
STARTERS

CHICKEN WINGS Grilled chicken wings brushed with a BBQ basting & served with sweet chilli sauce.	120
BUTCHERS BARK OR BITE Strips of beef pan-fried in a thick creamy Portuguese sauce, served hot or mild.	110
CRUMBED MUSHROOMS Button mushrooms deep-fried until golden brown, served with a sweet chilli sauce.	85
SOUP OF THE DAY Chef's choice of soup served with homemade bread.	85
SNAILS Snails in garlic butter topped with a choice of blue cheese or cheddar cheese, served with homemade bread.	120
AVO RITZ Cocktail prawns served with avocado, prawn mayonnaise, topped with chives.	120
CRUMBED JALEPENO POPPERS Spicy & stuffed with cream cheese.	95
CHICKEN LIVERS Chicken livers pan-fried with peppers, onions, garlic & cream. Served hot or mild.	100
AFRICAN SUSHI A true South African delicacy, thinly sliced biltong (100g).	130
DEEP-FRIED CALAMARI STRIPS Strips of calamari, crumbed & deep-fried, served with tartare sauce.	120

A service charge of 10% will be applied to tables of four guests or more.

SALADS

GARDEN SALAD

Tomatoes, sliced cucumber, onion, feta & olives served on mixed lettuce.

140

GREEK SALAD

Tomatoes, sliced cucumber, red onion, feta & olives.

110

STEAK SALAD

Grilled steak strips, egg, mixed peppers & parmesan shavings drizzled with balsamic reduction.

195

CHICKEN & AVO SALAD

Slices of avocado & chicken breast served with lettuce & watercress drizzled with mango vinaigrette.

150

BURGERS

BUTCHERS BURGER

Beef or Chicken burger served with onions rings & a choice of chips or side salad.

195

* Ask your waitron if you prefer bunless

INDULGENCE BURGER

Beef patty topped with bacon, avo & feta served with a choice of chips or side salad.

220

A service charge of 10% will be applied to tables of four guests or more.

BUTCHERS BLOCK

All steaks are coated with olive oil and finished with our speciality mixture of coarse black pepper, mustard seed & salt, or BBQ basting.

HOW TO ORDER YOUR STEAK

RARE

Horns and hair off - the simpler the better: succulent and filled with superb flavour.

MEDIUM RARE

Settling down - gently cooked on the outside, with fine flavours intact.

MEDIUM

Still delicately pink in the centre, with some of the original flavour.

MEDIUM WELL

Cooked to perfection - but drying out, and the flavour diminished.

WELL DONE

Finished and klaar (not recommended by our chefs).

	200g	300g	400g
SIRLOIN	190	250	310
RUMP	190	250	310
BEEF FILLET	295	400	510
OSTRICH	250	310	370
500g PORK SPARE RIBS			350
400g T-BONE			350

Any specialised cuts or sizes of meat chosen from our Butchers Block will be priced SQ - kindly ask your server

All main meals are served with a choice of chips, mash, rice or a side salad

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SIDE ORDERS & SAUCES

Battered Onion Rings	60
Pan Fried Mushrooms	60
Roasted Vegetables	75
Side Salad	60
Vegetables - Butternut & Spinach	85
Pap and Chakalaka	60
Black Pepper, Mushroom & Cheese sauce	40
Creamy white wine sauce	35
Lemon or Garlic butter	35

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COMBOS

PORK RIBS & CHICKEN WINGS

300g ribs with BBQ chicken wings.

350

STEAK & CHICKEN WINGS

Succulent 200g sirloin/rump steak served with BBQ chicken wings.

275

HAKE & CALAMARI

Hake served with a lemon or garlic butter and deep-fried calamari.

350

STEAK & CALAMARI

Succulent 200g sirloin/rump served with deep-fried calamari.

