



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.....100

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.....80

Chargrilled boerewors chunks, served with crostini and a dipping bowl of pap sauce.

Beef Carpaccio.....95

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

Roasted Marrow Bones.....80

Marrow bones roasted with fresh herbs, served with crostini.

Falklands Calamari.....95

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.

Beef Bruschetta.....65

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

Chorizo Chicken Livers.....75

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

Buffalo Wings.....95

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

Snails.....100

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

Cheesy Prawns.....105

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

Vegetarian

Haloumi Cheese.....80

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

Camembert.....75

Creamy Camembert cheese crumbed and flash fried, served with a sweet pepper chutney.

Best of the Best

Sharing Platters.....270

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 155 / 300 g 195 / 400 g 240 / 500 g 285

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 155 / 300 g 195 / 400 g 240 / 500 g 285

Fillet - wet aged

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

200 g 180 / 300 g 230 / 400 g 270 / 500 g 325

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 190 / 300 g 240 / 400 g 285 / 500 g 335

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 275 / 1 kg 400

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 275 / 1 kg 400

Fillet on the Bone

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

400 g / 275

Butcher Boys Spare Ribs

Chargrilled to perfection with our famous rib basting.

Pork 400 g 195 / 800 g 295

Beef 400 g 195 / 800 g 295

Lamb 500 g 250

Salads

Roquefort Salad

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

Regular 100

Side salad 75

Greek Salad

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

Regular 90

Side salad 70

Butcher's Chicken Salad

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

120

Haloumi, Bacon and Avo Salad

Pan-fried haloumi strips, bacon and sliced avo served over fresh mixed greens. Finished with a creamy mayo dressing.

120

Cajun Steak Salad

Tender steak strips seared cajun style, paired with peppadews, red onion, croutons and rocket. Served over fresh garden greens and our creamy summer dressing.

120

Toppings 50

Avo and Dijon

Bacon, Creamy Herb & Grated Cheddar

Bacon, Chilli, Cheese & Mushroom

Sauces 34

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 35

Tossed in olive oil, garlic and parsley

Creamed Spinach 38

Sautéed Seasonal Vegetables 42

Roasted Pumpkin 36

Sautéed Mushrooms 42

French Fried Onion Rings 32

Garlic Loaf 35

Cheesy Garlic Loaf 45

Spinach & Pumpkin 42

Compound Butters 25

Jalapeño

Marrow Bone Butter

Chimichurri

For the Table

Vegetable Plates 155

Share a variety of veg plates: your choice of:

creamed spinach, sautéed seasonal veg, roasted pumpkin, 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.....240

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

Jalapeño Fillet.....240

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

Lamb Shank.....270

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

Avo and Prawn Fillet Stack.....290

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

Ostrich Steak.....220

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

Out of Africa.....220

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

Fillet Espatada.....215

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.....240

Four 100g lamb chops basted and chargrilled to your liking.

Oxtail Potjie.....215

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	520
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	530	Mozam Platter for 2	550
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.		A whole Peri-Peri spatchcock chicken, 8 succulent King prawns and a starter portion of grilled or fried calamari. Most like it hot... Lemon & herb is available, we won't tell!	

Combos

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

Butcher's Platter for 1	250	Ribs & Chops	270
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	270	Sirloin & Ribs	270
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	270	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	240	Sirloin & Calamari	240
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	240
		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 120

Served on a toasted brioche bun, with traditional garnishes.

Add a sauce of your choice for an extra R20.

Argentinian 155

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

The Grand 155

Topped with sliced avo and honey Dijon mustard sauce.

Royale 155

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

Big Boytjie 195

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

Fillet Steak Burger 175

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

Vegetarian

Veggie Head 150

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 165

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

Please allow 30 min for prep.

Spatchcock Chicken 180

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

Avo Dijon Chicken 160

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 195

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

Falkland's Calamari 225

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 Cake70 A rich, warm dark chocolate cake oozing with chocolate, served with vanilla ice cream.	Crème Brûlée55 A rich set custard scented with vanilla and topped with a sugar crust.
Apple Malva Pudding65 A traditional South African favourite, baked with stewed apples and pecan nuts, served with bourbon & butterscotch sauce and ice cream.	New York Cheese Cake70 Ask your server for today's selection.
Good Old Faithful50 Huberto's vanilla ice cream topped with hot Bar One sauce.	Don Pedro55 The grownup's milkshake doused with peppermint liquer, Kahlua or Irish Whiskey.
Ice Cream Cone A variety of Huberto's ice cream flavours served in a sugar cone - ask your server for today's selection.	Irish Coffee55 Irish Whiskey, Kahlua or peppermint liquer topped with filter coffee and fresh whipped cream.
One scoop30	
Two scoops40	

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 Bites100 Chargrilled boerewors served in bite-size chunks, with a dipping bowl of tomato sauce.	Minute Steak 100 A tender chargrilled minute steak, basted with Butcher Boys' famous basting, served with chips.
Chicken Schnitzel100 Crumbed and fried, served with cheese or mushroom sauce.	Pork Spare Ribs 100 Chargrilled to perfection with our famous rib basting.
Little Butcher's Burger100 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

R280 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

R390 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

