per person

available for functions with a minimum of 10 diners

Starter Platter

(Serves 4)

Platter consisting of:

Falkland's 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.

Boerie Bites

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

Haloumi Cheese

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

Greek and Roquefort Salads

Mains

Your choice of:

Sirloin, Fillet or Rump

300g sirloin, fillet or rump, basted and grilled to your liking.
Topped with a sauce of your choice.

Avo Dijon Chicken

Succulent chicken breasts topped with freshly sliced avo and honey Dijon mustard sauce.

Ostrich Medallions

Chargrilled ostrich fillet medallions served with honey & Dijon mustard sauce.

Fresh Fish of the Day

Grilled in either lemon & herb, garlic or peri-peri sauce.

Sirloin & Prawns Combo

200g sirloin and grilled prawns.

Prawn & Calamari Combo

Succulent queen prawns and tender calamari tubes.

All main meals are served with your choice of chips, veg, side salad, baked potato, or pap & gravy.

Dessert

Your choice of:

New York Cheesecake

Chocolate Lava Pudding

Huberto's vanilla ice cream topped with hot Bar One sauce

Don Pedro doused with Peppermint Liqueur, Kahlua or Irish Whiskey