275

HOUSE SPECIALITIES

BEEF STROGANOFF	175
Pan-fried strips of beef with peppers, mushrooms & onion in a creamy pepper sauce.	
OXTAIL WITH GUINNESS	300
Oxtail braised in Guinness gravy, served with mashed potato.	
BEEF FILLET RISOTTO	250
Beef fillet served with creamy Italian rice, prepared with mixed mushrooms & white wine topped with parmesan cheese.	
FILLET WITH A SONG	350
Medallions of beef pan-fried in garlic butter, brandy & a black pepper sauce.	
LAMB CHOPS	320
300g Tender lamb chops flame grilled to perfection.	
TRIO OF BEEF	250
Medallions of rump, sirloin & fillet served with barbecue basting, mixed peppers & mushrooms.	
MIXED GRILL	350
Selection of succulent lamb chops, beef sausage & sirloin steak topped with a fried egg & cheesy tomato.	
STEAK ROLL	150
150g Famous Steak served in a spicy prego sauce with caramelised onions, tomato & gherkins.	
ALFREDO	150
Creamy mushroom & bacon sauce with parmesan shavings served with tagliatelle pasta.	

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FISH & FEATHERS

CHICKEN BREAST

165

Succulent chicken fillet grilled or crumbed, served with side salad or chips.

CHICKEN PASTA

175

Chicken, mushroom & feta served in a creamy sauce served with tagliatelle pasta.

BBQ CHICKEN

165

Grilled chicken cubes presented on a skewer, served either tangy & sweet or peri-peri.

DEEP-FRIED CALAMARI STRIPS

240

Strips of calamari, crumbed & deep-fried, served with tartare sauce.

HAKE AND CHIPS

275

Hake served with a choice of lemon or garlic butter.

Elevate your fish with a delicious creamy wine sauce 35

DESSERTS

FAMOUS CHOCOLATE ORGASM 75

A dense baked chocolate cake, served with our famous Bar One chocolate sauce & vanilla ice cream.

BLONDIE 75

Moist cake made with white chocolate, topped with walnuts for added crunch & drenched in white chocolate sauce.

TRADITIONALLY SOUTH AFRICAN 75

Malva Pudding served with custard & a scoop of vanilla ice cream.

CRÈME BRULEE 75

Rich baked vanilla double cream, topped with a thin layer of caramelized sugar, served with a scoop of vanilla ice cream.

ICE CREAM & CHOCOLATE SAUCE 60

Three scoops of ice cream served with chocolate sauce.

SPECIALITIES

SPECIALITY COFFEE'S

Amaretto / Frangelico / Irish Coffee

55/70

DON PEDRO'S

Kahlúa / Whiskey / Amarula

55/70

HOT BEVERAGES

COFFEE / DECAF

35

CAPPUCCINO

35

CHOCOCHINO

35

SINGLE ESPRESSO

25

DOUBLE ESPRESSO

30

CAFÉ LATTE

35

HOT CHOCOLATE

30

SPECIALITY HOT CHOCOLATE

55

(ask your waitron for flavours)

TEA

25

Ceylon / Rooibos / Earl Grey / Green Tea

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SOFT DRINKS

TISERS	60
Appletiser / Red Grapetiser	
SODAS	45
Coke / Coke Zero	
Dry Lemon / Ginger Ale / Lemonade	35
Tonic Water / Soda Water	
RED BULL	55
Original	
SODAS WITH A TWIST	
Passion Fruit & Lemonade / Soda Water	50
Lime & Lemonade / Soda Water	50
Kola Tonic & Lemonade / Soda Water	50
The Pink Fizz	50
ROCK SHANDY	60
MINERAL WATER	45
1Lt - Still / Sparkling	
MINERAL WATER	35
500ml - Still / Sparkling	

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MILKSHAKES

Vanilla / Strawberry / Chocolate
Bubble-gum / Lime / Salted Caramel

55/70

GOURMET MILKSHAKE
(ask your waitron for flavours)

