



BREAKFAST

- eggs on toast** 35
two eggs (fried, scrambled or poached) served on white or brown toast
- avo on toast** 49
fresh sliced avocado (seasonal) served on white or brown toast
- add: two poached eggs** 9
- sunrise** 55
two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato, served with white or brown toast, butter and jam
- classic** 75
two eggs (fried, scrambled or poached), grilled bacon, two beef or pork sausages, grilled mushrooms, potato rosti and grilled tomato, served with white or brown toast, butter and jam
- salmon scrambled** 105
scrambled eggs with smoked salmon trout, chives and crème fraîche served with potato rosti and pan-fried cherry tomatoes
- basic omelette** 55
three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam
- baron's omelette** 75
three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam
- health breakfast** 65
thick and creamy Greek yoghurt, seasonal fruits, muesli and honey





STARTERS

- buffalo wings** 4 piece **65** | 8 piece **119**
flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled
- chicken livers peri-peri** **65**
pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes
- snails**
baked in a garlic compound butter **65**
baked in a creamy cheese sauce and gratinéed with blue cheese shavings **75**
- (V) crumbed mushrooms** **69**
crispy breaded button mushrooms served with our home-made, tangy tartar sauce
- (V) stuffed mushrooms** **69**
filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce
- (V) jalapeño poppers** **69**
crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce
- calamari steak strips** **69**
lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa
- (V) camembert** **75**
crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts
- steak tartare** **95**
a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes
- springbok carpaccio** **119**
thinly sliced, smoked springbok on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano
- (V) vegetarian friendly options**

PLEASE NOTE: Menu items may contain or come into contact with WHEAT, EGGS, NUTS, and DAIRY PRODUCTS. Persons suffering from food allergies must please enquire with their waitron prior to ordering. We shall always do our best to accommodate dietary restrictions, but cannot necessarily comply with every dietary request. Items are cooked to order and may be served raw or undercooked. Any health risks related to consuming raw or undercooked items are not the liability of the restaurant. Certain menu items contain alcohol - please enquire with your waitron for further information.



SALADS

- V** garden side salad 35
- V** garden salad 55
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions
add: feta & olives 19
add: avocado (seasonal) 19
- V** greek 105
mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives
- V** beetroot & butternut 110
marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with crunchy toasted onions
vegan: remove feta
add: avocado (seasonal) 19
- V** green on green 110
blanched tenderstem broccoli, green beans and garden peas served on a bed of baby spinach leaves with mint, sesame seeds, and avocado (seasonal) and a lemon & black pepper crème fraîche
vegan: remove crème fraîche
add: chicken 30
- tropical chicken 115
flame-grilled BBQ chicken strips served on a tossed salad with pineapple pieces and fresh sliced avocado (seasonal)
- seared sirloin 129
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions
- springbok carpaccio 139
thinly sliced, smoked springbok on a bed of greens topped with crème fraîche, a fragrant rocket & walnut pesto and grated grana padano

VEGETARIAN

- crumbed vegetarian burger 105
crunchy, plant-based vegetarian patty served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, served with a choice of starch
vegan: remove burger mayo & caramelized onions
add: peppadews®, avocado (seasonal) and toasted onions 25
add: mature camembert slices and syrupy preserved figs 25
- pasta arrabbiata 135
al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli
- V** beyond burger 149
(vegan) Beyond Meat® plant-based burger patty served on a fresh sesame seed bun with lettuce, tomato, and gherkins, served with a choice of starch
add: avocado (seasonal) 19



BURGERS

Choice of a 200g 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

classic 95	nevada 129
thin lizzie 95	<i>grilled bacon, fresh sliced avocado (seasonal), mature camembert slices and crunchy toasted onions</i>
<i>no bun, side salad instead of starch</i>	
cheese burger 105	yazoo 129
sauce burger 115	<i>grilled bacon, a fried egg, cheddar and fresh sliced avocado (seasonal)</i>
<i>served with a choice of sauce on the side</i>	
manhattan 115	two fisted jackson 155
<i>caramelized pineapple and cheddar</i>	<i>double patty, double bacon, double cheddar</i>
buddy bolden 115	steakhouse burger
<i>grilled bacon and a fried egg</i>	<i>sliced beef steak with fried onion rings</i>
louisiana 125	150g sirloin 125
<i>grilled bacon and cheddar</i>	100g fillet 139
kid ory's 125	V beyond burger 149
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	G <i>Beyond Meat® plant-based burger patty (certified vegan patty)</i>
blue cheese 115	<i>vegan: remove burger mayo & caramelized onions</i>
<i>grilled bacon, syrupy preserved figs and blue cheese shavings</i>	add: avocado (seasonal) 19
extra patty chicken 30 beef 45	

all burgers served with a choice of chips or side salad

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES 29	COMPOUND BUTTERS 29
green peppercorn madagascar	garlic butter herb butter
mushroom creamy garlic	habanero chilli & garlic butter
cheese peri-peri	
SPECIALITY SAUCES 29	BRING ON THE HEAT 18
Cattle Baron béarnaise	sliced jalapeños chopped
chimichurri champignon	chillies habanero salsa
	habanero paste

EXTRAS

creamed spinach and cinnamon	side chips 35
infused butternut 25	deep-fried onion rings 35
garden side salad 35	crumbed mushrooms 69



STEAK GRILLING GUIDELINES

bleu / rare

brown seared crust with red centre

medium rare

brown seared crust, warmed through with a warm red centre

medium

brown seared crust with a pink, hot, juicy centre

medium well

dark brown seared crust, cooked through with a slight pink centre

well done

dark brown seared crust, charred, cooked through completely

all weights advertised are raw weights prior to cooking, weight losses may occur and will vary depending on the length of cooking time

