



# 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

<b>ON TAP</b>	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	14	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	13	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	60	ESPRESSO MARTINI	60
MOSCOW MULE	60	CRAZY BASIL	60
PORNSTAR MARTINI	60	LONG ISLAND ICE TEA	60

## SOFT DRINKS

<b>SODAS</b>	
200ml	20
300ml	21
<b>ROSE'S &amp; MIX</b>	
Lime & Soda	27
Passion & Soda	27
Cola Tonic & Soda	27
<b>ROCK SHANDY</b>	27
<b>SAN PELLEGRINO ICED TEA</b>	
Peach / Lemon	35
<b>TISERS</b>	
Appletiser / Grapetiser Red	29
<b>TOMATO COCKTAIL</b>	26
<b>RED BULL (250ml)</b>	38
<b>AQUABELLA WATER</b>	
Still / Sparkling (750ml)	32
Still / Sparkling (250ml)	15
<b>SAN PELLEGRINO/AQUA PANNA</b>	
250ml	27
750ml	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

## FRUIT BOX

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

## GIN & TONIC ~ HISTORY IN A GLASS

<b>GIN</b>	
BOMBAY SAPPHIRE GIN	22
AUTOGRAPH	45
HENDRICK'S GIN	40

HOPE SALT RIVER	25
MUSGRAVE ORIGINAL	30
INVERROCHE AMBER	25
WILDERERS	35
TRIPLE 3 THREE	25
BLOEDLEMOEN	39
MUSGRAVE ROSE	30

## CHOOSE YOUR TONIC

FITCH & LEEDES	20
BARKER & QUIN	40
BARKER & QUIN LIGHT	40
FEVER TREE	40

## ●B SIGNATURE G&Ts

A HIT OF HAPPINESS (citrus)	68
Ruby grapefruit, eureka lemon zest, tahiti lime wheel, ginger, lime leaf, Cape gooseberry.	
NEVER-ENDING SUMMER (berries)	68
Blueberries, strawberries, juniper berries, raspberries, naval orange, pink peppercorns.	

CANAL CRUISING (fresh)	68
Queen pineapple, naartjie, lemon grass, grape slices, juniper berries.	
RUMBLE IN THE JUNGLE (spicy)	68
Cinnamon bark, red jalapeno chilli, star anise, black pepper, naval orange wedges, pomegranate arils.	

## WHISKEY

BELLS	18
J&B RARE	16
JAMESON	29
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

## BRANDY

OLOF BERGH	12
RICHELIEU	14
KLIPDRIFT	14
KLIPDRIFT PREMIUM	26
OUDEMOLLEN RESERVE	18
<b>KWV</b>	
5 Year Old	17
10 Year Old	20
20 Year Old	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

## 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

## MCC

KLEINE ZALZE BRUT	265
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.	
SIMONSIG KAAPSE VONKEL BRUT ROSÉ	295
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.	

## FORTIFIED & DESSERT WINES

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

## BOURBON

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

## CHAMPAGNE

NICOLAS FEUILLATTE BRUT	850
Fresh white fruit aromas. Clean on the attack, delicate beads impart a fresh finish.	

## MOËT & CHANDON 1250

A style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.	
VEUVE CLICQUOT BRUT YELLOW LABEL	990
Fruity & structured. Rich creamy texture & bright acidity.	

## VODKA

SMIRNOFF	11
ABSOLUT	20
BELVEDERE	36
GREY GOOSE	38
CIROC	36

## 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 CLOSES 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.

R100

### SKAAPSTERTJIES

Lamb tails chargrilled & served with 7B barbeque sauce.

R110

### BONE MARROW

Oven-roasted bones with salsa verde & toasted crostini.

R105

### RITA'S MUSSELS

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

R90

### PERI PERI LIVERS

Pan fried chicken livers flambéed in brandy.

R70

### BEEF CARPACCIO

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

R100

## 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.

R130 - to share

### 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.

R95

### 7B SOUP

Oven roasted cauliflower, burned sage butter & maple bacon.

R75

### SMOKED SALMON TROUT

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

R105

### 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 R150  
500g R250

#### RUMP STEAK

300g R155  
500g R260

#### BEEF FILLET

200g R190  
300g R245

#### DRY AGED

#### NEW YORK CUT

600g R285

#### CÔTE DE BŒUF

600g R330

#### T-BONE

500g R265  
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

R30

SWEET POTATO MASH

R30

SWEET POTATO CHIPS

R30

WILTED BABY SPINACH

R25

TOMATO & ONION SALAD

R35

SIDE SALAD

R30

BAKED POTATO

R35

SEASONAL VEGETABLES

\*Served with a choice of 7B Tasty Additions.

### SAUCES

Béarnaise +R30 | Bordelaise +R30

Crushed Black Peppercorn +R30

Truffle Mushroom +R40 | Monkey Gland +R30

Oven-roasted Garlic +R30 | Jalapeño Cheese +30

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 served with a choice of one of the 7B Tasty Additions.

### 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 & pamesan shavings.

R265

### LAMB T-BONE CHOPS

3 x 150g T-bone chops.

R225

### PORK RIBS

Belgian loin ribs.

R205 | Half portion (500g)  
R360 | Full portion (1kg)

### GRILLED SPATCHCOCK CHICKEN

Local, free range chicken prepared the 7B way.

R170

## BURGERS

Served with 7B chips & onion rings.

### BELLA BURGER

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

R100

### BBR BURGER

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

R120

### VAN RIEBEECK

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

R140

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.

R190

### 1802 SCHNITZEL

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

R170

### LAMB SHANK

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

R210

### OXTAIL

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

R195

### BARLEY & BUTTERNUT RISOTTO

Served with goats cheese, tomato & fresh basil.

R140

### PORCINI RISOTTO

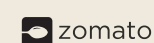
Slow cooked risotto, white wine, wild mushrooms & Parmesan.

R130

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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