



A LA CARTE
MENU

A LA CARTE MENU



APPETIZERS

Garlic & Herb Focaccia R59
With garlic butter

Cheesy Garlic Focaccia R79
With mozzarella cheese & red onion marmalade

Soup of the day R69
Ask your Butlers Ambassador

Peri Peri Chicken Livers R85
With garlic & herb brioche

Butlers Poppers R85
Jalapeno peppers and cream cheese, wrapped in phyllo pastry and covered with panko crumbs.

7 Spiced Tempura Mushrooms R89
With pineapple salsa, pea & mint puree

Halloumi Sticks R95
Halloumi sticks, deep fried and served with a soy and sweet chili Asian sauce.

Cajun Dusted Calamari R95
With crispy heads & roasted garlic aioli

Lamb Ravioli R99
With tomato ragout, ginger spring onion glaze, coriander crumble & basil pesto

Mussel Pot R110
Steamed mussels in a creamy garlic, white wine and fresh herb sauce served with sourdough bread.

Thai Beef & Chicken Phyllo Baskets R115
Beef and chicken marinated in a Thai sweet chili sauce served in a phyllo basket.

Escargot Gorgonzola Snails R115
Confit snails in a garlic compound butter, oven baked with gorgonzola and served with sour dough bread.

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APPETIZERS

Buffalo Wings (5)

Basted with smokey BBQ or peri-peri sauce.

R115

Wholegrain Beef Carpaccio

With horseradish cream, parmesan arancini, balsamic reduction, parmesan shavings and crostini bread

R120

Asian Crumbed Prawns

With Asian slaw, smoked chili & ginger mayo

R120

Cheesy Prawn Bake

Smothered in a creamy cheese sauce and oven baked with a parmesan and mozzarella gratin.

R125

CHEFS SPECIALITIES

Stuffed Chicken Breast Fillet

Stuffed with feta & peppadews, served on a bed of creamy parmesan risotto, carrots, baby marrow ribbons, sautéed mushrooms and finished with creamy mushroom volute.

R165

Honey Glazed Pork Neck

With silky mash potato, seasonal vegetables and a mustard velouté

R175

Flame Grilled Baby Chicken

Marinated in peri peri or lemon and herb sauce and roasted in our pizza oven served with your choice of side.

R195

Confit Pork Belly

With mustard infused mash potato, stir fry vegetables & apple teriyaki sauce.

R210

Slow Braised Oxtail

Served on a bed of creamy mash potato and seasonal vegetables finished with a delicious red wine and tomato jus.

R235

Beef Short Rib (350g)

Sticky and delicious slow cooked tender beef short ribs served with creamy mash potato, seasonal veg and a red wine jus.

R235

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CHEFS SPECIALITIES

Rack of Lamb

R310

With a creamy tomato risotto, ratatouille vegetables & a rich sage jus.

Slow Braised Lamb Shank

R310

With parmesan infused mash potato, seasonal vegetables & thyme jus

Grilled Mediterranean Lamb Chops

R310

Marinated in delicious rosemary, garlic, lemon, and olive oil served with tzatziki and your choice of side.

FROM THE GRILL

Served with your choice of side, chips, baked potato, savory rice, mash, seasonal vegetables or salad.

| | 200g | 300g | 500g | |
|---|------|------|------|------|
| Fillet Steak | R199 | R239 | - | |
| Sirloin Steak | R135 | R195 | - | |
| Rump Steak | R135 | R195 | R315 | |
| 250g Rib Eye Steak | | | | R235 |
| 500g Prime Rib | | | | R249 |
| Pork Ribs Half Rack (400g) | | | | R169 |
| Pork Ribs Full Rack (800g) | | | | R249 |
| Grilled on an open flame with either a Peri Peri or barbeque glaze and served with your choice of starch. | | | | |

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BUTCHERS CHOICE

Beef Tornado

200g Beef fillet served on truffle mashed potatoes topped with mushrooms and red wine jus.