120

BEERS

Castle Lite

45

Castle Lager

45

Black Label

45

Windhoek Draught

60

Hansa Pilsner

45

Heineken

60

CIDERS

Savanna Dry

60

Hunters Dry

60

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SPARKLING WINES & CHAMPAGNE

J.C Le Roux Le Domaine

Stellenbosch

215

L'Ormarins

Franschhoek

550

WINE BY THE GLASS

Premium White

60

Premium Red

85

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WHITE WINES

SAUVIGNON BLANC

Du Toits Kloof

Breede Kloof Valley

200

Meraki

Stellenbosch

270

Diemersdal

Durbanville

270

CHENIN BLANC

African King

Stellenbosch

220

Tucana

Stellenbosch

220

Saronsberg

Breede River

280

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WHITE WINES

CHARDONNAY

African King

185

Stellenbosch

Jonkersdal

195

Stellenbosch

Tokara

420

Simonsig

SWEET

Ken Forrester

250

Stellenbosch

RED WINES

ROSÉ

De Grendel

Durbanville

270

PINOT NOIR

Paul Cluver

Groenland

450

MERLOT

Forgotten Cellars

Stellenbosch

220

Le Bonheur

Stellenbosch

390

Diemersdal

Durbanville

450

PINOTAGE

5 Reserve

Robertson

250

Du Toits Kloof

Breede Kloof Valley

260

L'Avenir

Stellenbosch

520

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RED WINES

CABERNET SAUVIGNON

Tucana 220

Stellenbosch

Guardian Peak 350

Stellenbosch

Warwick 400

Stellenbosch

SHIRAZ

Saronsberg 420

Breede River

Guardian Peak 350

Stellenbosch

BLENDS

Landskap Shiraz/Merlot 220

Groenland

Mullineux 460

Riebeeck

Leopard's Leap Grand VIN 550

Franschhoek

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COCKTAILS

What we do best

Strawberry Daiquiri 150

A mix of rum , strawberry, lemon or lime juice & sugar.

Old Fashioned 110

A cocktail made by muddling sugar with bitters & water, then adding whiskey & garnished with an orange peel.

Margarita 140

One of the world's most famous, & most-loved, cocktails, the margarita is sharp, refreshing blend of tequila, orange liqueur & lime juice.

Pina Colada 180

A tropical blend of rich coconut cream, white rum & tangy pineapple. The perfect holiday drink.

Cosmopolitan 160

Lip-smackingly sweet & sour, the Cosmopolitan cocktail combines vodka, cranberry, orange liquer & citrus for a true good time in a glass.

Martini 120

The martini is a cocktail made with gin or vodka and vermouth, & garnished with an olive or a lemon twist.

COCKTAILS

Living on the wild side

Gingerbread Martini 120

This gingerbread martini is a delightful & festive cocktail that captures the warm, spicy flavors reminiscent of gingerbread cookies.

Gingerbread Old Fashioned 130

A cocktail made by muddling sugar with bitters, water & a dash of gingerbread syrup, then adding whiskey garnished with an orange peel.

Rose Martini 120

This Rose Martini Cocktail is a light, luscious, delicately sweet, & refreshing cocktail with a delicate rose aroma. Served with either dry Martini Vermouth or Martini Rosso.

Rose Margarita 150

One of the world's most famous, & most-loved, cocktails, the margarita is sharp, refreshing blend of tequila, rose syrup & lime juice.

Rose Gin and Tonic 120

A vibrant twist on the classic G&T.

LIQUOR

Aperitif

Campari	45
Cinzano Bianco	15
Cinzano Rosso	15
Martini extra dry	25
Martini Rosso	25
Pernod	25
Pimms no1	18

Brandy

Klipdrift	35
Richelieu	35
KWV 5 Year	35
KWV 10 Year	60
KWV 15 Year	120
Hennessy - VSOP	85

Tequila

Jose Cuervo Silver / Gold	50
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Liqueur

Amaretto	60
Amarula	30
Butlers Blue	35
Butlers Peppermint	35
Butlers Triple Sec	35
Butlers van der hum	35
Cointreau	100
Drambuie	60
Frangelico	45
Jagermeister	60
Kahlua	45
Malibu	41
Lupini Black	45
Grappa	80
Peach Schnapps	35

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LIQUOR

Rum

Bacardi	26
Captain Morgan	22
Red Heart	27
Spice Gold	22

Gin

Bombay Sapphire	60
Gordon's	35
Tanqueray	50

Vodka

Absolute	45
Smirnoff	45

Whiskey

Bells	35
Bains	45
Bushmills	65
Chivas Regal	150
Jack Daniels	55
J&B	45
Jameson	60
Johnnie - Black	75
Johnnie - Blue	450
Johnnie - Red	45
Glenmorangie	165
Glenfiddich	165
Southern Comfort	45

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