

STARTER TAPAS PLATES

BREAD BOARD FOR 2 ✓ Soft naan breads, toasted garlic focaccia, hummus	55
JALAPEÑO CHEESE BALLS ✓ Melted jalapeño, smoked paprika cheese balls, chipotle mayo	85
ROAST BUTTERNUT SOUP ✓ Roast butternut, pumpkin, garlic, thyme soup croutons, seed sprinkle & crème fraiche, toasted bread	75
SALDANHA BAY OYSTERS SQ <i>(Medium or large oysters depending on availability)</i> Cultivated oysters, lemon & classic mignonette dressing	
LOCAL BABY SQUID 115 Deep fried baby squid, szechuan pepper, roast pineapple smoked chilli, sticky ginger glaze	
GREEN THAI MUSSELS 115 Saldanha Bay mussels, green Thai coconut curry sauce, crusty bread	
TEMPURA PRAWNS 125 Tempura battered prawns, ponzu aioli, chilli coriander & spring onion	
CAESAR CHICKEN CROQUETTES 85 Pulled chicken, parmesan, roasted onion, herbs caesar dressing	
CHICKEN LIVERS 95 Creamy Peri Peri chicken livers, toasted crostini	
SNAILS & ROAST BONE MARROW 125 Garlic & parsley butter snails, roast bone marrow creamy gorgonzola catalan, bruschetta	
SEARED BEEF FILLET CARPACCIO 135 Seared beef fillet carpaccio, rocket, truffle aioli roast garlic & lemon olive oil, shaved pecorino cheese	

INSPIRED CARNIVORE DISHES

CLASSIC BOURBON BBQ BURGER 165 Homemade BBQ burger, grilled bacon, melted feta chipotle slaw, smoked mayo, sesame seed bun & rustic chips	
CHICKEN TIKKA MASALA CURRY 195 Slow cooked chicken breast, spiced tikka masala curry sauce fragrant basmati rice, fried onion rings, raita, poppadom	
KAROO OSTRICH FILLET 220 Grilled ostrich fillet, roast sweet garlic mash sautéed greens, merlot & mushroom sauce	

SALADS

ITALIAN GARDEN SALAD ✓ 110 Marinated cocktail tomatoes, cucumber, broccoli florets olives, red onion, basil, rocket & mixed leaves grated pecorino cheese	
RAINBOW SALAD ✓ 115 Fresh cut vegetables, edamame beans, cucumber, kale, rocket roasted peanuts, sesame seeds, Asian dressing	
CAPRESE SALAD ✓ 135 Fresh Italian mozzarella, marinated tomato, basil pesto & balsamic glaze	
GREEK SALAD ✓ 60 / 135 Mixed leaves, cucumber, tomato, feta cheese olives & house dressing	
FRENCH SALAD ✓ 60 / 135 Heritage tomato, mixed leaves, cucumber red onion & house dressing	
CHOICE OF ADD ON SIDES	
Grilled lemon chicken breast	50
125 gram fresh local grilled squid	85
4 Large grilled butterflied prawns	90

GARDEN DISHES

LINGUINE AGLIO ✓ 110 Chilli, roast garlic, fresh herbs, sun blushed tomatoes, fried courgette, grated parmesan	
add 125g fresh local grilled squid	85
add 4 butterflied prawns	90
RUSTIC TOMATO & TORN MOZZARELLA PASTA ✓ 155 Penne pasta, rustic tomato garlic ragu, pecorino cheese, basil heritage tomatoes, fresh torn Italian mozzarella	
PANCH PHORAN VEGETARIAN CURRY ✓ 165 Fried masala potatoes, dhal, chickpea & cauliflower Indian 5 spice coconut curry sauce, fragrant basmati rice fried onion rings, poppadom	

GRILLED SIRLOIN STEAK 225 350g Grilled sirloin steak, roast bone marrow rustic chips & Asian slaw	
KAROO LAMB CHOPS 280 360g Grilled lamb chops, roasted garlic potatoes sun blushed tomatoes, crème fraiche & rocket fresh chimichurri dressing	

