As a consequence of our lacking antlers to sort matters out, man's competitive nature can lead

to all manner of attempted besting between friends. One popular method is over a flame. Not

by wrestling on a bonfire, but by outdoing your pal in the cooking of man's greatest culinary

ALL OUR BEEF IS PASTURE REARED AND GRAINFED 💮 OPEN 12PM - EVERY DAY 💮 OUR KITCHEN CLOSES AT 10:30PM 🔵 SUITABLE FOR VEGETARIANS (WITH EGG & CHEESE) 🖤 CONTAINS NUTS 🚺

Fig. 3 a cross-breed of lamb, Dormer, is a cross-breed

DORMER LAMB

**LAMB SHANK** 

pumpkin fritter.

R285

Oven-braised lamb shank,

port jus, parmesan mash,

T-BONE LAMB CHOPS

flame-grilled, served with

with your choice of a AB

Slow-roasted with garlic,

rosemary and port wine. Served with rosemary butter,

stone bread & mint salsa.

Served with your choice of a IB Tasty Addition.

Tasty Addition.

**LAMB NECK** 

R440

**R450** 

double thick Greek yoghurt

Two 250g T-Bone lamb chops

tzatziki & mint salsa. Served

served with homemade

- THE (B) CHOICE

## **STARTERS**

#### **PERI-PERI LIVERS**

Pan-fried chicken livers flambéed in brandy.

R<sub>9</sub>o

#### **BEEF CHEEKS**

Slow-roasted beef cheeks. Served with a pomegranate jus & onion marmalade

**R140** 



#### **BONE MARROW**

Flame-grilled bone marrow, 3B herb salsa & toasted bruschetta.

**R140** 

#### **RITA'S MUSSELS**

Fresh black West Coast mussels, white wine, garlic, leeks and dash of Pernod.

R115

#### **BEEF SHORT RIB**

Braised in an Asian style broth. Crispy cheese wonton & panko dauphiniose.

R120

### **PR SOUP**

Hearty chicken & bone marrow broth, crunchy seasonal vegetables & grilled bone marrow.

## SALADS

#### THE NEW YORKER

Braised cabbage & parsley-lime mayonnaise, apple purée, fresh pear, celery & grapes. Topped with toasted walnuts. Not your mother's Waldorf.

**R90** 



#### **FAT BUTCHER SALAD**

Blue cheese, preserved fig, cucumber, tomato, avocado, bacon lardons & peppadews with creamed mustard dressing.

Half/Full **R150 / R220** 

RISOTTO

**PRAWN RISOTTO** 

fennel risotto with an

**PORCINI RISOTTO** 

R180

R160

aromatic saffron sauce.

Pan-fried prawns on a bed of

#### **STEAK TARTARE**

Hand-chopped fillet, mustard, capers, Maldon salt, parsley, yolk & Die Mas Kalahari Truffle brandy.

**R130** 

#### **CALAMARI**

Crispy fried calamari with Limoncello mayonnaise & sweet Asian soya sauce.

#### **CARPACCIO**

Hand-sliced seared fillet, 15 year-aged Giuseppe Giusti balsamic vinegar, Dijon mustard, pickled onion petals & puffed rice paper.

R120

#### **TB OESTERTJIES**

Rump wrapped in lamb caul fat. Char-grilled & served with a spicy bacon & chilli BBQ sauce.

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R150

### **SNAILS**

Cooked in a creamy roasted garlic sauce, fresh parsley & Danish Danablu cheese, flambéed with brandy.

**R115** | 10 Snails

#### **SKAAPSTERTJIES**

Lamb tails char-grilled & served with 7B barbeque sauce.

R145

#### **CAESAR SALAD**

Romaine lettuce, radish, herb-infused croutons, parmesan shavings, poached quail egg, fresh white anchovies & Caesar dressing.

R165

#### **TOMATO & ONION**

Tomato, red onion & Hibiscus vinaigrette, topped with goat's cheese snow.

Half/Full R40 / R80

#### **BURRATA & PANZANELLA**

Croutons marinated in fresh tomato dressing, served with Dal Molise Burrata, basil & red onion. Delicious.

THE BUTCHER'S

**FAVOURITES** 

Old school veal schnitzel with

onions & mint salsa. Served with

creamed baby spinach, brandy pearl

1802 SCHNITZEL

your choice of starch.

R190 - to share

# SIGNATURE STEAKS

All served with a choice of AB Tasty Additions.

THE COLLINS

Steak au poivre Fillet, Cointreau, crushed Madagascan peppercorns & cream.

