



BREAKFAST

eggs on toast	35
<i>two eggs (fried, scrambled or poached) served on white or brown toast</i>	
avo on toast	49
<i>fresh sliced avocado (seasonal) served on white or brown toast</i>	
add: two poached eggs	9
sunrise	55
<i>two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato, served with white or brown toast, butter and jam</i>	
classic	75
<i>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</i>	
basic omelette	55
<i>three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam</i>	
baron's omelette	75
<i>three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam</i>	
health breakfast	65
<i>thick and creamy Greek yoghurt, seasonal fruits, muesli and honey</i>	





STARTERS

- 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
- Ⓥ **crumbed mushrooms** 69
crispy breaded button mushrooms served with our home-made, tangy tartar sauce
- snails**
baked in a garlic compound butter 65
baked in a creamy cheese sauce and gratinéed with blue cheese shavings 75
- Ⓥ **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
- Ⓥ **broccolini & blue cheese** 69
crumbed tenderstem broccoli served with our punchy blue cheese sauce
- Ⓥ **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
- buffalo wings** 4 piece 65 | 8 piece 119
flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled
- oysters** 6 oysters 105 | 12 oysters 195
freshly shucked oysters, served on ice with lemon and tabasco

Ⓥ **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

- ① garden side salad 35
- ① garden salad 55
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions
add: feta & olives 19
add: avocado (seasonal) 19
- ① greek 105
mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives
- ① 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
- ① 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
- sprinkbok 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
- 🌱 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>
cheese burger 115	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>	two fisted jackson 155
manhattan 115	<i>double patty, double bacon, double cheddar</i>
<i>caramelized pineapple and cheddar</i>	steakhouse burger
buddy bolden 115	<i>sliced beef steak with fried onion rings</i>
<i>grilled bacon and a fried egg</i>	150g sirloin 125
louisiana 115	100g fillet 139
<i>grilled bacon and cheddar</i>	🌱 beyond burger 149
kid ory's 125	<i>Beyond Meat® plant-based burger patty (certified vegan patty)</i>
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	vegan: remove burger mayo & caramelized onions
blue cheese 125	add: avocado (seasonal) 19
<i>grilled bacon, syrupy preserved figs and blue cheese shavings</i>	
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

garden side salad 35	deep-fried onion rings 35
side chips 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 (off the bone) 400g **285**

CONVERT YOUR STEAK

blackened pepper style **30**
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**
served with a choice of herb, garlic, or habanero chilli & garlic compound butter
t-bone 600g **259**

STEAKS THAT MADE US FAMOUS

fillet madagascar 200g **199** | 300g **229**
topped with our famous green peppercorn madagascar sauce
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
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

all main courses served with a choice of chips, savoury rice or baked baby potatoes



HOUSE SPECIALITIES

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

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>	

MEALS TO SHARE

ocean platter for two	385
<i>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</i>	
chateaubriand to share	for two 500g 425 for four 1kg 765
<i>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</i>	
meat board for two	449
<i>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</i>	

all main courses served with a choice of chips, savoury rice or baked baby potatoes



EASY EATS

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

CHICKEN

- chicken schnitzel** 135
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce
- chicken parmesan** 145
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 minty peas, and our tangy, home-made tartar sauce
- calamari** 149
soft and tender calamari steak strips, deep-fried and 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

all main courses served with a choice of chips, savoury rice or baked baby potatoes



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>	
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 chicken strips	49
junior calamari steak strips	55
<i>served with tartar sauce</i>	
junior fish fingers	45
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