R239

Cheesy Jalapeno Steak

300g Rump/ Sirloin topped with jalapenos, streaky bacon and a cheddar cheese sauce.

R249

Caramalized Onion & Camembert Steak

300g Rump/ sirloin topped with melted camembert and a caramelized balsamic onion glaze.

R249

Surf & Turf Steak

250g Rib Eye steak topped with prawns and a creamy garlic sauce.

R269

Madagascan Bacon & Feta Pepper Steak

300g Rump/ Sirloin topped with streaky bacon, feta and a Madagascan green peppercorn sauce.

R359

The Tomahawk Steak (600g)

Sometimes known as the cowboy steak, a prime cut of Tomahawk Ribeye is undoubtedly a steak for a king

R359

TOPPINGS

| | |
|-------------------------|-----|
| Thermidor Sauce | R39 |
| Bacon Jalapeno sauce | R39 |
| Mushroom & Cheddar | R49 |
| Biltong & Blue Cheese | R49 |
| Chorizo, Bacon & Cheese | R49 |
| Marmalade & Camembert | R49 |
| Cheesy Prawn Sauce | R49 |

SAUCES

| | |
|-----------------------|-----|
| Lemon/Garlic Butter | R30 |
| Red Wine Jus | R39 |
| Mushroom Sauce | R39 |
| Pepper Sauce | R39 |
| Cheese Sauce | R39 |
| Garlic & Parmesan | R39 |
| Madagascan Peppercorn | R49 |
| Blue Cheese | R49 |

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SIDE ORDERS

| | | | |
|--------------------|-----|-------------------|-----|
| Baked Potato | R25 | Onion Rings | R25 |
| Mash Potato | R35 | Seasonal Veg | R45 |
| Fresh Cut Chips | R40 | Roasted Butternut | R45 |
| Side Salad | R45 | Creamy Spinach | R45 |
| Over the Top Fries | R59 | | |

with streaky bacon, creamy cheese
sauce and mature cheese

CURRIES

**All curries are served with steamed basmati rice,
poppadum & condiments**

| | |
|--------------------------------|------|
| Seasonal Veg Curry | R139 |
| Beef Vindaloo Curry | R149 |
| Butter Chicken Curry | R159 |
| Durban Chicken Curry | R159 |
| Durban Lamb Curry | R169 |
| Red Thai Chicken & Prawn Curry | R169 |

FROM THE SEA

| | |
|--|-------------|
| Grilled Falkland Calamari (300g) | R199 |
| With either Peri Peri or lemon & herb sauce, served with crispy heads, roasted garlic aioli, and a choice of starch. | |
| Grilled Kingklip Royale | R249 |
| With a prawn & lemongrass risotto, sautéed leeks and broccoli, finished with a caper, fennel & lemon fumet. | |

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FROM THE SEA

Baby Kingklip (400g) R299

Grilled in a lemon butter sauce and served with your choice of starch

Baby Kingklip & Prawns R369

Baby Kingklip grilled in a lemon butter sauce, with four Queen Prawns, served with savory rice

Line Fish Thermidor R259

Pan seared line fish served with pea crushed potatoes & seasonal vegetables topped with a prawn & mushroom thermidor sauce.

Cajun Crusted Norwegian Salmon R299

With pickled ginger & sesame rice cake, stir-fried vegetables & coconut laksa sauce.

Norwegian Salmon & Prawns R399

Norwegian Salmon grilled in a lemon butter sauce, with four Tiger Prawns and served with savory rice

Crumbed Prawns (8) R240

With savoury rice, lemon butter sauce & roasted garlic aioli.

Grilled Queen Prawns (10) R259

With Peri Peri or lemon & herb sauce, savory rice, roasted butternut & creamy spinach.

Grilled King Prawns (10) R299

with Peri Peri or lemon & herb sauce, savory rice, roasted butternut & creamy spinach.

COMBOS & BOARDS

Chicken & Prawn Platter for 1 R259

Half baby chicken and 4 Queen prawns served with a choice of side.