> **R370** | 300g **R580** | 500g

#### THE HUGUENOT

Steak Bordelaise Fillet, port wine, roasted garlic, blistered grapes & bone marrow jus.

> **R330** | 300g **R580** | 500g

# THE GROSVENOR

Steak aux champignons Fillet, foraged mushrooms, whole grain mustard, fynbos vinegar, black truffle oil, Kataifi & fresh black truffle.

> **R390** | 300g **R630** | 500g

#### THE DROSTDY

Steak Escargo MCC Beurre Blanc, hint of Danish Danablu cheese, fresh herbs & snail tempura.

> **R380** | 3009 **R580** | 500g

### THE FAT BUTCHER PRIME CUTS\*

**RUMP STEAK** 300q / 500q R230 / R320 SIRLOIN STEAK R250 / R350 300g / 500g **BEEF FILLET** 200g / 300g R240 / R325

**DRY AGED\*** 

**NEW YORK CUT** 600g

CÔTE DE BŒUF 600g

> **T-BONE** 500g / 800g

R360 R385 / R570

**R880** 

R350

TO SHARE\*\*

T-BONE 1200g

CÔTE DE BŒUF 700g / 800g 900g / 1Kg

Sizes vary daily R450 / R560 R620 / R700

\*All steaks served with a bone marrow & your choice of a ¬B Tasty Addition.
\*\*To share option served with a choice of two ¬B Tasty

Additions & two bone marrows. +R18 for additional bone marrow

R230

OXTAIL

R285

THE CHICKEN

stone fruit & chorizo.

#### **COOKING PREFERENCES**



**RARE** 

**BLUE** 

M/R MED

MEDIUM RARE **MEDIUM** 

M/W K0

R42

MEDIUM WELL

KNOCKOUT

### **TASTY ADDITIONS**

R38 **ONION RINGS BRAAIBROODJIE** R45 **SWEET POTATO MASH R38 SWEET POTATO CHIPS R38** WILTED BABY SPINACH **R58 R55** SIDE SALAD **BAKED POTATO R38** SEASONAL VEGETABLES **R58** CHAR-GRILLED CORN OTC **R55 TB CHIPS R42** 

Although we recommend a steak cooked between RARE and MEDIUM, our chefs will prepare your cut to your

PARMESAN MASH

Béarnaise +R40 | Bordelaise +R40 | Truffle mushroom +R50 Monkey gland +R38 | Oven-roasted garlic +R40 | Blue cheese & vodka +R40 Black peppercorn + R40

Char-grilled free-range chicken

tomatoes, fennel, mangetout,

supreme with artichokes, blistered

Slow-braised oxtail bredie, in a rich

tomato sauce. Served with confit

# **BEEF BOURGUIGNON**

Combination of beef cheeks and rump, slow-cooked in Burgundy style red wine with pearl onions, carrots, mushroom & bacon. Served with turnip & carrot purée. A classic.



# **PORK RIBS**

Belgian loin ribs. Half portion (500g) R295 Full portion (1kg) R520

#### between Dorset Horn rams and German Merino ewes. They were established in 1927 at Elsenburg, Stellenbosch.

**LAMB RUMP** 

400g lamb rump, char-grilled with coarse salt, light soya and chilli jus, fresh rocket, oven-roasted rosa tomatoes & parmesan shavings. Served with your choice of a TB Tasty Addition.

**R375** 

# **LAMB RIBS**

Char-grilled lamb ribs, homemade mint salsa & served with your choice of a <del>B</del> Tasty Addition.

R315

#### LAMB NECK GNOCCHI

Light, fluffy pillows of joy tossed with slow-braised lamb neck, aubergine purée and fresh mint.

R250

# **BURGERS** (18)

Served with **7B** chips & onion rings.

### **BELLA BURGER**

200g handmade beef patty, caramelised onion, lettuce, tomato & 3B chutney.

R135

#### **BBR BURGER**

Handmade beef patty, bacon, brie, rocket, cranberry jam, lettuce, tomato & 3B chutney.

200g R170 / 300g R195

#### **VAN RIEBEECK**

Handmade beef patty, bacon, blue cheese, lettuce, tomato & 7B chutney

200g R170 / 300g R200

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#### THE BOERENKAAS

Handmade with 150g matured Boerenkaas, lettuce, tomato &

**GREEN CURRY** 

Grilled prawns in a spicy,

curry sauce. Panko fried

lemongrass-infused rice

balls & crispy prawn heads.

sweet & savoury Thai

**PRAWNS** 

R395

200g R190 / 300g R225

## **SEAFOOD**

### FISHERMAN'S CATCH

Line fish Provencal, dressed with garlic, tomato, capers & parsley sauce. Served on crushed baby potatoes.

