

BUTLERS BISTRO

ALA CARTE MENU



APPETIZERS

Cheesy Garlic Focaccia With mozzarella cheese & red onion marmalade	R7
Peri Peri Chicken Livers With garlic & herb brioche	R8
Butlers Poppers Jalapeno peppers and cream cheese, wrapped in phyllo pastry and covered with panko crumbs	R8
7 spiced Tempura Mushrooms	R8
With pineapple salsa, pea & mint puree	
Halloumi Sticks	R9
Halloumi sticks, deep fried & served with a soy & sweet chili Asian sauce	
Cajun Dusted Calamari	R9
With crispy squid heads & roasted garlic aioli	511
Mussel Pot Steamed mussels in a creamy garlic, white wine & a fresh herb sauce served with homemade bread	R11
Escargot Gorgonzola Snails Confit snails in a garlic compound butter, oven baked with Gorgonzola & served with homemade bread	R11
Wholegrain Beef Carpaccio	R12
With horseradish cream, parmesan arancini, balsamic reduction, parmesan shavings & crostini bread	
	R12
Asian Crumbed Prawns With Asian slaw, smoked chili & ginger mayo	
Prawn & Avo Roulade	R12
Cheesy Prawn Bake	R12
Smothered in a creamy cheese sauce & oven baked with a parmesan & mozzarella gratin	



SALADS

Greek Salad A basic green salad, prepared the traditional way with onions, Danish feta, olives & tomatoes	R95
Roasted Butternut & Halloumi Salad	R129
With mixed baby leaf salad, plum cherry tomatoes, red onion, soused cucumber, honey & mustard dressing	
Grilled Cajun Chicken Salad	R135
With mixed baby leaf salad, plum cherry tomatoes, red onion, soused cucumber, honey & mustard dressing	
Grilled Calamari Salad With mixed baby leaf salad, plum cherry tomatoes, red onion, soused cucumber & drizzled with fresh lemon & caper vinaigrette dressing	R145

VEGETARIAN & VEGAN

Butlers Stuffed Mushrooms Mushrooms stuffed with fresh ratatouille veg and parmesan cheese	R129
Forest Mushroom Risotto With sauteed shallots, garlic thyme butter & parmesan Shavings	R129
Spinach Gnocchi Spinach Gnocchi with burnt sage butter sauce, a twist on traditional potato gnocchi	R129
Melanzane Alla Parmigiano With eggplant, confit tomatoes, baby marrow, roasted mixed peppers & Napolitano sauce topped with melted mozzarella	R139
Aubergine cannelloni With spinach, mushroom & butternut filling wrapped in a grilled eggplant & backed	R135



BUTLERS CHOICE

R165	
R210	
R310	
R310	
	R210 R310

CURRIES

Seasonal Veg Curry	R139
Butter Chicken Curry	R159
Durban Lamb Curry	R169
Red Thai Chicken & Prawn Curry	R169
All Curries are served with steamed basmati rice, poppadum & condiments	



FROM THE GRILL

	200G	300G	500G	Grilled on an open flame with either a Salt n
Fillet Steak	R199	R239	-	Pepper or Barbeque glaze
Sirlion Steak	R135	R195	-	& served with your choice of starch
Rump Steak	R135	R195	R315	
Pork Ribs (400g)				R169
Pork Ribs (800g)				R249
250g Rib Eye Steak				R235
Beef Tornado				R249
200g Beef fillet served with ma mushrooms & red wine jus	shed potato, to	pped with		
500g Prime Rib				R249
Surf 'n Turf 250g Rib Eye steak topped with prawns & a creamy garlic	sauce			R299

TOPPINGS/SAUCES

Lemon/ Garlic Butter **R30 Red Wine gravy R39 Mushroom Sauce** R39 **Cheese Sauce R39** Madagascan Peppercorn R49 R49 **Blue Cheese** Chorizo, Bacon & Cheese R49 R49 Red Onion Marmalade & Camembert

Onion Rings R25 **Baked Potato** R25 Mashed potato R35 Fresh Cut Chips **R40 Savoury Rice** R45 Side Salad R45 Creamy Spinach R45 Seasonal Veg R45 **Roasted Butternut** R45

