

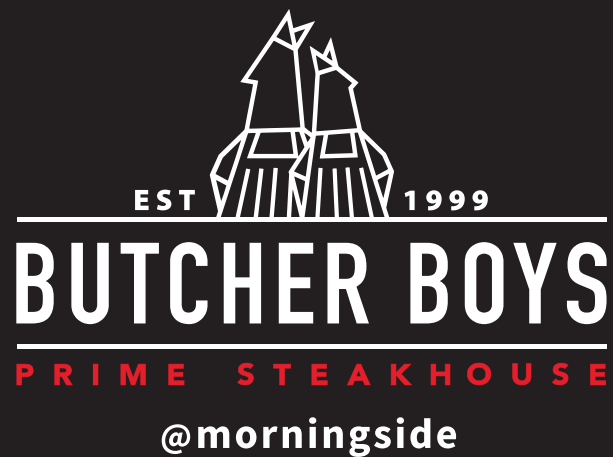
# GREAT STEAKS

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In the world of prime steakhouses, being well-aged makes all the difference. The same can be said about the two grain-fed 'boys', Alan Lazarus (Lazzie) and Derryck Myers, who opened the doors of the first Butcher Boys in November 1999. Their years of exceptional restaurant experience has made them one of the most beloved, and well established teams on the Durban restaurant scene and Butcher Boys ongoing success is further proof of this.

Over the years, they have continually redefined the comfortable, quality dining experience, for everyone. So, what can you expect when you visit the Butcher Boys? The perfect cut of course (wet or dry-aged, grain-fed and sourced from the best local farmers). In addition, an extensive menu catering to all tastes, hearty portions, fine wine pairings (a carefully curated selection of South Africa's finest are stored at the optimum temperature in their cellar), and attentive service, all combine to form something truly unforgettable.

It's why 'the boys' always look forward to having you back again soon.



## TABLE TASTERS

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### **BUTCHER BOYS BILTONG** 120

200g homemade biltong served in a bowl.  
Your choice of: Traditional hand-cut OR Thinly sliced and crisply grilled - a taste sensation.

### **BUTCHER BOYS BEST OF THE BEST SHARING PLATTERS** 330

Your choice of 3:  
Chorizo Chicken Livers, Boerie Bites, Biltong, Haloumi Cheese, Calamari, Cheesy Prawns, Beef Bruschetta, Buffalo Wings, Chilli Steak Strips, Stuffed Jalapeños.

### **SALDANA BAY OYSTERS**

Shucked and served traditionally with Tabasco, black pepper and fresh lemon. (When available). Add a bottle of Pongracz Brut or Noble R250.

6 Oysters 180  
12 Oysters 350

## STARTERS

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### **BOERIE BITES** 95

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

### **BEEF CARPACCIO** 125

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

### **ROASTED MARROW BONES** 88

Marrow bones roasted with fresh herbs, served with crostini.

### **FALKLANDS CALAMARI** 115

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** 78

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

### **CHORIZO CHICKEN LIVERS** 88

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

### **BUFFALO WINGS** 108

300g Deep fried chicken wings served with our choice of spicy chimichurri sauce OR a honey barbecue basting.

### **SNAILS** 115

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

### **CHEESY PRAWNS** 125

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

### **MUSSELS** 110

Fresh steamed mussels in a creamy garlic, wine and herb sauce, served with toasted bruschetta. (When available)

### **CHILLI STEAK STRIPS** 108

Tender strips of beef in a creamy chilli sauce, served with crostini.

### **LAMB RIBLETS** 120

Char-grilled minted lamb riblets served with a creamy garlic, mint and chilli sauce.

### **HALOUMI CHEESE (v)** 88

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

### **STUFFED JALAPEÑOS (v)** 80

Pickled Jalapeños filled with cream cheese, cheddar and spices. Crumbed and baked until golden brown and served with fresh lime and sour cream.

## PRIME CUTS

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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.

300g **225** | 400g **275** | 500g **325**

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### 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.

200g **175** | 300g **225** | 400g **275** | 500g **325**

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### FILLET-WET AGED

The leanest and most tender of all the cuts.

200g **230** | 300g **315** | 400g **395** | 500g **465**

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### RIB-EYE-WET AGED

A tender cut from the forequarter, its flavour is enhanced by the marbling of the fat in the meat.