Seasonal Quotation

#### LIMONCELLO CALAMARI

Crispy fried Patagonian calamari with Limoncello mayonnaise. Served with your choice of a 3B Tasty Addition.

R230

**SAUCES** 

Garlic butter +R38 Peri-peri +R38



#### **BEER & PANCETTA MUSSELS**

mussels in a creamy beer, chorizo & pancetta sauce topped with fresh chives.

Fresh black West Coast

R200

**SOLE** 

Pan-grilled, lemon & parsley butter. Served with your choice of a R Tasty Addition.

R275

FOLLOW US ON

3B authentic mushroom risotto,

parmesan & mushroom chantilly.

white wine, wild mushrooms,



**R180** 

www.fatbutcher.co.za

zomato otripadvisor

LIKE US ON

TO YOUR PLACE

 $\overline{B}$ 

Did you know you can purchase our perfectly aged prime cuts of meat from the deli or online? shop.fatbutcher.co.za. We offer next day delivery anywhere in Western Cape, Monday to Friday. Leather Aprons ~ Olive Oil ~ Wooden Boards ~ Shoes ~ Steak Knives ~ Wine ~ Wine Glasses

THE DELI KOOP EN LOOP

\* CHECK THE DELI FOR SOME TAKE-HOME TREATS

# *LET'S GO BACK* \* CHECK THE SHOP FOR OUR $\overline{\mbox{7}}{\mbox{B}}$ GIFTS ${\mbox{8}}$ HOMEWARE



OPEN 12PM, EVERY DAY OF AN EXTENSIVE LIST OF ALL OUR CELLAR WINES PLEASE ASK YOUR SERVICE AMBASSADOR FOR OUR CELLAR LIST OF KITCHEN CLOSES AT 10:30PM WWW.FATBUTCHER.CO.ZA

#### **CRAFTED BREW LOCAL ON TAP** 350ml/500ml **DEVIL'S PEAK** First Light Golden Ale 40/56 36/50 **FOKOF LAGER** 45/55 **INTERNATIONAL ON TAP ERDINGER WEISSBIER** 75/93 **BOTTLED** (Craft Beer & Cider) **CLUVER & JACK** 60 Dry Cider **DEVIL'S PEAK** 50 Blockhouse IPA **DRAGON FIERY GINGER** 72 Ginger Beer **GUINNESS** 52 LOXTONIA Crispy Apple Cider 62 Stonefruit Cider 62

# **NON-ALCOHOLIC BEER**

**DEVIL'S PEAK HERO** (300ml) 39 **HEINEKEN ZERO** (300ml) 38

A MEAL WITHOUT WINE IS LIKE A DAY WITHOUT SUNSHINE.

FOR AN EXTENSIVE LIST OF ALL OUR CELLAR WINES PLEASE ASK YOUR SERVICE AMBASSADOR FOR THE CELLAR LIST

# APÉRTIF, **LIQUEURS & DIGESTIFS**

AMARETTO DISARANNO

(50ml serving)

**AMARULA** 

**AMARO AVERNA** 

70

28

20

BAILEY'S CREAM	23
CAMPARI (50ml serving)	57
<b>DALLA CIA GRAPPA PREMIUM</b> Cabernet / Merlot	55
<b>DALLA CIA 10 YEAR</b> Anniversary Edition Grappa	330
DRAMBUIE	38
FERNET BRANCE	37
FRANGELLICO	25
JÄGERMEISTER	27
KAHLUA	24
LIMONCELLO	22
PIMMS (50ml serving)	26
	_

# COCKTAILS

 $\exists B$ 

95

95

35

38

35

36



## **DESSERT COCKTAILS**

**PORNSTAR MARTINI** 

sorbet & juice

sugar syrup

espresso

32

39

45

WHISKEY SOUR

Vanilla vodka, MCC, Passionfruit

Bourbon, bitters, egg whites,

B NIGHTCAP Amaretto Disaronno, vanilla ice-cream, espresso	95
<b>DOM PEDRO</b> Always a double Standard - Amarula, Frangelico, Kahlua	85
Premium - Jameson, Amaretto Disaronno, Cointreau	115
VANILLA CAFÉ EXPRESS Frangellico, vanilla ice-cream	95