SIDE ORDERS



FROM THE SEA

Grilled Falkland Calamari (300g) With either Peri Peri or lemon & Herb sauce, served with crispy squid	R199	
heads, roasted garlic aioli, and a choice of starch Crumbed Prawn (8) With savoury rice, lemon butter sauce & roasted garlic aioli	R240	
Grilled KingKlip Royale With a Prawn & lemongrass risotto, sauteed leeks & broccoli, finished with a caper, fennel & lemon fument	R249	
Line Fish Thermidor Pan seared line fish served with pea crushed potatoes & seasonal vegetables topped with a prawn & mushroom thermidor sauce	R259	
Grilled Tiger Prawns (10) With Peri Peri or lemon & herb sauce, savory rice, roasted butternut & creamy spinach	R259	
Baby Kingklip (400g) Grilled in lemon butter sauce & served with your choice of starch	R299	
Cajun Crusted Norwegian Salmon With pickled ginger & sesame rice cake, stir-fried vegetables & coconut laksa sauce	R299	
Butlers Seafood Boards (serves 4) Baby Kingklip, 10 Tiger prawns, 2 portions calamari grilled or fried, 10 crumbed prawns, creamy garlic mussels served with grilled Mediterranean vegetables, savoury rice, Greek salad and a lemon butter sauce	R1250	

Add 4 Headless Prawns for	R89
Add 150g of Calamari for	R79
Add 160g Mussels for	R69



PASTAS

Alfredo Ham, mushrooms, onion, garlic & white wine finished with parmesan cheese	R120
Bolognaise Slow cooked beef ragu in a napoli sauce	R120
Chicken & Chorizo With roasted tomatoes, basil pesto & parmesan shavings	R139
Beef & Mushroom	R149
With caramelized onions, mushrooms, steak strips & creamy tomato reduction, with a hint of chili	
Seafood Marinara With line fish, calamari tubes & mussels in a creamy tomato reduction	R159
Prawn Aglio Olio With sauteed onions, garlic & chili, in olive oil, topped with parsley & parmesan shavings on a bed of linguine	R199
A choice of penne, Linguine, or tagliatelle	

Gluten free pasta R15

BUTLERS GOURMET BURGERS

Butlers Burger Original beef or chicken burger	R99
Cheese Burger Burger patty topped with melted cheddar and a creamy three cheese sauce	R115
Jeeves Burger Burger Patty topped with sliced jalapeno, crispy bacon & creamy cheese sauce	R129
Brie, Bacon & Cranberry Chicken Burger Topped with Brie, Streaky bacon & cranberry coulis	R139

Either beef or chicken served with fries, onion rings & pink mayonnaise. All burgers are served on a sesame seeded bun, with burger relish, lettuce, tomato, gherkins & pickled red onions. Burger patties are grilled on an open flame & basted with our famous basting



PIZZAS

	Thin crispy pizza baked to golden brown in our traditional stone base oven	
	Gluten – free base an extra charge of R25	
N	Margherita	R89
	Japolitana based pizza, topped with mozzarella	nee
L	lawaiian Pizza	R115
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V	Vith pineapple & ham	
6	Cota Ava S Puttarput	R115
	Feta, Avo & Butternut	
V V	Vith feta, Avo & butternut topped with wild rocket	
B	Butter Chicken Pizza	R129
	Butter chicken curry topped with crispy onion rings & a fresh coriander	
	zatziki	
B	BBQ Steak	R129
	Vith steak strips, caramelized onions & topped with a garlic & horseradish	RIZJ
	nioli	
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D	Parhaqua Style Chickon	R135
	Barbeque Style Chicken Vith marinated chicken breast, mushroom & Avo	
V	with mannated chicken breast, mushroom & Avo	
B	Bacon, Feta & Avo	R139
	Vith bacon, feta, Avo & peppadews drizzled with basil pesto	KIJJ
V	with bacon, leta, Avo a peppadews anzzied with basil pesto	
	Jeeves Pizza	R145
-	Vith beef mince, Italian sausage, jalapenos, red onion marmalade &	
	parbeque sauce	
D		

Extra toppings	
Extra Feta	R20
Extra Avocardo	R30
Extra Mozzarella	R20
Extra Olives	R20
Extra Crispy onion	R20



DESSERTS

Mango Sorbet	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	R69
With white chocolate, mixed berry compote & coffe ice cream	

DRINKS MENU

Cappuccino	R37
Latte	R34
Americano	R30
Hot Choc	R30
Red Cappuccino	R30
Teas	R30
Dom Pedros Either Amarula or Khulula	R59
Irish Coffee Served with Tullamore dew	R59



BUTLERS KIDDIES

Children 12 years and under

Chicken Strips With chips & cheese sauce	R65
Bolognaise With ground beef & parmesan cheese	R65
Macaroni & Cheese With bechamel sauce & chedder	R65
Margherita Pizza With Napolitano & mozzarella	R65
Regina Pizza With mushroom & ham	R65
Hawaiian With pineapple & ham	R65
Bambino Burger Beef or chicken burger served with chips	R70
Riblets Sticky barbeque ribs with chips	R70