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.

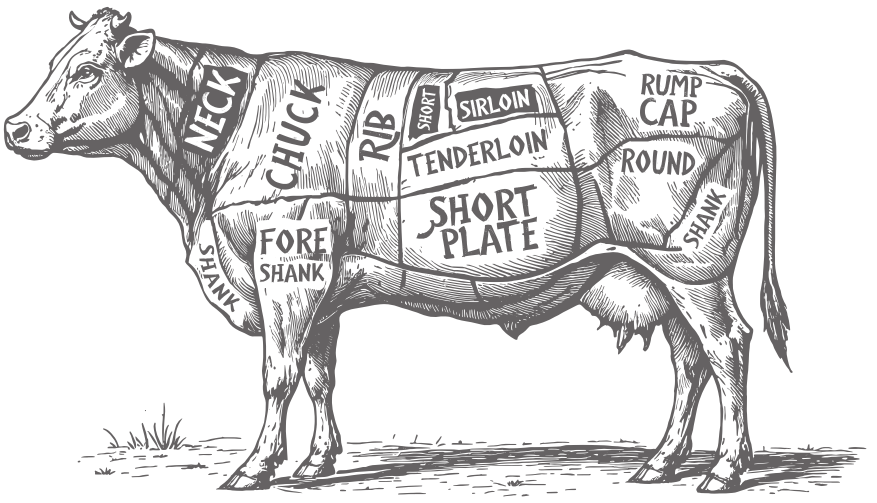
RUMP
This prime cut of beef from the lower back area of the cow is arguably the juiciest of them all, while also being fairly lean. It is a tasty, fairly tender option.

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 and cheddar, crumbed and baked till golden brown. Served with sour cream and lime.

TRADITIONAL OYSTERS 4 Oysters | 170 8 Oysters | 320
Shucked and served with Tabasco, black pepper and fresh lemon. (When available).

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
Served grilled or fried with a choice of tartare sauce, caper lemon butter or creamy garlic butter.

CHORIZO CHICKEN LIVERS | 95
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 spicy chimichurri sauce.

CHEESY PRAWNS | 135
Prawns sautéed in creamy herb sauce topped with grated cheddar and then oven baked.

CRISPY PRAWN TAILS | 135
De-shelled prawns, crumbed and flash-fried. Served with a honey, soy and ginger dipping sauce.

HALOUMI CHEESE (v) | 98
Grilled or flash-fried haloumi cheese, served with a Peppadew® relish.

TRINCHADO | 145
Portuguese inspired South African beef strips stewed in chili, garlic and white wine, served with a crostini.

LAMB RIBLETS | 130
Chargrilled minted lamb riblets, served with fresh lemon.

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.

CEASAR SALAD | 100
Fresh salad base, topped with croutons and Parmesan shavings, served with a creamy Ceasar dressing. Add grilled chicken + 30

CAPRESE SALAD | 165
Buffalo mozzarella, fresh tomato, torn basil, dressed with pesto.

Sides.

Butcher Boys Chips | 50
Tossed in truffle oil, Parmesan, garlic and parsley.

Creamed Spinach | 55

Sautéed Seasonal Vegetables | 50

Roasted Butternut | 50

Sautéed Mushrooms | 55

French Fried Onion Rings | 40

Cheesy Garlic Loaf | 55

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 | 50

Sauces.

SAUCES | 40
Cheese | Creamy garlic | Roquefort | Honey Dijon mustard | Madagascan peppercorn | Spicy chakalaka relish | Beef jus | Mushroom and red wine | Chimichurri | Monkey gland

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

For The Table.

VEGETABLE PLATTER (V) | 180
A table platter consisting of creamed spinach, sautéed seasonal veg, roasted butternut, sautéed mushrooms, cauliflower steak and French fried onion rings.



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 | 500g 355

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 | 500g 355

FILLET - WET-AGED
The leanest and most tender of all the cuts.

200g 260 | 300g 350 | 400g 445 | 500g 525

RIB-EYE - WET-AGED
A tender cut from the forequarter, its flavour is enhanced by the marbling of the fat in the meat.

300g 345 | 400g 425 | 500g 495

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 395 | 1kg 595

FILLET ON-THE-BONE - WET-AGED
Choice cut wet-aged fillet, chargrilled on the bone. (When available)

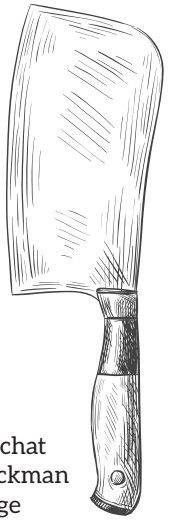
400g 370

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.

