

STARTERS

Starter Platter (Serves 3-4) 215

a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings

Snails

baked in a garlic compound butter 90

baked in a garlic compound butter and topped with creamy garlic sauce 90

baked in butter, topped with cheese sauce and blue cheese shavings 90

Chicken Livers Peri-Peri 85

pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri

Buffalo Wings 85

flame-grilled chicken wings dunked in a spicy Asian style habanero and BBQ sauce

Crumbed Mushrooms (v) 85

panko crumbed button mushrooms served with our home-made, tangy tartar sauce

Stuffed Mushrooms (v) 90

filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce

Calamari Steak Strips 85

tender calamari steak strips, lightly seasoned and deep fried, served with tartar sauce and a bright chimichurri salsa and spicy peri-peri sauce

Mussels 95

local, half-shell, black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce

Venison Carpaccio 115

thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano

SALADS & VEGETARIAN

SALADS

Garden Side Salad (v)	40
Garden Salad (v)	79
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
ADD: feta & olives	30
ADD: avocado (seasonal)	30

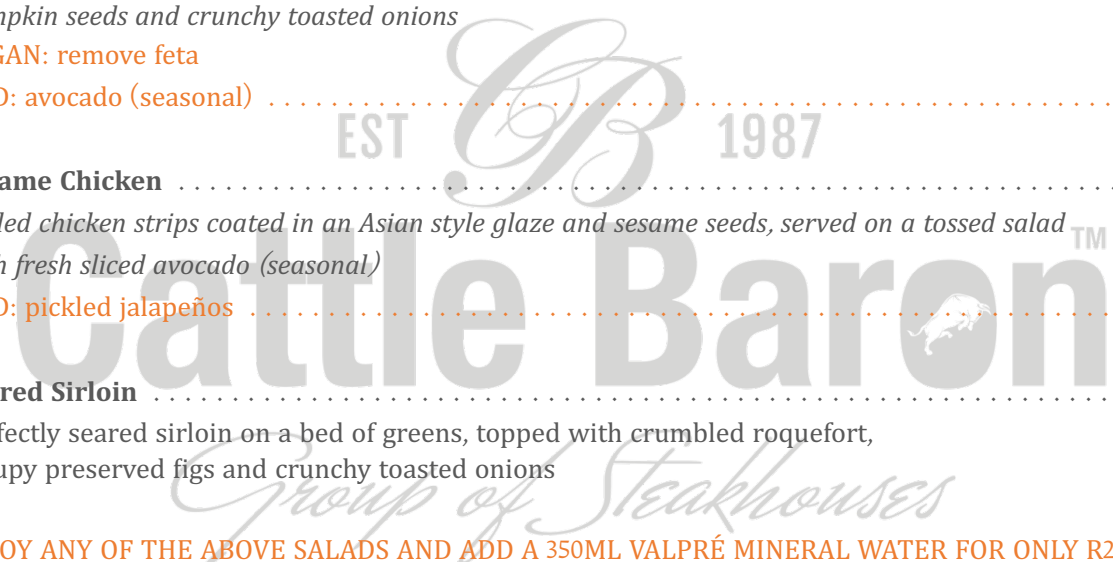
Traditional Greek (v)	98
<i>chunky cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	

Beetroot & Butternut (v)	98
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
VEGAN: remove feta	
ADD: avocado (seasonal)	30

Sesame Chicken	130
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a tossed salad with fresh sliced avocado (seasonal)</i>	
ADD: pickled jalapeños	25

Seared Sirloin	155
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	

ENJOY ANY OF THE ABOVE SALADS AND ADD A 350ML VALPRÉ MINERAL WATER FOR ONLY R24



BURGERS

Choice of a 180g flame-grilled BBQ basted beef patty or a BBQ basted grilled chicken breast or a crumbed chicken breast, served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo

