

Festive Season

SET MENU

Starters:

Choice of

BEEF CARPACCIO WITH BALSAMIC GLAZE AND STRAWBERRIES

Paper-thin slices of raw beef fillet, drizzled with olive oil and balsamic crema, garnished with strawberries, rocket and shavings of parmesan cheese.

Or

BACON & CHERRY KISSES

Skewers of cherries wrapped in bacon and coated in a sticky BBQ and Cherry sauce.

Or

KNYSNA MUSSELS

Live Knysna mussels flown in weekly and cooked in a creamy chardonnay, garlic and mascarpone cheese sauce.

Or

ALMOND & CRANBERRY CAMEMBERT

Deep fried camembert cheese topped with cranberry ganache and roasted Almond flakes.



Valid 1st to 31st December 2020 • T's & C's apply

butcher block[®]
STEAKHOUSE

Mains:

All mains served with a choice of a side: chips, pap & chakalaka, rice, vegetables, salad, baked potato, mash

JALAPENO FILLET

300g Wet aged beef fillet, stuffed with mozzarella, cheddar & Jalapenos, wrapped in bacon and topped with a paprika infused butter.

Or

MASALA KAROO LAMB CHOPS

400g Karoo lamb chops, rubbed down with masala spice and flame grilled to your liking.

Or

FRESHLY CAUGHT DEBONED RED SLINGER (OR CATCH OF THE DAY)

From the hook to your plate, a whole Red, deboned and oven baked with fresh herbs, lemon and garlic butter.

Or

CHOICE CUT -PREMIUM WET AGED BEEF

300g Rump/ Sirloin steak wet-aged, chargrilled and basted with our unique basting unless otherwise requested.

Or

STICKY BBQ RIBS

Your choice of either Lamb, Beef or Pork Ribs chargrilled and smothered in our famous sticky sweet BBQ sauce.

For the Love of Sugar

(Patisserie Du Maroc hand-made desserts)

Choice

Death by Chocolate or Heavenly Bar
or Poison Apple mousse or Tropical Passion

R 420 pp