



CAPE TOWN LODGE HOTEL THE FAMOUS BUTCHERS GRILL

Butchers Block

All steaks are coated with olive oil and finished with our speciality mixture of coarse black pepper, mustard seed & salt, or bbq basting

HOW TO ORDER YOUR STEAK

RARE:	Horns and hair off - the simpler the better: succulent and filled with superb flavour.
MEDIUM RARE:	Settling down - gently cooked on the outside, with fine flavours intact.
MEDIUM:	Still delicately pink in the centre, with some of the original flavour.
MEDIUM WELL:	Cooked to perfection - but drying out, and the flavour diminished.
WELL DONE:	Finish en klaar (not recommended by our chefs).

	<u>MRS 250g</u>	<u>MR 350g</u>	<u>POUND 450g</u>
	<u>BEEF</u>		
SIRLOIN	100	115	135
RUMP	100	115	135
BEEF FILLET	120	145	175
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T-BONE	500g	135	
SPARE RIBS	600g	105	

all main courses are served with vegetables and a choice of mash, wedges, chips or baked potato.

Side Orders

battered onion rings	25	panfried mushrooms	32
sautéed onions	22	garlic roll	20

Sauces, Butters and Toppings

black pepper, blue cheese, monkey gland, mushroom or garlic sauce	21
garlic or lemon butter	12
avo, sliced biltong and mushroom sauce	28
roasted feta cheese, garlic cloves, cherry tomatoes and rosemary.	22

{A SERVICE CHARGE OF 10% WILL BE ADDED TO TABLES OF 4 AND MORE.}



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Starters

Butchers' Bark or Bite 44

strips of beef in a spicy portuguese sauce, prepared mild or hot.

Chicken Wings 46

grilled chicken wings brushed with a bbq basting and served with sweet chilli sauce.

Deep Fried Camembert 48

crumbed, deep-fried and served with cranberry or sweet chilli jam and melba toast.

Snails 45

snails in garlic butter topped with blue cheese, served with homemade bread.

Soup of the Day 39

chef's choice of soup served with homemade bread.

Deep Fried Calamari Strips 44

stripped calamari crumbed and deep fried, served with tartare sauce.

Avo Ritz 54

shrimps, seafood mayonnaise and avocado.

African Sushi 58

a basket of biltong!

Nacho's 44

nacho's topped with cajun chicken, sour cream, sasla and cheese.



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Salads

Greek Salad 49

an old favourite.

Roquefort Salad 48

seasonal salad consisting of raddicchio, endives and watercress with chopped pieces of golden delicious apples and roquefort cheese and drizzle with our famous roquefort salad dressing.

BBQ Steak Salad 44

seasonal salad with medium grilled barbeque basted steak.

Smoked Chicken & Avo Salad 48

slices of avocado and smoked served along with endives and watercress drizzled with a mango vinaigrette.

Years of Experience

Beef Stroganoff 90

pan-fried strips of beef with peppers, mushrooms and onions in a creamy pepper sauce.

Fillet with a Song 137

medallions of beef or ostrich pan-fried in butter, brandy and black pepper, topped with a pepper sauce.

Lamb Chops 131

tender lamb chops flame grilled to perfection.

Oxtail with Guinness 138

oxtail braised in guinness and served with mash potatoes.

Trio of Beef 120

medallions of rump, sirloin & fillet served with barbeque basting, mixed peppers and mushrooms.



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Lamb Shank 127

lamb shank slow roasted with baby onions, carrots, topped with a red wine sauce.
served with mash potatoes.

Butchers' Burger 69

our butchers' burger comes with your choice of topping or sauce.
- avo, sliced biltong and mushroom sauce.
- roasted feta cheese, garlic cloves, cherry tomatoes and rosemary.

Feta Linguine with Basil Pesto 67

linguine pasta with feta, garlic, peppers and rocket, topped with basil pesto.

Vegetarian Platter 79

the famous veg, side salad, pan fried mushrooms, battered onion rings &
baked potato with sour cream.

Fish & Feather

Linefish 110

fish of the day with your choice of lemon or garlic butter.

Kingklip 127

your choice of kingklip grilled and served with lemon or garlic butter.

Sole 123

mouth watering sole cooked to perfection, served with your choice of
lemon or garlic butter

Seafood Platter 190

seafood platter with linefish, mussels, prawns, calamari steak and served
with rice and a choice of garlic or lemon butter.

Golden's Prawns 125

12 queen prawns grilled and served with a choice of savoury rice or salad, topped with
lemon butter or garlic butter.

Deep Fried Calamari Strips 96

a double portion of stripped calamari, crumbed and deep fried, served with
tartare suace.

Baby Spatchcock 94

whole baby chicken grilled the way you like it, either lemon & herb,
bbq or peri peri.

Chicken Pasta 77

linguine pasta with chicken, mushrooms, peppadews, feta & spinach.



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Desserts

Sticky Toffee Pudding 39

warm date pudding drenched in caramel sauce.

Famous Chocolate Orgasm 37

a dense baked chocolate mousse, topped with a rich dark chocolate sauce.

Chocolate Mousse 38

fluffy dark chocolate mousse served with ice cream or cream.

Crème Brûlée 39

a rich baked vanilla double-cream, topped with a thin layer of caramelised sugar.

Ice Cream & Chocolate Sauce 35

rich vanilla ice cream drenched with thick hot chocolate sauce.

Speciality Coffees & Dom Pedros

26 each.

amaretto & frangelico
amarula, kahlua & brandy
cointreau coffee

jamaican coffee
irish coffee
KWV 10 year coffee

kahlua dom pedro
whiskey dom pedro
kahlua & peppermint

Hot Beverages

coffee / decaf	12	cappuccino	17	tea	12
café latte	17	espresso single	11	ceylon, rooibos & earl grey	
hot chocolate	15	espresso double	15		