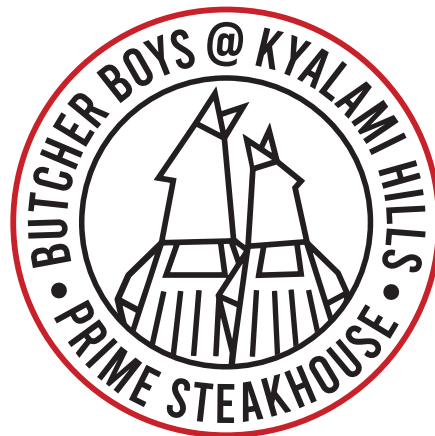


Welcome To Our
GREAT STEAK HOUSE



Our Beef.

GREAT STEAKS

Of course you've had a good steak before. It was well done. Most things probably were. But at Butcher Boys, it's not about good, it's about great, especially when it comes to our steaks. That's why we source only the finest South African grain fed beef, while guaranteeing the highest grade and premium quality. You can choose between wet- or dry-aged beef, hung for a minimum of 28 days for superior tenderness, ultimate flavour and the best texture. This is done in-house and managed by our own exceptional butchers to ensure there are never any compromises taken in the process. That's a Butcher Boys guarantee.

Our 'Boys'

The original Butcher Boys was founded in 1999 by two grain-fed, well-aged 'boys' who wanted to bring great steak to good people. They succeeded. Today more 'boys' have joined the fold, each bringing their own unique flavour to the brand, ensuring its longevity by helping to continually redefine and refine this comfortable, quality dining experience for everyone.

Our Story (So Far)

At Butcher Boys we don't just want to be known for our Great Steaks, but also for making memories, by providing extraordinary experiences. Indeed, we want to be here for you for all your reasons to dine out and to celebrate. Becoming as much a part of your story, as you are of ours.

Our Butchery.

Let's talk cuts.

FILLET

If you are looking for the most tender cut, this is the one for you. Lean and melt in the mouth soft, with a subtle flavour, it is often referred to as the king of all beef cuts.

FILLET ON-THE-BONE

You can expect superior tenderness from this lean cut, however the bone provides an extra degree of richness and a sweet marrow flavour.

RUMP

This prime cut of beef from the lower back area of the cow is arguably the juiciest of them all, while also being fairly lean. It is a tasty, fairly tender option.

SIRLOIN

One of the more famous cuts, the sirloin is packed full of flavour and is a wonderfully succulent option too. This is thanks to the marbling.

RIB-EYE

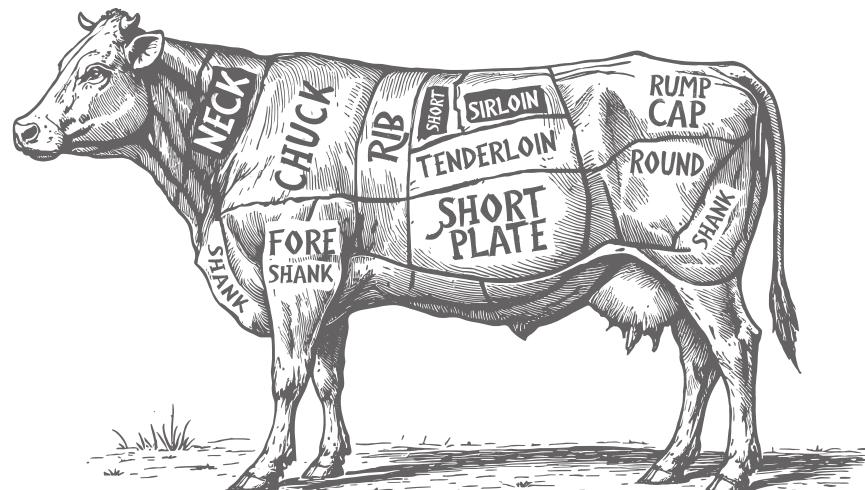
Cut from the rib section of the cow, this cut is both tasty and tender with a high degree of marbling - this ensures a juicy, rich and flavourful choice.

T-BONE

A best of both worlds option, the T-bone provides two cuts of beef, the tender and lean fillet, and the succulent and flavourful sirloin, connected by a T shaped bone. It's large, but it's exceptional.

PRIME RIB

Served on-the-bone, this large cut (from between ribs 6 - 12) is full flavoured, with a moderate to large amount of marbling for the ultimate succulence and rich flavour.



Sharing Good Taste.

BUTCHER BOYS BILTONG | 150

200g Biltong served in a bowl. Your choice of: traditional hand-cut OR thinly sliced and crisply grilled - a taste sensation.

BOERIE BITES | 105

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

STUFFED JALAPEÑOS (v) | 105

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

TRADITIONAL OYSTERS 6 Oysters | 220 12 Oysters | 400

Shucked and served with Tabasco, black pepper and fresh lemon. (When available). Add a bottle of Pongracz Brut or Noble + 320.

A Great Way To Start.

BEEF CARPACCIO | 125

Thinly sliced beef fillet, dotted with basil pesto, topped with Parmesan and rocket.

