

# THE FAT BUTCHER

ALL OUR BEEF ARE PASTURE REARED AND GRAINFED ● OPEN ALL DAY - EVERY DAY ● OUR KITCHEN CLOSERS AT 10:30PM ● SUITABLE FOR VEGETARIANS (WITH EGG & CHEESE) ● CONTAINS NUTS

## STARTERS

### BEEF SHORT RIB

Oven roasted with red wine jus.

R95

### SKAAPSTERTJIES

Lamb tails chargrilled & served with 7B barbeque sauce.

R110

### BONE MARROW

Oven-roasted bones with salsa verde & toasted crostini.

R85

### RITA'S MUSSELS

West Coast mussels cooked in Sauvignon Blanc, garlic leeks & cream.

R80

### PERI PERI LIVERS

Pan fried chicken livers flambéed in brandy.

R65

### SNAILS

In a homemade roasted garlic sauce flambéed with brandy.

R80

### BEEFY CHEEKS

Slow roasted with onion marmalade parcels.

R95

### CALAMARI

Crispy fried calamari with Limoncello mayonnaise.

R110

## SALADS

### BUTTERNUT & GOAT'S CHEESE

Roasted butternut stuffed with goat's cheese, toasted pumpkin seeds & butternut jam.

R95

### SMOKED SALMON TROUT

Smoked salmon trout, caper berries, salmon cream cheese & avocado.

R95

### FAT BUTCHER'S SALAD

Blue cheese, fig, olives, cucumber, tomato, bacon lardons & pepperdews

R110

### MOZZARELLA & TOMATO

Tomato, buffalo mozzarella, basil pesto & a cold tomato gazpacho.

R110

### BEEF CARPACCIO

Hand sliced, seared fillet, poached quail egg, Parmesan & rocket.

R95

### PARMA HAM & SEASONAL FRUIT

San Daniele prosciutto with seasonal fruit & fynbos honey.

R110

## BURGERS

Served with 7B chips & onion rings.

### BELLA BURGER

200g handmade beef patty, lettuce, tomato & 7B chutney.

R90

### BBR BURGER

200g handmade beef patty, bacon, brie, rocket & cranberry jam.

R110

### VAN RIEBEECK

300g handmade beef patty, bacon, blue cheese & 7B chutney.

R130

## THE 7B GRILL

All with a choice of 7B chips, Parmesan mash, baked potato or seasonal vegetables.

### ALLEGAARTJIE (MIXED GRILL)

Lamb T-bone, 300g sirloin, hand-cranked boerewors, handmade beef patty, free range egg & bone marrow.

R260

### PORK RIBS

Belgian loin ribs.

R200 | Half portion (500g)  
R350 | Full portion (1kg)

### LAMB RUMP

400g lamb rump, chargrilled with coarse salt and a hint of chilli.

R245

### LAMB T-BONE

3 x 150g T-bones.

R225

### GRILLED CHICKEN

Lemon & herb or peri peri grilled chicken.

R160

## THE STEAK

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 obsession: **THE STEAK**.

## SIGNATURE STEAKS

### THE GROSVENOR

Steak Rossini  
Fillet, chicken liver parfait & demi-glace sauce. Served with 7B chips.

R280 | 300g

### THE COLLINS

Steak Au Poivre  
Fillet, Cointreau flambéed, crushed Madagascan peppercorns & cream. Served with 7B chips.

R295 | 300g

### THE HUGUENOT

Steak Bordelaise  
Fillet, port wine & bone marrow jus. Served with 7B chips.

R280 | 300g

### THE FAT BUTCHER PRIME CUTS

SIRLOIN STEAK 300g	R140
500g	R275
RUMP STEAK 300g	R150
600g	R260
BEEF FILLET 200g	R180
300g	R240

### DRY AGED

NEW YORK CUT 600g	R295
CÔTE DE BŒUF 600g	R350
T-BONE 500g	R260

### TO SHARE

T-BONE 1200g	R550
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### TASTY ADDITIONS

ONION RINGS	R25
BRAAIBROODJIE	R35
SWEET POTATO MASH	R25
SWEET POTATO CHIPS	R25

### COOKING PREFERENCES

B	BLUE
R	RARE
M/R	MEDIUM RARE
MED	MEDIUM
M/W	MEDIUM WELL
KO	WELL DONE

### ALWAYS PERFECTLY PREPARED

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

\*Served with a choice of 7B chips, Parmesan mash, baked potato or seasonal vegetables.