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 sirloin and fillet are available on request.**

sirloin	200g 149 300g 189 400g 219
fillet	200g 189 300g 219
ribeye <i>(off the bone)</i>	400g 285

CONVERT YOUR STEAK

blackened pepper style	30
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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

pork loin spare ribs	500g 209 1kg 279
lamb loin chops	440g 229
<i>served with a choice of herb, garlic, or habanero chilli & garlic compound butter</i>	
t-bone	600g 259

VENISON

kudu hot pot	185
<i>a delicious venison stew served in a traditional african pot, served with a choice of starch</i>	
springbok shank	400g 195
<i>slow cooked springbok shank in a tomato & rosemary concasse, served with mash</i>	

served with a choice of chips, savoury rice or baked baby potatoes
and our famous complimentary creamed spinach & butternut for the table



STEAKS THAT MADE US FAMOUS

- chateaubriand** 200g **209** | 300g **239**
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce
- fillet madagascar** 200g **199** | 300g **229**
topped with our famous green peppercorn madagascar sauce
- blackened pepper fillet** 200g **199** | 300g **229**
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 **219**
topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions
- fat tuesday** 600g **289**
the connoisseur's steak - 600g sirloin grilled to perfection

HOUSE SPECIALITIES

- garlic sirloin** 300g **209**
topped with garlic compound butter and chopped garlic
- sirloin champignon** 300g **209**
topped with a rich and creamy champignon sauce
- blue cheese sirloin** 300g **219**
topped with grilled bacon, syrupy preserved figs and blue cheese shavings
- fillet rossini** 200g **209** | 300g **239**
topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri
- argentinian fillet** 200g **209** | 300g **239**
sliced fillet topped with an argentinian style chimichurri salsa

MEALS TO SHARE

- ocean platter for two** **385**
a combination of deep-fried hake and calamari steak strips with tartar sauce, grilled prawns and creamy garlic & white wine mussels presented on a platter, served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch
- chateaubriand to share** **for two** 500g | **425** **for four** 1kg | **765**
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** **449**
200g sirloin, 200g sliced fillet, 350g pork ribs and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and French mustard, served with two choices of starch
- served with a choice of chips, savoury rice or baked baby potatoes
and our famous complimentary creamed spinach & butternut for the table



COMBO'S

hake & calamari	169
<i>battered hake and tender, deep-fried calamari steak strips served with tartar sauce</i>	
surf & turf	195
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
ribs & wings	205
<i>350g BBQ pork loin spare ribs and flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled</i>	
steak & prawn	215
<i>200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce</i>	

EASY EATS

pasta arrabbiata*	135
<i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>	
<i>*not served with a choice of starch</i>	
pasta carbonara*	139
<i>al dente pasta, grilled bacon and sliced button mushrooms tossed in a parmesan-cream sauce with chopped parsley</i>	
<i>*not served with a choice of starch</i>	
steak & chips	149
<i>200g sirloin grilled to perfection and served with chips</i>	
fillet schnitzel	149
<i>crumbed beef fillet medallions, pan-fried and served with a choice of sauce</i>	

served with a choice of chips, savoury rice or baked baby potatoes
and our famous complimentary creamed spinach & butternut for the table



CHICKEN

- chicken schnitzel** 135
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce
- chicken parmesan** 149
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions
- chicken bacamberry** 149
flame-grilled chicken breasts, lightly basted with Cattle Baron BBQ basting sauce, topped with grilled bacon, mature camembert slices and crunchy toasted onions served on a layer of berry coulis
- chicken cordon bleu** 149
golden and crisp enveloped chicken breasts, filled with grilled bacon and cheddar

SEAFOOD

- good 'ol fish & chips** 135
battered hake served with our tangy, home-made tartar sauce
- calamari** 149
soft and tender calamari steak strips, deep-fried and served with tartar sauce
- hake & calamari** 169
battered hake and tender, deep-fried calamari steak strips served with tartar sauce
- seafood combo** 179
tender, deep-fried calamari steak strips served with tartar sauce and grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce
- linefish** 195
served with a choice of lemon or garlic compound butter
- seafood platter for one** 219
battered hake and tender, deep-fried calamari steak strips served with tartar sauce, grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and mussels poached in sauvignon blanc with a garlic and cream sauce
- prawn platter** 265
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

served with a choice of chips, savoury rice or baked baby potatoes
and our famous complimentary creamed spinach & butternut for the table



DESSERTS

ice-cream & BAR-ONE® sauce	45
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
malva pudding	59
<i>a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam, soaked in a bath of creamy caramel sauce, served warm with custard and a choice of *cream or ice-cream</i>	
chocolate mousse	59
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
no-bake cheesecake	59
<i>buttered biscuit base with a rich and creamy cheesecake filling served with a choice of *cream or ice-cream</i>	
chocolate fondant	59
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
apple crumble	59
<i>freshly baked - worth the wait, cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream</i>	

**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	45
double coffee	55
single dom pedro	45
double dom pedro	55



KIDDIES MENU

12 years old and under

junior fish fingers	45
junior chicken strips	49
junior calamari steak strips	55
<i>served with tartar sauce</i>	
junior burger	55
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	59
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior pork spare ribs	95

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

KIDDIES DESSERTS

junior milkshakes	30
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
junior ice-cream & BAR-ONE® sauce	35
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
mix-o-treat	
<i>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</i>	
<i>single scoop</i>	28
<i>double scoop</i>	35
<i>triple scoop</i>	39