Extra Patty

.....	chicken 35 / beef 49	
Regular		120
Cheese		130
cheddar slice		
Buddy Bolden		150
bacon and egg		
Louisiana		150
bacon and cheddar		
Kid Ory's		155
bacon, cheddar and avocado (seasonal)		
Texas Manor		155
spicy habanero salsa, pickled jalapeños and cheddar		
Nevada		165
bacon, avocado (seasonal), camembert slices and crunchy toasted onions		
Blue Cheese		165
bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings		
Two Fisted Jackson		195
double patty, double bacon, double cheddar		
Steakhouse Burger		165
100g fillet steak burger, topped with fried onion rings		
Chicken Style Vegetarian Burger (v)		165
crumbed just like chicken plant based vegetarian patty served on a fresh sesame bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, served with a choice of starch		

Topped with a choice of:

- mature camembert slices and syrupy preserved figs
 - Sweet piquante' peppers, avocado(seasonal) and toasted onions
- Vegan: remove burger mayo & caramalized onions

ENJOY ANY OF THE ABOVE BURGERS AND ADD A COKE OR COKE NO SUGAR FOR ONLY R22

SPECIALITY SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES35

green peppercorn madagascar / mushroom / cheese / peri-peri / creamy garlic / monkey gland

SPECIALITY SAUCES 45

blue cheese / champignon / Cattle Baron béarnaise / chimichurri

COMPOUND BUTTERS 45

garlic butter / herb butter / habanero chilli & garlic butter

BRING ON THE HEAT 25

sliced jalapeños / chopped chillies / habanero salsa / habanero paste

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EXTRAS

Creamed Spinach and Cinnamon Infused Butternut20

Side Chips 35

Garden Side Salad40

Deep-Fried Onion Rings 45

Grilled Mushrooms68

Crumbed Mushrooms 85

Savoury Rice 35

Cattle Baron TM

Group of Steakhouses

STEAKS & GRILLS

28 day, wet-aged superior quality beef steaks cut by our in-house chefs.

All steaks are basted, seasoned and expertly grilled to your satisfaction.

Larger cuts of rump, sirloin and fillet are available on request.

Sirloin 200g 170 | 300g 205 | 400g 255

Fillet 200g 210 | 300g 265

T-Bone 600g 290

CONVERT YOUR STEAK

Blackened Pepper Style 45

coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy

MEAT ON THE BONE

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Pork Loin Spare Ribs 500g 255 | 800g 355

Lamb Loin Chops 440g 275

add: compound butter (garlic / herb / habanero chilli & garlic) 45

MEALS TO SHARE

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Chateaubriand 500g for two | 485 | 1kg for four | 845

fillet steak presented on a platter then flambéed at the table with brandy, accompanied with mushroom sauce and our Cattle Baron béarnaise sauce, served with two or four choices of starch

Meat Board for Two 525

200g sirloin, 200g sliced fillet, 400g ribs (beef or pork) and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch

Ribs & Wings for Two 485

800g BBQ pork loin ribs and flame-grilled chicken wings generously coated in a spicy Asian-style habanero chili and BBQ sauce, served with two choices of starch

Spare Ribs for Two 475

1,2kg pork loin spare ribs flame-grilled and generously basted with our Cattle Baron sweet BBQ basting sauce, served with two choices of starch

COMBOS

Surf & Turf 240
200g sirloin and tender, deep-fried calamari steak strips with tartar sauce

Ribs & Wings 275
400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy Asian style habanero chilli and BBQ sauce

Steak & Prawn 280
200g sirloin with 6 grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce

Seafood Combo 245
6 grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce and deep fried calamari steak strips served with tartar sauce
add: mussels poached in sauvignon blanc with a garlic and cream sauce. 49

STEAKS THAT MADE US FAMOUS

Fillet Madagascar 200g 240 | 300g 290TM
topped with our famous green peppercorn Madagascar sauce

Chateaubriand 200g 245 | 300g 295
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