# **SOFT DRINKS**

BOTTLED WATER Still / Sparkling (750ml) Still / Sparkling (350ml)	45 30
ROCK SHANDY Half soda, half lemonade & bitters	54
ROSE'S CORDIALS Kola Tonic Passionfruit Lime	10 10 10
RED BULL (250ml)	45
SODAS 200ml 300ml	28 32
SAN BENEDETTO ICED TEA Peach Lemon	52 52
SAN PELLEGRINO/ AQUA PANNA 250ml 750ml	48 85
TISERS Appletiser / Grapetiser Red	39

# **MILKSHAKES**

THE REGULARS Strawberry, Chocolate, Vanilla, Creme Soda	65
BAR ONE CHOC	85
HONEYCOMB	85
OREO	85
AREO MINT	85
PEANUT BUTTER &	Q۳

# COFFEE

AFFOGATO	65
AMERICANO	32
CAFFÈ CORRETTO (GRAPPA)	75
CAFFÈ MOCHA	45
CAPPUCCINO	37
CORTADO	35
ESPRESSO SINGLE	25
ESPRESSO DOUBLE	30
HOT 'COCO'	40
LATTE	37
LIQUEUR COFFEE	85
+R8 for decaffeinated coffee +R12 for milk alternatives	

# **TEAS**

ENGLISH BREAKFAST	2
EARL GREY	28
GINGER & HONEY	2
LEMON	2
MOROCCAN MINT GREEN	2
RED CAPPUCCINO	40
ROOIBOS	2

# **SEASONAL JUICE**

YELLOW	65
RED	65
GREEN	65
GRANADILLA/ORANGE	45

GIN & TONIC ~ HISTORY IN A GLASS

**BOMBAY SAPPHIRE** BLOEDLEMOEN **HENDRICK'S INVERROCHE AMBER** 

**GIN** 

Served with still/sparkling water

MALFY ORIGINAL MALFY LIMONE **MONKEY 47** MUSGRAVE ORIGINAL **MUSGRAVE ROSE** 

SIX DOGS BLUE SIX DOGS KAROO **TANQUERAY** WILDERER

# CHOOSE YOUR TONIC

CHOOSE TOOK	
BARKER & QUIN	40
BARKER & QUIN LIGHT	40
FEVER TREE	40
INDIAN	25

# **BRANDY**

BLAAUWKLIPPEN	
10 Year Old	65
BO PLAAS 8 Year Old	80
DIE MAS KALAHARI TRUFFLE POTSTILL	42
KAAPZICHT 20 Year Old	120
KLIPDRIFT Original	18
Premium	22
KWV 5 Year Old 10 Year Old 20 Year Old	21 35 135
OLOF BERGH	17
RICHELIEU	17
VAN RYN'S 15 Year Old, Fine Cask Reserve	68

# **WHISKEY**

BAINS	27
BELLS	23
BUSHMILLS	30
GLENFIDDICH	
12 Year Old	65
15 Year Old	95
J&B RARE	21
JAMESON	
Original	34
Select Reserve	48
JOHNNIE WALKER	
Black	40
Blue	275
LAGAVULIN	
16 Year Old	140
LAPHROAIG	
10 Year Old	80
MACALLAN	
15 Year Old	198

## **VODKA**

BSOLUT	28
ELVEDERE	50
CIROC	47
REY GOOSE	51
MIRNOFF	15

## **COGNAC**

BISQUIT XO	270
HENNESSY VSOP	80
REMY MARTIN VSOP	85
RICHELIEU XO	178

# **TEQUILA**

CLASE AZUL REPOSADO	320
DON JULIO REPOSADO	90
ESPOLON	
Blanco	45
Reposado	48
FORTALEZA BLANCO	140
OCHO REPOSADO	95
OLMECA	
Silver/Gold	26

320	_
90	By
	D
45	B
48	A
140	D
	M
95	M
	T
26	V

DESSERT WITTE	-
By the glass	
DE KRANS CAPE RUBY	40
By the bottle (375ml)	
ANNANDALE CVP	VQ
DELHEIM EDELSPATZ	VQ
MOOIPLASS LAATLAM	600
MILES MOSSOP KIKA	700
THELEMA VINDE HEL	315
vo Vintage Quotation. Please ask your	

service ambassador about available vintages.

# **BOURBON**

JACK DANIEL'S	
Old No.7	30
Rye	33
Single Barrel Select	60
MAKER'S MARK	37

# **RUM**

<b>APPLETON ESTATE</b> 12 Year Old	50
CAPTAIN MORGAN	
Spiced Gold	17
DIPLOMATICO RESERVA	55
DON PAPA	
Aged	50
HAVANA	22
RED HEART	21

ACCORDING TO CHEMISTRY, ALCOHOL IS A SOLUTION.