600g 375 | 1kg 530

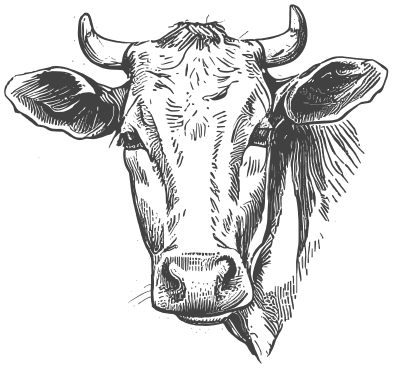
RIB-EYE OTB - DRY-AGED | SQ
Now this is what you came for. Our signature steak, a bone-in rib-eye, dry-aged for maximum flavour and tenderness, then flame grilled to perfection. (Ask about today's weights).

YOUR PRIME CUT



500g 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 sliced avo and our signature creamy honey Dijon mustard sauce.

JALAPEÑO FILLET | 355
Chargrilled 250g fillet stuffed with Jalapeño peppers and cheddar, wrapped in bacon, topped with Jalapeño butter.

LAMB SHANK | 395
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.

LAMB CHOPS | 320
Four 100g lamb chops basted and chargrilled to your liking.

BRAISED OXTAIL | 345
Oxtail braised in red wine and beef stock with butter beans, mushrooms and garden peas. Served with mustard mash.

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 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.

FILLET ESPETADA | 325
300g of cubed beef fillet marinated in coarse salt and olive oil. Inter-layered with onion and green peppers, served with your choice of compound butter.

WE'VE GOT GAME | 250
Lean, tender venison cuts with a rich earthy flavour.
Ask us about today's options and recommended preparation.



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, 400g pork ribs, Buffalo wings, 2 lamb chops, served with chakalaka relish.

BUTCHER'S PLATTER FOR 1 | 295
200g Sirloin, 200g boerewors and a lamb chop.

RIBS AND WINGS | 325
A 400g rack of pork ribs and chicken wings.

RIBS AND CHOPS | 355
Two chargrilled lamb chops and a 400g rack of pork ribs.

SIRLOIN AND RIBS | 345
200g Sirloin and a 400g rack of pork ribs.

SIRLOIN AND PRAWNS | 315
200g Sirloin and grilled succulent head-on prawns.

SIRLOIN AND CALAMARI | 315
200g Sirloin and tender calamari.

PRAWNS AND CALAMARI | 315
Succulent head-on prawns and tender calamari tubes.

*Substitute pork ribs for lamb ribs + R40

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	**400g | 235**	**800g | 385**
BEEF	**400g | 235**	**800g | 385**
LAMB	**500g | 325**	



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 | 250
700g – 800g baby chicken flame grilled with lemon & herb, or medium peri-peri. Please allow 30 min for prep.

AVO DIJON CHICKEN BREAST | 175
Succulent chicken breast topped with freshly sliced avo and honey Dijon sauce.

BUFFALO WINGS | 220
600g Deep fried chicken wings served with your choice of spicy chimichurri sauce or basted in honey barbecue basting.

FALKLAND'S CALAMARI | 250
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.

FRESH FISH OF THE DAY | SQ
Grilled and topped with a creamy lemon caper butter sauce.

PORTUGUESE STYLE PRAWNS | SQ
Succulent prawns grilled with a choice of lemon and herb, garlic or peri-peri sauce.

CHARGRILLED CAULIFLOWER STEAK (v) | 125
Spiced, basted and chargrilled cauliflower steak served with almond green beans and Peppadew® relish.

BUTCHER BOYS @ BALLITO
PRIME STEAKHOUSE



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)

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 ice cream with chocolate sauce for dessert.

BOERIE BITES | 100
Chargrilled boerewors served in bite-size chunks, with a dipping bowl of tomato sauce.

LITTLE BUTCHER'S BURGER | 110
A beef patty or tender grilled chicken breast served on a seeded bun, topped with lettuce, tomato, dill pickle and our burger relish.

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 side).



Your Just Desserts.

CHOCOLATE LAVA CAKE | 85
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.

THE BIG APPLE | 85
Apple crumble topped baked cheese cake. Why choose when you can have both!

SAFFA CRÈME BRÛLÉE | 65
A rich set Amarula custard topped with a sugar crust.

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.

ICE CREAM TRIO | 90
A variety of homemade ice cream flavours - ask your server for today's selection.

ESPRESSO CHOCTINI | 85
Layered dessert of biscuit crumb, espresso pannacotta and dark chocolate mousse, dusted with cocoa and garnished with a toasted marshmallow.

S'MORES | 80
Marshmallow topped giant choc chip biscuit, torched at the table and served with salted Macadamia nuts and chocolate sauce.

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.

BUTCHER BOYS @ BALLITO · PRIME STEAKHOUSE

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.

BUTCHER BOYS @ BALLITO

PRIME STEAKHOUSE