

menu



FROM THE SEA

TEMPURA HAKE FILLET with rustic chips **R125**
or with salad **R135** Served with
crispy onion rings, tomato chutney, tartar sauce

GOLDEN CRISPY CALAMARI STRIPS with rustic chips
R120 or with salad **R130** Deep fried calamari, lemon
wedges, crispy greens & rustic chips

LINE FISH OF THE DAY R180 – R230
Fresh line fish fillet, parsley, lemon & pecorino crust,
seasonal vegetables, creamy potatoes baked in the oven

FRAGRANT SEAFOOD CURRY R160
Cooked in a mild blend of coconut milk and Asian spices
served with basmati rice, chapatis & pineapple chutney

LOCAL MUSSELS OUR WAY R155
Served with crispy bacon, orange infused cream,
herb & garlic ciabata



VEGETARIAN / VEGAN

TOFU KATSU CURRY R125
Healthy & comforting - crispy panko covered tofu, a
coconut & Asian inspired curry sauce with fragrant
basmati rice, pineapple chutney and a chapati

BROWN MUSHROOM & BEAN BURGER R110
Mushroom & beans, egg plant, tomato,
served on a housemade sesame bun with red onion jam
and house barbeque sauce, side of twice cooked
rustic chips



LITTLE FEET

BEEF MEATBALLS R80
Tomato & basil sauce with pasta

BREADCRUMBED CHICKEN FILLET STRIPS R85
Served with chips

CAPTAIN'S FISH FINGERS R85
Hake fish fingers & chips

MARGHERITA R60
Kiddies small pizza



FROM THE LAND

GOURMET BEEF BURGER R120
Beef & streaky bacon served on a housemade sesame
bun with red onion jam and house barbeque sauce, side
of twice cooked rustic chips

MISO & GINGER BRAISED PORK BELLY R145
Aromatic slow cooked pork belly served with a pork
cabbage dumpling, creamy potato mash, braised red
cabbage and a flavor packed ginger,
pork & apple cider glaze

250G FREE RANGE BEEF RIBEYE R230
Aged minimum 28 days. Mushroom sauce, fine green
beans, creamy potatoes baked in the oven

CHICKEN CAESAR SALAD R110
Served with focaccia strips



DESSERTS

CRÈME BRULÉE R55
Vanilla crème brulee served with short
breads & candied orange peel

HOMEMADE LEMON CHEESECAKE R65
Served with a drizzle of fresh
passion fruit syrup

DECADENT CHOCOLATE CAKE R65
Served with Cointreau oranges and vanilla
bean ice cream (gluten free)

WAFFLES R60
Waffles served with fresh fruit and a
choice of vanilla ice-cream or cream



SIDE ORDERS

Twice cooked rustic chips **R35**
Seasonal vegetables **R40**
Creamy potato bake **R35**
Butterfly Blu salad **R45**



PIZZA

**MEDIUM
28CM**

**LARGE
35CM**

PICANTE 28CM R120 35CM R150
Tomato sauce, mozzarella, ham, bacon, peppers, salami

MAMICA 28CM R115 35CM R145
Tomato sauce, mozzarella, avocado, bacon, feta

SUNKOM 28CM R80 35CM R110
Tomato sauce, mozzarella, ham, pineapple

KARIJOLA (THE VEGETARIAN) 28CM R100 35CM R130
Tomato sauce, mozzarella, zucchini, fresh tomatoes,
peppers, mushrooms and olives

MARGHERITA 28CM R70 35CM R95
Tomato sauce, mozzarella, oregano

FOCACCIA 28CM R53 35CM R65
Olive oil, feta, garlic, rosemary

add a twist

•PIZZA EXTRAS• R18
Zucchini, Peppers, Olives, Mushroom, Onion,
Fresh Tomatoes, Pineapple, Bacon, Ham, Rocket,
Feta, Avocado, Salami

Gluten free base available, add R18



OUR PIZZA STORY

When you visit you'll notice our handcrafted Croatian pizza selection. The roots of Croatian cuisine date back to ancient times, with many families still using similar cooking methods today. We are extremely grateful to Josip and Kiki, our very dear friends from the small island Vis in the Adriatic Sea, who have shared with us the baking methods that they have been fine-tuning for decades. Our pizzas are prepared with love and baked in a pizza oven built by Josip himself to deliver crisp, light, wood-fired bases.

enjoy!



blu
restaurant

www.butterflyblu.co.za



TRADING HOURS

Full Menu Lunch

11:30am – 3:00pm (Last orders 3:00pm)

Drinks & Pizzas only

3:00pm – 4:00pm (Last orders 4:00pm)

Restaurant Closed

4:30pm – 5:30pm

Full Menu Dinner

5:30pm – 9:00pm (Last orders 9:00pm)

Take-away Pizzas 5:30pm – 6:30pm



OUR PHILOSOPHY

We are passionate about what we do! With a commitment to sourcing the freshest produce seasonally, our chefs utilise locally and ethically sourced ingredients across all areas of the continually evolving contemporary menu, to deliver a unique and pleasurable dining experience.

Please kindly note that in the interests of getting everybody's food served as efficiently as possible, we do not allow adjustments to menu items.
Thank you for dining with us!