Chicken & Rib Platter for 1 R299

Half baby chicken and 400g pork ribs served with a choice of side.

Rib & Wings R299

Pork Ribs 400g served with 5 Chicken drumettes, either Peri Peri or barbeque sauce with your choice of starch.

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COMBOS & BOARDS

Meat Platter for 1

R299

Rump 200g, short rib 200g, beef woks and served with our homemade bread and your choice of side.

Rib & Prawn Platter

R325

400g Pork Ribs, 4 grilled prawns served with lemon and herb sauce and savory rice.

Butlers Seafood Boards (serves 4)

R999

Baby Kingklip, 10 king prawns, 2 portions calamari grilled or fried, 10 crumbed prawns, creamy garlic mussels served with grilled Mediterranean vegetables, savory rice, Greek salad and a lemon butter sauce.

Butlers Meat & Chicken Board (serves 4)

R999

Rump Steak, Full baby chicken, Boerewors, Beef kebabs, Chicken Kebabs, Beef short rib, Pork Ribs.
Served with pap & sauce, sambals & homemade bread rolls.

PIZZAS

Thin crispy pizza cooked in a stone base oven
Gluten – free base extra charge R25

Margherita

R89

Napolitana based pizza, topped with mozzarella.

Hawaiian

R115

With pineapple & ham

Veggie Pizza

R120

With artichoke, black & green olives, mixed peppers and avocado

Feta, Avo & Butternut

R120

With feta, avo and butternut topped with wild rocket

Butter Chicken Pizza

R129

Butter chicken curry topped with crispy onion rings and a fresh coriander tzatziki.

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PIZZAS

BBQ Steak

R129

With steak strips, caramelized onions and topped with a garlic and horseradish aioli.

Pepperoni

R129

With pepperoni, onions, red peppers, black olives and garlic.

Barbeque Style Chicken

R135

With marinated chicken breast, mushrooms & avocado

Brie & Bacon

R139

With Brie, bacon and cranberry sauce

Bacon, Feta & Avo

R139

With bacon, feta, avo and peppadews drizzled with basil pesto.

Jeeves Pizza

R145

With beef mince, Italian sausage, jalapenos, red onion marmalade & barbeque sauce

PASTAS

**A choice of penne, linguine, spaghetti or tagliatelle
Gluten Free pasta R15**

Alfredo

R120

Ham, mushrooms, onion, garlic & white wine finished with parmesan cheese

Bolognese

R120

slow cooked beef ragu in a napoli sauce

Chicken & Chorizo

R139

With roasted tomatoes, basil pesto & parmesan shavings

Penne Picanti

R139

Bolognese, with ginger, brandy, chili, garlic and cream served with penne.

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PASTAS

Beef & Mushroom

R149

With caramelized onion, mushrooms, steak strips & creamy tomato reduction, with a hint of chili.

Seafood Marinara

R159

With line fish, calamari tubes and mussels in a creamy tomato reduction.

Prawn Aglio Olio

R199

With sautéed onions, garlic and chili, in olive oil, topped with parsley and parmesan shavings on a bed of linguini.

BUTLERS GOURMET BURGERS

Either beef or chicken served with fries, onion rings and a truffle mayo.

All burgers are served on a sesame seeded brioche bun, with burger relish, lettuce, tomato, gherkins and pickled red onions.

Burger patties are grilled on an open flame and basted with our famous basting.

Butlers Burger

R99

Original beef or chicken burger.

Cheese Burger

R115

Burger patty topped with melted cheddar and a creamy three cheese sauce.

Saucy Burger

R120

A burger patty with your choice of cheese, mushroom or pepper sauce.

Bacon & Cheese Burger

R125

Burger patty with bacon & cheddar cheese

Bacon, Egg & Cheese Burger

R129

Burger patty topped with a fried egg, crispy bacon and melted cheddar.