## SEAFOOD

### KING PRAWNS

Chargrilled & served with 7B chips.

R350 | 6 Tiger Prawns

### RITA'S MUSSELS

A pot of Rita's Mussels served with 7B chips and homemade mayonnaise.

R170

### FISHERMANS' CATCH

Cooked the 7B way.

R245

### SOLE

Pan-grilled, lemon butter & parsley. Served with 7B chips.

R220

### LIMONCELLO CALAMARI

Patagonian calamari tubes, Limoncello butter, served with 7B chips.

R185

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## LIKE US ON



### SAUCES

Limoncello +R30  
Garlic Butter Sauce +R25  
Peri-peri Sauce +R30

### SAUCES

Béarnaise +R25 | Green Madagascar Peppercorn +R30 | Bordelaise +R30  
Truffle Mushroom +R35 | Oven-roasted Garlic +R30 | Monkey Gland +R30  
Blue Cheese & Vodka +R35 | Chocolate, Chilli & Beer +R30

## THE DELI KOOP EN LOOP

\* CHECK THE DELI FOR SOME TAKE-HOME TREATS



# BEVERAGES

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

## CRAFTED BREW

<b>ON TAP</b>	350/500ml
FOKOF LAGER	40/50
DEVIL'S PEAK <i>First Light Golden Ale</i>	31/45
CBC AMBER WEISS	39/56
STRIPE HORSE PILSNER	28/40
<b>BOTTLED (Craft Beer &amp; Cider)</b>	
DEVIL'S PEAK <i>Blockhouse IPA</i>	58
STRIPE HORSE LAGER	35
CITIZEN LIGHT LAGER	40
CLUVER & JACK <i>Dry Cider</i>	43
EVERSON'S CIDER <i>Pear Cider</i> <i>Cloudy Cider</i>	48 48
DRAGON FIERY GINGER <i>Ginger Beer</i>	56

## DESSERT COCKTAILS

<b>NIGHTCAP</b>	45
VANILLA CAFÉ EXPRESS	45
DOM PEDRO	55

## GIN & TONIC ~ HISTORY IN A GLASS

### GIN & BOTANICALS

BOMBAY SAPPHIRE GIN	22
<i>Cucumber with a thin lemon peel.</i>	

HENDRICK'S GIN	40
<i>With a few cucumber slices.</i>	
HOPE SALT RIVER	25
<i>Twisp of grapefruit &amp; a sprig of thyme.</i>	
MUSGRAVE ORIGINAL	30
<i>Fresh pineapple &amp; mint.</i>	

TRIPLE 3 THREE	25
<i>Juniper - fresh lemon &amp; basil.</i>	
<i>African Botanicals - mint leaves &amp; cucumber slices.</i>	
<i>Citrus Infused - lemon, rosemary &amp; lemonade.</i>	
INVERROCHE AMBER	25
<i>Orange zest &amp; rosemary sprig.</i>	

WILDERERS	35
<i>Green olives &amp; burnt rosemary sprig.</i>	
BLOEDLEMOEN	39
<i>Grapefruit &amp; basil.</i>	
MUSGRAVE ROSE	30
<i>Crushed red peppercorn &amp; a splash of rosewater.</i>	

## CHOOSE YOUR TONIC

FITCH & LEEDES	27
BAKER & QUINN	40
BAKER & QUINN LIGHT	40
FEVER TREE	40

## WHISKEY

BELLS	17
J&B RARE	15
JAMESON	26
BAINS	27
JAMESON <i>Select Reserve</i>	34
GLENLIVET <i>12 Year Old</i>	44
GLENFIDDICH <i>15 Year Old</i>	65
JOHNNIE WALKER <i>Black</i>	31
JOHNNIE WALKER <i>Blue</i>	152
MACALLAN <i>Amber 1824 Series</i>	50
LAGAVULIN <i>16 Year Old</i>	91

## BOURBON

JACK DANIEL'S	
<i>Old No.7</i>	24
<i>Single Barrel Select</i>	45
JIM BEAM <i>White Label</i>	17

