



BEVERAGES

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

CRAFTED BREW

ON TAP	350/500ml
FOKOF LAGER	40/50
DEVIL'S PEAK <i>First Light Golden Ale</i>	31/45
CBC PALE ALE	40/57
STRIPE HORSE PILSNER	28/40

BOTTLED (Craft Beer & Cider)

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

NIGHTCAP	55
VANILLA CAFÉ EXPRESS	55
DOM PEDRO	55

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

APÉRITIF, LIQUEURS & DIGESTIFS

AMARULA	10	WILDERERS CAPE FYNBOS	40
KAHLUA	17	WILDERERS GRAPPA - SHIRAZ	40
DRAMBUIE	30	PIMMS <i>(50ml Serving)</i>	22
AMARETTO DISORANO	22	CAMPARI <i>(50ml Serving)</i>	47
BAILEY'S CREAM	16	BLAAUWKLIPPEN B&A <i>(50ml Serving)</i>	59
FRANGELICO	19	DALLA CIA GRAPPA <i>(Pinot / Chardonnay)</i>	35
JAGERMEISTER	21	DALLA CIA GRAPPA <i>(Cabernet / Merlot)</i>	40
NACHTMUSIK LIQUEUR	10	DALLA CIA GRAPPA PREMIUM <i>(Cabernet / Merlot)</i>	42
SAMBUCCA	13	DALLA CIA 10 YEAR <i>(Anniversary Edition Grappa)</i>	200
SOUTHERN COMFORT	14		
ESPOLON	48		
OLMECA TEQUILA <i>Silver / Gold</i>	18		

COCKTAILS

LIME MOJITO	55	ESPRESSO MARTINI	55
MOSCOW MULE	55	CRAZY BASIL	55
PORNSTAR MARTINI	55	STELLENBOCSH TEA	55

SOFT DRINKS

SODAS	
200ml	17
300ml	21
ROSE'S & MIX	
Lime & Soda	27
Passion & Soda	27
Cola Tonic & Soda	27
ROCK SHANDY	27
SAN PELLEGRINO ICED TEA	
Peach / Lemon	35
TISERS	
Appletiser / Grapetiser Red	29
TOMATO COCKTAIL	26
RED BULL (250ml)	38
AQUABELLA WATER	
Still / Sparkling (750ml)	28
Still / Sparkling (250ml)	15
SAN PELLEGRINO/AQUA PANNA	
250ml	27
750ml	55

MILKSHAKES

THE REGULARS	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

FRUIT BOX

SEASONAL FRUITS:	
APPLE	28
PINEAPPLE	28
NAARTJIE	35
POMEGRANATE	39

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 & a sprig of thyme.</i>	
MUSGRAVE ORIGINAL	30
<i>Fresh pineapple & mint.</i>	

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

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

CHOOSE YOUR TONIC

FITCH & LEEDES	17
BARKER & QUIN	40
BARKER & QUIN LIGHT	40
FEVER TREE	40
AUTOGRAPH	45
<i>Locally distilled London Dry style gin - Fresh lime.</i>	

WHISKEY

BELLS	18
J&B RARE	16
JAMESON	27
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	11
RICHELIEU	12
KLIPDRIFT	12
KLIPDRIFT PREMIUM	26
OUDEMOLLEN RESERVE	18
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	850
<i>Fresh white fruit aromas. Clean on the attack, delicate beads impart a fresh finish.</i>	

RUM

HAVANA	15
RED HEART	16
MALIBU	12
CAPTAIN MORGAN <i>Spiced Gold</i>	14
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 <i>YELLOW LABEL</i>	990
<i>Fruity & structured. Rich creamy texture & bright acidity.</i>	

MCC

KLEINE ZALZE BRUT	345
<i>Kobus Basson the owner of this fine winery knows a bubbly when he sees one, we're sure you will too... we did! The wine has aromas of strawberry and blackberry fruit flavours complemented by classic biscuit bouquet richness. A lively fine mousse transforms this wine into an unforgettable sparkling sensation. Dry.</i>	
SIMONSIG KAAPSE VONKEL BRUT ROSÉ	295
<i>A delicate Cap Classique made from Chardonnay and Pinot Noir. Aromas of dried apple, apricot and red cherry. Freshly baked bread on the palate, with a fresh acidity.</i>	

VODKA

SMIRNOFF	11
ABSOLUT	20
BELVEDERE	36
GREY GOOSE	38
CIROC	36

FORTIFIED & DESSERT WINES

<i>50ml serving</i>	
BOPLAAS VINTAGE PORT	18
DE KRANS CAPE RUBY	20
MURATIE BEN PRINS	28
DELAIR GRAFF CAPE VINTAGE	45
OUPA SE WYN	25
OUMA SE WYN	25
DOUGLAS GREEN (Pale Cream, Medium Dry, Cream)	20
DE KRANS TAWNY	30
LAATLAM	35
PIERRE JORDAN RATAFIA	30
OVERGAAUW CAPE VINTAGE	30
BLAAUWKLIPPEN 'Before & After'	50

COGNAC

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

THE FAT BUTCHER

ALL OUR BEEF ARE PASTURE REARED AND GRAINFED ● OPEN 12PM - EVERY DAY ● OUR KITCHEN CLOSSES AT 10:30PM ● SUITABLE FOR VEGETARIANS (WITH EGG & CHEESE) ● V CONTAINS NUTS ● N

STARTERS

BEEF SHORT RIB

Braised in an Asian broth served with potato & cheese wonton.