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BUTLERS GOURMET BURGERS

Jeeves Burger

Burger Patty topped with sliced jalapeno, crispy bacon and creamy cheese sauce

R129

Brie, Bacon & Cranberry Burger

Topped with brie, streaky bacon and a cranberry coulis.

R139

Double Up Burger

Double burger patty topped with bacon and melted cheddar cheese.

R149

SALADS

Greek Salad

A basic green salad, prepared the traditional way with onions Danish feta, olives and tomatoes

R95

Caesar Salad

A Caesar salad is a green salad served with croutons dressed with lemon juice, olive oil, and eggs. Dressing of anchovy's garlic and Parmesan savings.

R119

Roasted Butternut & Halloumi Salad

With mixed baby leaf salad, plum cherry tomatoes, red onion, soused cucumber, honey & mustard dressing

R129

Avocado Caprese Salad

Fresh Mozzarella cheese, fresh basil, ripe red tomatoes and Avo

R129

Grilled Cajun Chicken Salad

With mixed baby leaf salad, peppers, carrots, roasted walnut, avocado & citrus

R135

Grilled Calamari Salad

With mixed baby leaf salad, grilled calamari, plum cherry tomatoes, red onion, soused cucumber and drizzled with a fresh lemon, caper vinaigrette dressing.

R145

Smoked Salmon Salad

Smoked salmon, cream cheese, silky avocado and a bright Dijon honey vinaigrette

R149

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VEGETARIAN & VEGAN

Lentil Cottage Pie

R99

Black lentils cooked in a napolitana sauce with ratatouille veg, topped with mash and finished in our pizza oven.

Roasted Cauliflower Steak

R129

With sliced toasted almond flakes, garlic, lemon, and pecorino cheese.

Spinach Ricotta Ravioli

R129

Ravioli filled with creamy ricotta, spinach, Parmigiano cheese and a touch of spice.

Butlers Stuffed Mushrooms

R129

Mushrooms stuffed with fresh crunchy veg and Parmesan cheese

Forest Mushroom Risotto

R129

With sautéed shallots, garlic thyme, truffle butter & parmesan shavings

Spinach Gnocchi

R129

Spinach gnocchi with a burnt sage butter sauce, a twist on traditional potato gnocchi.

Wrapped Brinjal Cannelloni

R129

With spinach, mushroom and butternut filling wrapped in grilled eggplant & baked.

Melanzane Alla Parmigiano

R139

With eggplant, confit tomatoes, baby marrow, roasted mixed peppers and Napolitano sauce topped with melted mozzarella.

Creamy Blue Cheese Gnocchi

R139

With a creamy blue cheese sauce.

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DESSERTS

Sorbet of the Day

Ask your Butlers Ambassador

R69

Classic Brandy Snaps

With vanilla ice cream, crushed meringue & berry coulis

R69

Decadent Chocolate Brownie

With white chocolate mousse, candy orange segments & mango coulis

R69

Lemongrass Infused Panna Cotta

With macerated strawberries, crystalized white chocolate & peanut brittle

R69

Vanilla Pod Creme Brulee

With hazel nut & chocolate biscotti, Chantilly cream & fine cut fruit salad

R69

Baked Chocolate Fondant

With white chocolate, mixed berry compote & coffee ice cream

R69

Cake of The Day

Ask your Butlers Ambassador

R79

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BUTLERS KIDDIES

Children 12 years and under

| | |
|--|------------|
| Chicken Strips With chips & cheese sauce | R65 |
| Spaghetti Bolognese With ground beef & parmesan cheese | R65 |
| Macaroni & Cheese With béchamel sauce & cheddar | R65 |
| Bambinos Hake Grilled Hake & tartar sauce served with chips | R65 |
| Margherita Pizza With Napolitano & mozzarella | R65 |
| Regina Pizza With mushroom & ham | R65 |
| Hawaiian Pizza With pineapple & ham | R65 |
| Bambino Burger Beef Burger served with chips | R70 |
| Chicken Burger Grilled or Crumbed chicken breast served with chips | R70 |
| Riblets Sticky barbeque ribs with chips | R70 |