Blackened Pepper Fillet 200g 245 | 300g 295
coated with crushed black peppercorns before grilling, served with our famous green peppercorn Madagascar sauce and flambéed at the table with brandy

Sirloin Nevada 300g 255
topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions

Carpetbagger 300g 295
fillet steak stuffed with a choice of: smoked mussels and cheddar grilled bacon, feta and sweet piquanté peppers spicy chorizo, camembert and pickled jalapeño

HOUSE SPECIALITIES

Grilled BBQ Steak Cubes185
tender steak cubes grilled with our famous BBQ basting sauce and seasoning salt

Garlic Sirloin 300g 245
topped with garlic compound butter and chopped garlic

Sirloin Champignon300g 240
topped with a rich and creamy champignon sauce

Texas Manor Sirloin300g 250
topped with spicy habanero salsa, pickled jalapeños and cheddar

Blue Cheese Sirloin 300g 250
topped with a punchy blue cheese sauce, grilled bacon, syrupy preserved figs and blue cheese shavings

Fillet Rossini200g 245 | 300g 295
topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri

Fillet Habanero200g 245 | 300g 295
topped with a fiery habanero chilli and garlic compound butter

Argentinian Fillet 200g 245 | 300g 295
sliced fillet topped with an Argentinian style chimichurri salsa

CHICKEN

Chicken Schnitzel155
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce

Chicken Parmesan165
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions

Chicken Cordon Bleu 165
golden and crisp enveloped chicken breasts, filled with bacon and cheddar

SEAFOOD

Good 'Ol Fish & Chips 155
battered hake served with minty peas, and our tangy, home-made tartar sauce

Calamari Steak Strips 155
tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa

Seafood Combo 245
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar sauce

add: mussels poached in sauvignon blanc with a garlic and cream sauce 49

Prawn Platter 295
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

DESSERTS

Ice-Cream & BAR-ONE® Sauce 65
creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce

Chocolate Mousse 65
*velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream*

Chocolate Fondant 75
*decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream*

Malva Pudding 70
*a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam and soaked in a creamy caramel sauce, served warm with custard and a choice of *cream or ice-cream*

Crème Brûlée 75
a classic vanilla crème anglaise with a hint of Frangelico and a crackling mantle of caramelized sugar

Baked Cheesecake 80
*buttered biscuit base with a rich and creamy New York baked cheesecake filling, served with a choice of *cream or ice-cream*

*indicates cream alternative used

DOM PEDROS & SPECIALITY COFFEES

Enjoy your dom pedro or speciality coffee with a choice of one spirit / liqueur:

Kahlúa, Amarula, Peppermint, Frangelico, Jameson Irish Whiskey

Single Coffee / Dom Pedro	60
Double Coffee / Dom Pedro	75
ADD: FERRERO ROCHER® to any dom pedro	35

MILKSHAKES

Vanilla / Strawberry / Chocolate / Lime / Bubblegum	42
Iced Coffee	45
BAR-ONE®	48
FERRERO ROCHER®	65

CHILDREN'S MENU

12 years old and under

All junior meals served with a choice of chips, baked baby potatoes or savoury rice

Junior Burger	60
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty	
Junior Cheese Burger	65
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty	
Junior Chicken Strips	55
Junior Calamari Steak Strips	60
served with tartar sauce	
Junior Pork Loin Spare Ribs	145

ENJOY ANY CHILDREN'S MEAL WITH A COLD BEVERAGE LISTED BELOW FOR ONLY R22

sparletta crème soda / fanta orange / cappy still orange juice

CHILDREN'S DESSERTS

Junior Ice-Cream & BAR-ONE® Sauce 45
vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce

Mix-O-Treat

exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces, jelly babies, smarties, marshmallows and mint chocolate

Single Scoop 45

Double Scoop 50

Triple Scoop 55

Junior Milkshakes 30
vanilla / strawberry / chocolate / lime / bubblegum / BAR-ONE®

Soda Float 39
a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange

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