FRESH FISH & SEAFOOD

TEMPURA PRIME HAKE 165 Fresh battered prime hake fillet, tartar sauce, lemon, rustic chips or side Greek salad	
CHARRED CORN & PRAWN RISOTTO 195 Charred sweet corn & basil risotto, glazed deshelled prawns sauce Américaine	
MIRIN GLAZED LINE FISH 195 Pan fried linefish, blistered heritage tomatoes, sautéed seasonal vegetables, Asian drizzle	
GRILLED PATAGONIAN CALAMARI 220 Chimichurri baby squid, roasted garlic potatoes, sun blushed tomatoes, crème fraiche & rocket	
SEAFOOD LINGUINE 250 Seafood linguine, deshelled prawns, baby squid mussels, white wine, cream, garlic, prawn bisque smoked chilli flakes & gremolata	
SEAFOOD CURRY 280 Bengalese seafood curry, gurnard, prawns, mussels fragrant basmati rice, tomato sambal & poppadom	
SEAFOOD PLATTER FOR 1 PERSON 395 Pan fried linefish, 3 paprika buttered prawns, deep fried local baby squid, green Thai mussels, fragrant basmati rice, rustic chips garlic aioli & lemon butter	

SEA TO LAND

REEF & BEEF BURGER 185 Homemade beef burger, rock shrimp, prawn moyo, lettuce tomato, red onion, sesame seed bun & rustic chips	
SURF N TURF 285 200g Grilled sirloin steak, 2 large prawns, deep fried local baby squid, thermidor sauce, rustic chips & Asian slaw	

SIDES & SAUCES

Rustic chips	45	SAUCES	
Sweet potato chips	45	Creamy mushroom & merlot	40
Basmati rice	40	Whiskey & green peppercorn	40
Seasonal vegetables	55	Classic thermidor sauce	40
Asian slaw	45	Chimichurri	40
Bone marrow	35		

CLASSIC COCKTAILS

BLOODY MARY

A classic mix of vodka, tomato cocktail, worcestershire sauce, tabasco & pepper

MARGARITA

A tantalizing blend of El Jimador Reposado Tequila, Triple Sec & lime juice

CLASSIC MOJITO

Stripped down to just the bare essentials, rum, lime juice, sugar soda water & mint

FROZEN STRAWBERRY DAIQUIRI

Another classically refreshing blend of white rum & strawberry

PINA COLADA

Puerto Rico classic, rum, pineapple, coconut cream

COSMOPOLITAN

Lip Smackingly sweet and sour. A classic made from Citron infused vodka triple sec, fresh lime and cranberry juice, shaken not stirred

SPICED BLACK FOREST WHISKEY SOURS

Jack Daniel's Fireball whiskey remade for a winter's night with flavors of cinnamon lime, black cherry and egg white (vegan optional)

LITCHI FIZZ

A fruity champagne cocktail bursting with fresh litchi & hints of rosewater

90

95

95

95

95

95

95

95

BASIL SMASH

A creative combination of basil & citrus flavours paired with our refreshing gins

MALIBU & MANGO MOJITO

Revamped classic using coconut white rum, fresh lime and sweetly muddled mango with hints of mint

LONG ISLAND ICE TEA

A delicious and refreshing cocktail made with triple sec, vodka, gin El Jimador Blanco tequila and white rum

OLD FASHIONED MONARCH

Woodford Reserve, a Kentucky straight bourbon, offers you the ultimate gentleman's drink. Smooth textured and elegant

APEROL SPRITZ

A thirst quencher of note - sparkling wine, aperol, fresh orange slices and a dash of soda

KYOTO SOURS

Traditional Japanese Wooded Shōchū shaken with freshly squeezed grapefruit juice sugar syrup and egg white for a perfect umami sensation

CHŪHAI

Japanese Rice Shōchū served with freshly squeezed orange juice, sugar syrup and soda water for a seamless highball cocktail

95

105

110

115

125

125

125



TAPAS PLATES

SALADS

COMFORT FOOD

COCKTAILS

NO ABV COCKTAILS

MANGO MOJITO

A revitalizing cocktail of sweet muddled mango, coconut white rum, fresh lime mint and topped with soda water

APPLE GINGER SNAP

Freshly muddled ginger and cloudy apple juice will leave you revitalized on a hot summer's day

CUDDLES ON THE BEACH

A combination of orange and cranberry juice paired with a peach syrup

STEELWORX

Cola tonic, ginger ale, soda water & dash of Angostura bitters

ROCK SHANDY

Lemonade, soda water & a dash of angostura bitters

BRENTON SHORES

Light and refreshing notes of Elderflower with lemon and cherry

68

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RESTAURANT GROUP

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