300g **290** | 400g **365** | 500g **440**

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### 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.

600g **345** | 1kg **495**

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### 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.

600g **345** | 1kg **495**

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### FILLET ON THE BONE

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

400g **295**

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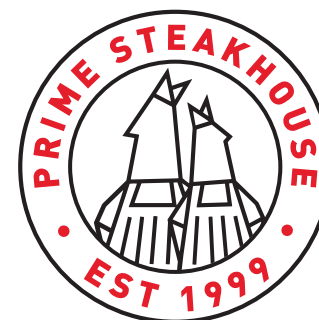
### BUTCHER BOYS SPARE RIBS

Chargrilled to perfection with our famous rib basting.

Pork 400g **235** | 800g **355**

Beef 400g **255** | 800g **385**

Lamb 500g **275**



# SALADS

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## ROQUEFORT SALAD (v)

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

**Regular** 115  
**Side salad** 85

## GREEK SALAD (v)

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

**Regular** 100  
**Side salad** 75

## BUTCHER'S CHICKEN SALAD 130

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

## BUTTERNUT SALAD 130

Roasted butternut topped with Danish feta, basil pesto, toasted almond and fresh mint. Served on fresh garden greens, tossed in a creamy mayo dressing.

## TOMATO, ROCKET & RED ONION SIDE SALAD (v) 60

Served with balsamic vinegar and olive oil on the side.

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## SIDES

Butcher Boys Chips 45

Tossed in olive oil, garlic & parsley

Creamed / Sauteed Spinach 48

Sautéed Seasonal Vegetables 48

Roasted Butternut 45

Sautéed Mushrooms 50

French Fried Onion Rings 38

Garlic Loaf 40

Cheesy Garlic Loaf 55

Spinach & Butternut 48

Green Beans 42

Sautéed in garlic butter, herbs & toasted almonds.

## SAUCES 40

Cheese

Chilli

Garlic

Roquefort

Monkey Gland

Honey Dijon Mustard

Madagascan Peppercorn

Mushroom & Red Wine

Cheese & Mushroom

Spicy Chakalaka Relish

Chimichurri

## COMPOUND BUTTERS 28

Also known as a finishing butter, this is a type of butter that is mixed with herbs, spice blends, and other ingredients that give it a savory or sweet flavour.

Excellent for garnishing a steak.

Jalapeño

Marrow Bone

Cafe De Paris

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## FOR THE TABLE

### VEGETABLE PLATTER (v) 180

A table platter consisting of creamed spinach, sautéed seasonal veg, roasted pumpkin, sautéed mushrooms and French fried onion rings.

## LAZZIE'S LEGENDARY

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

### **AVO DIJON SIRLOIN** **270**

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

### **JALAPEÑO FILLET** **300**

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

### **LAMB SHANK** **350**

Slow roasted with garlic, rosemary and onions, served with green beans and herbed mustard mash.

### **AVO & PRAWN FILLET STACK** **345**

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

### **PORK RIB-EYE** **190**

A 300g tenderized pork rib-eye, flame grilled and finished with our honey BBQ sauce. (Cooked medium-well)

### **CÔTE DE BOEUF** **375**

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

### **OUT OF AFRICA** **245**

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

### **LAMB CHOPS** **280**

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

### **OXTAIL POTJIE** **250**

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.

### **DURBAN MUTTON CURRY** **190**

Tender bone-in mutton and potato cooked in our blend of spices, served with sambals, carrot salad, a poppadom and all!

### **TOMAHAWK** **SQ**

Bone-in, dry-aged Rib-eye steak, grilled to your liking. Please ask you server about today's available weights. (When available)

## PLATTERS FOR 2

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

### **SHISA NYAMA PLATTER FOR 2** **595**

A South African classic: 200g sirloin or beef short rib, 200g boerewors, 400g pork ribs, Buffalo wings, 2 lamb chops, served with chakalaka relish.

### **LAZZIE'S BEST FOR 2** **595**

Two lamb chops, a half rack of pork ribs, 200g sirloin and a half baby chicken, grilled with peri-peri or lemon & herb sauce, served with a sauce of your choice.