R95

SKAAPSTERTJIES

Lamb tails chargrilled & served with 7B barbeque sauce.

R110

BONE MARROW

Oven-roasted bones with salsa verde & toasted crostini.

R95

RITA'S MUSSELS

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

R80

PERI PERI LIVERS

Pan fried chicken livers flambéed in brandy.

R70

BEEF CARPACCIO

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

R95

SNAILS

In a homemade roasted garlic sauce flambéed with brandy.

R80

STEAK TARTARE

Hand-chopped fillet, mustard, capers, lava salt, parsley, yolk & cognac.

R110

BEEFY CHEEKS

Slow roasted with onion marmalade parcels.

R95

CALAMARI

Crispy fried calamari with Limoncello mayonnaise.

R110

7B SOUP

Oven roasted cauliflower, burned sage butter & maple bacon.

R75

SALADS

BUTTERNUT & GOAT'S CHEESE

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

R95

FAT BUTCHER'S SALAD

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

R110

SMOKED SALMON TROUT

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

R95

MOZZARELLA & TOMATO

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

R110

THE STEAK

SIGNATURE STEAKS

Served with 7B chips.

THE COLLINS

Steak Au Poivre

Fillet, Cointreau flambéed, crushed Madagascan peppercorns & cream.

R295 | 300g
R525 | 500g

THE GROSVENOR

Steak Aux Champignons

Fillet, foraged mushrooms, Dijon mustard, sherry, white truffle oil, Kataifi & black truffle.

R310 | 300g
R550 | 500g

THE HUGUENOT

Steak Bordelaise

Fillet, port wine & bone marrow jus.

R285 | 300g
R525 | 500g

THE FAT BUTCHER PRIME CUTS

SIRLOIN STEAK

300g R140
500g R245

RUMP STEAK

300g R150
600g R285

BEEF FILLET

200g R180
300g R240

DRY AGED

NEW YORK CUT

600g R285

CÔTE DE BŒUF

600g R330

T-BONE

500g R260
800g R390

TO SHARE

T-BONE 1200g R550

COOKING PREFERENCES

B BLUE

R RARE

M/R MEDIUM RARE

MED MEDIUM

M/W MEDIUM WELL

KO KNOCKOUT

TASTY ADDITIONS

R25 ONION RINGS
R35 BRAAIBROODJIE
R25 SWEET POTATO MASH
R25 SWEET POTATO CHIPS
R35 WILTED BABY SPINACH
R25 TOMATO & ONION SALAD

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

SAUCES

Béarnaise +R30 | Bordelaise +R30
Crushed Black Peppercorn +R30
Truffle Mushroom +R35 | Monkey Gland +R30
Oven-roasted Garlic +R30 | Jalapeño Cheese +R30
Blue Cheese & Vodka +R35



ALWAYS PERFECTLY PREPARED

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

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, Scotch egg & bone marrow.

R280

LAMB RUMP

400g lamb rump, chargrilled with coarse salt, finished off with a light soya and chilli jus, fresh rocket, oven roasted rosa tomatoes & parmesan shavings.

R255

LAMB T-BONE CHOPS

3 x 150g T-bone chops.

R225

PORK RIBS

Belgian loin ribs.

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

GRILLED SPATCHCOCK CHICKEN

Lemon & herb or peri peri grilled chicken.

R160

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

THERE IS NO SINCERER LOVE THAN THE LOVE OF FOOD.
GEORGE BERNARD SHAW

SEAFOOD

KING PRAWNS

Grilled in a creamed peri peri / lemon sauce. 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.

R245

LIMONCELLO CALAMARI

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

R185

SAUCES

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

LOCAL FLAVOUR

PORK BELLY

Honey-glazed pork belly, seasonal vegetables, baby apples & roasted garlic puree. Served with seasonal vegetables.

R180

1802 SCHNITZEL

Vintage style veal schnitzel, free range egg, anchovies & caper butter. Served with your choice of starch.

R160

LAMB SHANK

Oven braised lamb shank, Parmesan mash & red wine jus, served with homemade pumpkin fritters.

R195

OXTAIL

Slow-cooked, partially off the bone, Parmesan mash & red wine jus.

R190

BARLEY & BUTTERNUT RISOTTO

Served with goats cheese, tomato & fresh basil.

R140

PORCINI RISOTTO

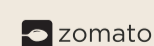
Slow cooked risotto, white wine, wild mushrooms & Parmesan.

R120

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LIKE US ON

LET'S GO BACK TO YOUR PLACE



Leather Aprons

Linen Napkins

Wooden Boards ~ Shoes ~ Steak Knife ~ Wine ~ Wine Glasses

THE DELI KOOP EN LOOP

* CHECK THE SHOP FOR OUR 7B GIFTS & HOMEWARE

* CHECK THE DELI FOR SOME TAKE-HOME TREATS