## BRANDY

OLOF BERGH	10
RICHELIEU	12
KLIPDRIFT	11
KLIPDRIFT PREMIUM	25
OUDEMOLLEN RESERVE	18
OUDEMEESTER RESERVE	35
KWV	
<i>5 Year Old</i>	17
<i>10 Year Old</i>	20
<i>20 Year Old</i>	97
BLAAUWKLIPPEN	
<i>Brandy 10 Year Old</i>	35
KAAPZICHT	
<i>15 Year</i>	36
VAN RYN'S	
<i>15 Year Old, Fine Cask Reserve</i>	88

## CHAMPAGNE

NICOLAS FEUILLATTE BRUT	750
<i>Fresh white fruit aromas. Clean on the attack, delicate beads impart a fresh finish.</i>	

## RUM

HAVANA	14
RED HEART	15
MALIBU	12
CAPTAIN MORGAN	
<i>Spiced Gold</i>	13
APPLETON ESTATE	
<i>12 Year Old</i>	25
RON ZACAPA SOLERA	
<i>Gran Reserve Handcrafted</i>	40
MOUNT GAY	
<i>Extra Old Reserve Handcrafted</i>	39
BACARDI	
<i>8 Year Old Premium</i>	15
DIPLOMATICO RESERVA	53

VEUVE CLICQUOT BRUT	980
<i>YELLOW LABEL</i>	
<i>Fruity &amp; structured. Rich creamy texture &amp; bright acidity.</i>	

## SOFT DRINKS

<b>SODAS</b>	
<i>200ml</i>	16
<i>330ml</i>	21
<b>ROSE'S &amp; MIX</b>	
<i>Lime &amp; Soda</i>	27
<i>Passion &amp; Soda</i>	27
<i>Cola Tonic &amp; Soda</i>	27
<b>ROCK SHANDY</b>	21
<b>SAN PELLEGRINO ICED TEA</b>	
<i>Peach / Lemon</i>	35
<b>TISERS</b>	
<i>Appletiser / Grapetiser Red</i>	29
<b>TOMATO COCKTAIL</b>	26
<b>RED BULL (250ml)</b>	38
<b>AQUABELLA WATER</b>	
<i>Still / Sparkling (750ml)</i>	25
<i>Still / Sparkling (250ml)</i>	13
<b>SAN PELLEGRINO/AQUA PANNA</b>	
<i>250ml</i>	27
<i>750ml</i>	55

## MILKSHAKES

<b>THE REGULARS</b>	30
<i>Bubblegum, Strawberry, Lime, Chocolate, Vanilla, Banana</i>	
OREO	55
HONEYCOMB	55
BAR ONE CHOC	55
'TOFFIE'	55

## COFFEE

ESPRESSO SINGLE	20
ESPRESSO DOUBLE	25
CAPPUCCINO	23
LATTE	23
CAFFÈ MOCHA	25
CAFFÈ CORRETTO	48
AMERICANO	23
AFFOGATO	48
HOT 'COCO'	30
LIQUEUR COFFEE	55

## TEAS

ENGLISH BREAKFAST	20
EARL GREY	20
MOROCCAN MINT GREEN	20
GINGER & HONEY	20
ROOIBOS	20
LEMON & LIME	20

## JUICE BOX

<b>SEASONAL FRUITS:</b>	
APPLE	28
PINEAPPLE	28
NAARTJIE	35
POMEGRANATE	39

## WHISKEY

JACK DANIEL'S	
<i>Old No.7</i>	24
<i>Single Barrel Select</i>	45
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## CHAMPAGNE

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## VODKA

SMIRNOFF	10
ABSOLUT	20
BELVEDERE	36
GREY GOOSE	38
CIROC	36

## COGNAC

COURVOISIER VSOP	55
REMY MARTIN VSOP	56
RICHELIEU XO	159
BISQUET XO	162

## FORTIFIED & DESSERT WINES

*50ml serving*

DE KRANS CAPE RUBY	18
DE KRANS CAPE VINTAGE	18
OUPA SE WYN	20
OUMA SE WYN	20
DOUGLAS GREEN (Pale Cream, Medium Dry, Cream)	20
DE KRANS TAWNY	30
LAATLAM	30
PIERRE JORDAN RATAFIA	30
OVERGAAUW CAPE VINTAGE	30
BLAAUWKLIPPEN 'Before & After'	50