MARROW BONES

With fresh herbs, served with crostini. | 88

Topped with raw diced beef fillet tossed with capers, gherkin, chives & onion, served with waffle fries. | 145

FALKLAND'S CALAMARI | 115

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

CHOURIÇO CHICKEN LIVERS | 95

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

BUFFALO WINGS | 108

300g Deep fried chicken wings served with our spicy chimichurri sauce.

SKINNY LAMB CHOPS | 165

Four thinly sliced and crispy lamb chops, served our way with a fresh lemon wedge.

TRINCHADO | 145

Portuguese inspired South African beef strips stewed in chili, garlic and white wine, served with a crostini.

HALOUMI CHEESE (v) | 98

Grilled or flash-fried haloumi cheese, served with a Peppadew® relish.

CRISPY PRAWN TAILS | 125

De-shelled prawns, crumbed and flash-fried. Served with a honey, soy and ginger dipping sauce.

Salads.

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.

WARM CALAMARI SALAD | 150

Chargrilled calamari and chouriço, tossed with potato, peppers, zucchini, tomatoes and pesto. Served with fresh chilli on the side.

Sides.

Butcher Boys Chips | 50

Tossed in truffle oil, Parmesan, garlic and parsley.

Creamed or Wilted Spinach | 55

Sautéed Seasonal Vegetables | 48

Roasted Butternut | 45

French Fried Onion Rings | 40

Spinach and Butternut | 50

Green Beans | 50

Sautéed in garlic butter, herbs and toasted almonds.

Mac 'n Cheese | 55

Waffle Fries | 35

Chargrilled Cauliflower Steak | 45

Sauces.

Sauces | 40

Flavours: Cheese | Peri-Peri | Garlic | Monkey Gland

Honey Dijon Mustard | Madagascan Peppercorn

Mushroom & Red Wine | Chimichurri

Compound Butters.

Compound Butters | 30

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 savoury or sweet flavour. Excellent for garnishing a steak.

Flavours: Jalapeño | Marrow Bone | Café De Paris



Prime Cuts.

Served with your choice of chips, baked potato, rice, mustard mash or mielie pap.
Add to your experience with a marrow bone + 40.

RUMP - WET-AGED

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

300g 250 | 400g 305

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 195 | 300g 250 | 400g 305

FILLET - WET-AGED

The leanest and most tender of all the cuts.

200g 250 | 300g 335 | 400g 425

RIB-EYE - WET-AGED

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

300g 320 | 400g 395

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 385 | 1kg 560

FILLET ON-THE-BONE - WET-AGED

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

400g 355

PRIME RIB - DRY-AGED

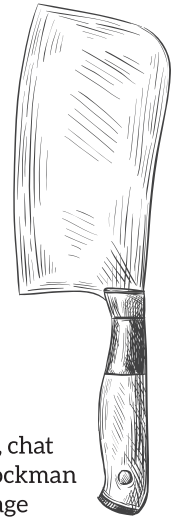
Served on-the-bone, this prime rib from the forequarter is full flavoured with a moderate to large amount of marbling.

600g 375 | 1kg 530

RIB-EYE OTB - DRY-AGED | SQ

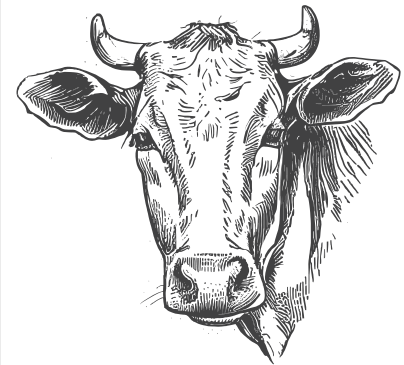
Now this is what you came for. Our signature steak, a bone-in rib-eye, dry-aged for maximum flavour and tenderness, then flame grilled to perfection. (Ask about today's weights).

YOUR PRIME CUT



400g not big
enough for you?
Relatable.

Since size matters, chat
to our resident blockman
about the grammage
you would like.



ASK US ABOUT OUR ANGUS

Angus is known for its high level
of marbling which keeps the steak
moist for longer - and where
there is marbling there is tender,
juicy and flavoursome beef.
Limited availability.



Great Mains.

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

AVO DIJON SIRLOIN | 290

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

JALAPEÑO FILLET | 345

Chargrilled 250g fillet stuffed with Jalapeño peppers and cheddar, wrapped in bacon, topped with Jalapeño butter.

LAMB SHANK | 380

Slow-roasted 600g lamb shank with garlic, rosemary and onions, served with green beans and mustard mash.

PORK CHOP | 190

A 500g thick-cut pork loin chop, grilled to perfection and basted in our honey barbecue basting. Grilled medium-well unless requested otherwise.

BEEF SHORT RIB | 295

Fall-off-the-bone, tender braised beef short rib, kissed with a zesty gremolata. Served on a mustard mash, with caramelised baby onions, sautéed green beans and a red wine jus.

CÔTE DE BOEUF | 395

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

BEEF ESPETADA

300g Cubed beef, marinated in coarse salt and olive oil. Inter-layered with onion and green peppers, served with your choice of lemon, garlic or peri-peri butter.