## COMBOS

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

**BUTCHER'S PLATTER FOR 1** **280**  
200g sirloin, 200g boerewors and a lamb chop.

**SHISA NYAMA FOR 1** **280**  
300g lamb riblettes, 200g shortrib and 200g boerie, served with a chakalaka relish.

**RIBS & WINGS** **325**  
A 400g rack of pork ribs and chicken wings.

**RIBS & HALF CHICKEN** **310**  
A 400g rack of pork ribs with a half baby chicken grilled with peri-peri, or lemon & herb sauce. (Prep time 30 minutes)

**HALF CHICKEN & PRAWNS** **260**  
Half a baby chicken grilled with peri-peri, or lemon and herb sauce and succulent head on prawns. (prep time 30 minutes)

**RIBS & CHOPS** **345**  
Two char-grilled lamb chops and a 400g rack of pork ribs.

**SIRLOIN & RIBS** **330**  
200g sirloin and a 400g rack of pork ribs.

**SIRLOIN & PRAWNS** **295**  
200g sirloin and grilled succulent head on prawns.

**SIRLOIN & CALAMARI** **280**  
200g sirloin and tender calamari.

**PRAWN & CALAMARI** **285**  
Succulent head on prawns and tender calamari tubes.

\*Substitute Sirloin for Fillet R60.

\*Substitute Pork Ribs for Beef R20 or Lamb R40

## GOURMET BURGERS

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

**PLAIN & SIMPLE** **135**  
Served with a traditional garnish.

**SAUCY BURGER** **155**  
Plain & Simple burger finished with your choice of sauce: cheese, mushroom, chilli, garlic or monkeygland.

**ORIGINAL CHEESE BURGER** **150**  
Topped with two slices of cheddar cheese.  
Add bacon for an extra R20.

**THE ROYALE** **165**  
Topped with bacon and a cheese & mushroom sauce with fresh green chilli.

**BIG BOYTJIE** **225**  
Two beef burger patties topped with bacon, cheddar and French fried onion rings. (Available in beef only)

**FILLET STEAK BURGER** **190**  
130g Fillet steak topped with caramelized onion.

**VEGGIE HEAD (v)** **160**  
Grilled haloumi topped with caramelised onions and mushrooms, with fresh rocket.

## CHICKEN, SEAFOOD & VEGETARIAN

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

### DEBONED HALF CHICKEN 180

Our legendary flame grilled deboned half chicken, prepared in peri-peri, or lemon & herb. Please allow 30 min for prep.

### SPATCHCOCK CHICKEN 195

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

### AVO DIJON CHICKEN 175

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

### BUFFALO WINGS 220

600g Deep fried chicken wings served with your choice of spicy chimichurri sauce OR basted in honey barbecue basting.

### CHICKEN & BUTTERNUT STACK 180

Grilled chicken fillet with roasted butternut, Danish feta, grilled cherry tomato, Basil pesto, toasted almonds and fresh rocket leaves. (Excludes a choice of side)

### CHICKEN SCHNITZEL 165

Crumbed and fried, served with cheese or mushroom sauce.

### FALKLAND'S CALAMARI 235

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

### BUTCHER BOYS VEGGIE BAKE (v) 160

Roasted Butternut, grilled baby marrow, sautéed mushroom and grilled cherry tomatoes served on cheesy spinach. Baked with cheese sauce and cheddar cheese, finished with crispy onion rings.

## LITTLE BUTCHER'S

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

### BOERIE BITES 100

Chargrilled boerewors served in bite-size chunks, with a dipping bowl of tomato sauce.

### LITTLE BUTCHER'S BURGER 100

A beef patty or tender grilled chicken breast served on a bun, topped with lettuce, tomato, dill pickle and our burger relish.

### PORK SPARE RIBS 100

Chargrilled to perfection with our famous rib basting.

### CHICKEN STRIPS 100

Crumbed and flash fried, served with a cheese or mushroom sauce.

### MINUTE STEAK 100

A tender chargrilled minute steak, basted with Butcher Boys' famous basting, served with chips.

## DESSERTS

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### CHOCOLATE LAVA CAKE

78

A rich, warm dark chocolate cake oozing with chocolate, served with vanilla ice cream.

### MALVA PUDDING

75

A traditional baked South African favorite, served with a bourbon butterscotch sauce and vanilla ice-cream.

### GOOD OLD FAITHFUL

55

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

### NEW YORK CHEESE CAKE

78

Ask your server for today's selection.

### CRÈME BRÛLÉE

60

A rich set custard scented with vanilla and topped with a sugar crust.