STARTERS

FISH CAKES R80

Served on a salad of tomato, onion, carrots, cucumber, lettuce and with a chilli tomato dipping sauce

DEVILLED CHICKEN LIVERS TART R75

Classic free-range chicken livers, mushrooms, creamed spinach flaky pastry tart

FRESH HOMEMADE CHILLI POPPERS R65

Crunchy peppadews, tangy jalapenos, mozzarella and cream cheese

CLASSIC SALAD CAPRESE (V) R100

Plump fresh tomatoes & herb infused Italian buffalo mozzarella drizzled with a fruity virgin olive oil & balsamic vinegar dressing

FOCACCIA (28cm) R53, (35cm) R65

Olive oil, feta, garlic & rosemary

Drinks

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COCKTAILS

Pina Colada R60

Bacardi Rum, Coconut Cream, Pineapple.

A match made in heaven, creamy coconut blended smooth with fresh pineapple and rich Rum - it won Ramon "Monchito" Marrero Perez the hearts and minds of Puerto Rico!

Virgin Pina Colada R45

Mojito R68

Bacardi Rum, Lime, Mint, Soda.

More than 500 years old, with connections to Sir Francis Drake, the Spanish Armada, and Havana Cuba, it's no wonder this may be the world's favourite evening exploration!

Virgin Mojito R40

Butterfly Haven R65

SKYY Raspberry Vodka, Watermelon, Lychee, Lemon.

A fresh balance between watermelon and lychee created by our friend and top mixologist, Vlad, to complement the sanctuary that is Butterfly Blu.

Aperol Spritz R65

Bubbly, Aperol, Soda, Orange.

Drink like a Venetian - with its sunny hue and fizzy, bittersweet orange taste, this beautiful aperitif is a ticket to sunny Italy in a glass!

Frozen Strawberry Daiquiri R69

Bacardi Rum, Lime, Strawberries, Brown Sugar.

Blended berry brilliance!

Virgin Strawberry Daiquiri R45

Margarita R65

Jose Cuervo Reposado, Lime, Triple Sec.

Legend has it aspiring actress Marjorie King was allergic to all alcohol except tequila! Danny Herrera created her the perfect combination of sweet, salty, sour, and bitter.

Negroni R69

Campari, Tanqueray Gin, Vermouth.

Like most dudes called "Count" in turn-of-the-century Florence, Count Camillo Negroni could party. So, they say. Indeed, his tastes were so refined he dreamed up the one cocktail that is always appropriate, no matter the situation.

Tom Collins R63

Tanqueray Gin, Lemon, Soda.

Dating back to 1800's London, this classic from Mr. John Collins takes a Gin & Tonic to new heights!



CLASSIC & CRAFT GINS

Each accompanied with classic botanicals

Inverroche Amber R33

Inverroche Fynbos Classic R33

Black Mountain Karoo Floral R29

Phantom Gin R30

Tanqueray R25

Hendriks R38

**Fitch & Leeds Tonics & Sugar-free Tonics:
Indian & Pink R28**



BEERS

BEER ON TAP

Castle Lager

340ml R29

500ml R41

Castle Light Extra Cold

340 ml R29

500ml R41

Red Bridge Golden Ale

340ml R30

500ml R43

Jack Black Brewers Lager

340ml R35

500ml R49

Forester's Lager

340ml R32

500ml R49

BOTTLED BEER

Windhoek Draft

500ml R38

Windhoek Lager / Light R31

Black Label R30

Becks Blu (non-alcoholic) R30

CIDERS

Savannah Dry R35

Savannah Light R35

Everson's Pomegranate Cider R35



MILKSHAKES

Vanilla, Chocolate, Strawberry

Large R35 Kiddies R25



ARTISAN MILKSHAKES

Coconut & Pineapple R45

Salted Caramel R45

Cookies & Cream R45



UBERCRAFT ICED TEA

Berry & Buchu R45

Honey & Lemon R45



SOFT DRINKS

Coke R27

Coke Light R27

Cream Soda R27

Fanta (orange & grape) R27

Stoney R27

Sprite R27

Sprite Zero R27

Appletizer / Red Grapetizer R32

Orange & Apple Juice R23

Dry Lemon R22

Red Bull R46

Tomato Cocktail R32

Rock Shandy R45

Steelworks R39

**Sparkling or Still Water
500ml R20 1l R30**



HOT BEVERAGES

Americano R25

Cappuccino R28

Red Cappuccino R24

Flat White R29

Latte / Chai Latte R29

Iced Coffee R30

Irish Coffee R40

Mocha R30

Hot Chocolate R29

Ceylon & Herbal Teas R19

Espresso

Single R16 Double R20

Macchiato R24

Baby chino R12

Milo R29

Decaf Americano R25

Decaf Cappuccino R27



DOM PEDROS

Whiskey / Kahlua / Frangelico R 35

**A selection of Spirits is available.
Please ask your waitron for more information.**

we believe in teamwork

Our culture is that our collective family all play a vital role in providing an experience of which we are proud. We therefore graciously share any gratuities amongst all service, kitchen, and bar staff excluding managers.

Thank you for dining with us.