Rump | 250

Fillet | 325

LAMB CHOPS | 300

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

OXTAIL POTJIE | 330

Tender oxtail chunks slow braised in red wine, beef stock and fresh vegetables. Served in a potjie pot with a side of mash potato.

WE'VE GOT GAME | 250

Lean, tender venison cuts with a rich earthy flavour. Ask us about today's options and recommended preparation.

TOMAHAWK - DRY AGED | SQ

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



The Butcher's Best Combinations.

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

SHISA NYAMA TO SHARE | 595

A South African classic: 200g sirloin, 200g boerewors, 300g pork ribs, Buffalo wings, 4 lamb skinny chops, served with chakalaka relish.

RIBS AND CHOPS | 345

Four chargrilled skinny lamb chops and a 300g rack of pork ribs.

SIRLOIN AND RIBS | 345

200g Sirloin and a 300g rack of pork ribs.

SIRLOIN AND PRAWNS | 295

200g Sirloin and grilled succulent head-on prawns.

PRAWNS AND CALAMARI | 285

Succulent head-on prawns and tender calamari tubes.

*Substitute sirloin for fillet + 60.

Butcher Boys Spare Ribs.

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

Chargrilled to perfection with our famous rib basting.

PORK 300g | 245 600g | 390

BEEF 300g | 235 600g | 380



Chicken, Seafood and Vegetarian.

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 with peri-peri, or lemon and herb.

Please allow 30 min for prep.

SPATCHCOCK CHICKEN | 230

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

CHARGRILLED CAULIFLOWER STEAK (v) | 125

Spiced, basted and chargrilled cauliflower steak served with almond green beans and Peppadew® relish.

BUFFALO WINGS | 220

600g Deep fried wings served with your choice of chimichurri sauce or basted in honey BBQ sauce

FALKLAND'S CALAMARI | 235

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

KINGKLIP FILLET | SQ

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

PORTUGUESE STYLE PRAWNS | SQ

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

AVO DIJON CHICKEN BREAST | 175

Succulent chicken breast topped with freshly sliced avo and honey Dijon 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.

NO FUSS | 145

Served with a traditional garnish.

ORIGINAL CHEESE BURGER | 155

Topped with two slices of cheddar cheese. Add bacon + 20.

SAUCY BURGER | 165

No Fuss burger finished with your choice of sauce: cheese, mushroom, chilli, garlic or monkey gland.

THE ROYALE | 175

Topped with bacon and a cheese & mushroom sauce with fresh green chilli.

THE WHOLE INDABA | 225

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

FILLET PREGO ROLL | 190

150g tender beef fillet doused in lashings of Portuguese peri-peri, served on a crispy Portuguese roll.

HALOUMI BURGER (v) | 160

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

Little Butchers.

For little Butchers aged 13 and under - all meals are served with chips and a vanilla soft serve with chocolate sauce.

BUTCHER'S SLIDERS | 110

Two mini beef or chicken sliders served with chips.

PORK SPARE RIBS | 110

Chargrilled to perfection with our famous rib basting.

CHICKEN STRIPS | 100

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

MAC 'N CHEESE | 100

Macaroni pasta tossed in cheese sauce, topped with cheddar and oven baked. Not served with a side.



Your Just Desserts.

CHOCOLATE LAVA CAKE | 85

A rich, warm dark chocolate cake oozing with chocolate, served with vanilla soft serve.

MALVA PUDDING | 75

A traditional baked South African favorite, served with a bourbon butterscotch sauce and vanilla soft serve.

THE 'BOYS' ARE SOFTIES | 55

Swirls of pillowy vanilla soft serve ice cream, with a rich chocolate sauce and a sprinkle of two toppings of your choice. Ask your waitron for today's options. Served sundae style or in a crisp sugar wafer cone.

BIGGEST SOFTIE | 55

Bottomless swirls of pillowy vanilla soft serve ice cream.

CRÈME BRÛLÉE | 65

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

ESPRESSO CHOCTINI | 85

Layered dessert of biscuit crumb, espresso pannacotta and dark chocolate mousse, dusted with cocoa and garnished with a toasted marshmallow.

THE BIG APPLE | 85

Apple crumble topped baked cheese cake. Why choose when you can have both.

TEMPORARY INSANITY | 85

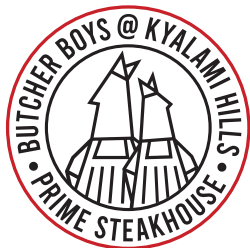
A towering indulgence of rich chocolate ice cream on a chocolate and peanut biscuit base, loaded with homemade peanut brittle and finished with a generous drizzle of salted caramel and chocolate sauce.

DOM PEDRO | 65

The grownup's milkshake doused with a liqueur of your choice.

IRISH COFFEE | 65

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



Worn with pride in support of our local community.

Genuine leather aprons made by hand by Ngozi Collection. Available for sale upon enquiry.

Ngozi Collection is located at Sugar Rush Park in Ballito KZN. www.ngozi.co.za.

Thank You For
making memories
With Us.