### ICE CREAM CONE

A variety of Huberto's ice cream flavours served in a sugar cone - ask your server for today's selection.

One scoop

35

Two scoops

45

## DESSERTS WITH A DASH

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### DON PEDRO

58

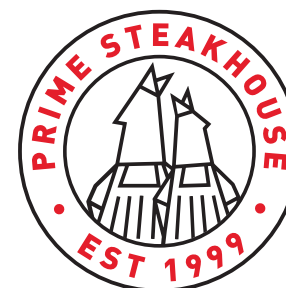
The grownup's milkshake doused with peppermint liqueur, Kahlua or Irish Whiskey.

### IRISH COFFEE

58

Irish Whiskey, Kahlua or peppermint liqueur topped with filter coffee and fresh whipped cream.

Please Note: We automate a 10% gratuity on all bills over R200 (although you are more than welcome to leave more if you feel the service has been deserving). Should you not be comfortable with this practice, please inform management prior to ordering and it will then be at your discretion. 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.





## CLASSIC COCKTAILS

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### **COSMOPOLITAN**

A blend of Cruz Vintage Vodka, dry bitter orange, a hint of lime, and cranberry juice. Shaken and served in a chilled Martini Glass.

**70**

### **MOJITO**

A mix of Bacardi Superior Rum, Mexican Lime, pure cane sugar, and fresh mint. Served over crushed ice and topped with soda water.

**80**

### **MARGARITA**

A double shot of Tequila, intense lime & dry bitter orange, shaken or blended to create the perfect Margarita.

**85**

### **LONG ISLAND ICED TEA**

Four tots of white spirits, shaken with intense lime and dry bitter orange. Poured over ice and charged with Coca-Cola.

**85**

### **DAIQUIRI**

Bacardi Superior Rum blended with Mexican lime and your choice of Strawberry, Pineapple or Grapefruit.

**80**

### **PINA COLADA**

Malibu Rum blended with, coconut, cream, and pineapple.

**80**

### **NEGRONI**

An equal blend of Martini Rosso, Campari, and Tanqueray Seville. Served over ice and garnished with fresh orange.

**75**

## **SOURS**

### **WILD CHERRY SOURS**

A double shot of Cruz Vintage Vodka, shaken cold with Intense Lime and Wild cherry syrup. Garnish with Maraschino cherries.

**80**

### **WHISKEY SOURS**

A Double shot of Jameson Irish Whiskey OR Jack Daniels bourbon with freshly squeezed lime, and dry bitter orange. Served short and on the rocks.

**90**

### **GIN SOURS**

A double shot of Gordon's gin, shaken with dry bitter orange and intense lime. Served long with lemonade and a fresh lemon wheel.

**80**

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## **GIN & TONIC COCKTAILS**

A double shot of Gordon's gin and Indian tonic served with your choice of flavour:

### **STRAWBERRY & BLACK PEPPER**

**80**

### **WILD CHERRY & LIME**

**80**

### **PINEAPPLE & MINT**

**80**

### **GRAPEFRUIT & ROSEMARY**

**80**

## SPECIALITY COCKTAILS

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### **CARIBBEAN ISLAND 85**

Malibu and Cruz Vintage Vodka shaken cold with blue curacao, coconut, and fresh orange juice. Served over ice and charged with lemonade.

### **WATERMELON GIN BULL 90**

Fresh lime, Tanqueray gin, and ice with a can of Red Bull Red Edition: Watermelon.

### **POMEGRANATE CAIPIRINHA 75**

Pure cane sugar muddled with fresh lime, shaken with Bacardi rum and Pomegranate grenadine. Served short over ice.

### **BUTCHER'S GINGER BEER 75**

Double shot of Vodka, intense lime, served tall with ginger ale.

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## VIRGIN COCKTAILS

### **NOJITO 50**

Mexican Lime, pure cane sugar, and fresh mint shaken cold and served over crushed ice and topped with soda water.

### **VIRGIN DAIQUIRI 50**

Your choice of Strawberry, Pineapple, or Grapefruit blended with ice and intense lime.

### **PASSION & PINEAPPLE FISHBOWL 50**

Passion Fruit and Pineapple Syrup charged with lemonade and finished with a blue island float.

### **HURRICANE 50**

Fresh orange juice mixed with intense lime and pineapple. Topped with lemonade and finished with a pomegranate grenadine.

