



STARTERS

vegetarian friendly

starter platter (Serves 3-4)	215
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
marrow bones	85
<i>roasted marrow bones with herb butter</i>	
buffalo wings	85
<i>flame-grilled chicken wings dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
chicken livers peri-peri	85
camembert	85
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
broccolini & blue cheese	85
<i>panko crumbed tenderstem broccoli served with our punchy blue cheese sauce</i>	
crumbed mushrooms	85
stuffed mushrooms	90
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
baked snails	90
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
calamari steak strips	85
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
calamari tubes	115
<i>Patagonian tubes and tentacles grilled with lemon or garlic compound butter or in a creamy napolitana and spicy peri-peri sauce</i>	
mussels	95
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	120
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
steak tartare	95
<i>a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, topped with an egg yolk</i>	
venison carpaccio	115
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano</i>	



SALADS

garden	side 40 full 79
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
add: feta & olives	30
add: avocado (seasonal)	30
traditional greek	98
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
beetroot & butternut	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
caprese	115
<i>colourful tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto</i>	
green on green	110
<i>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</i>	
vegan: remove crème fraîche	
add: bbq grilled chicken	35
sesame chicken	130
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of mixed greens with fresh sliced avocado (seasonal)</i>	
add: sliced 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>	
add: avocado (seasonal)	30

Enjoy any salad and add a 350ml valpré mineral water for only R24



VEGETARIAN

chicken style vegetarian burger 145

crumbed, "just like chicken" 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

topped with a choice of:

- mature camembert slices and syrupy preserved figs
 - sweet piquanté peppers, avocado (seasonal) and toasted onions
- vegan: remove burger mayo & caramelized onions

pasta arrabbiata 145

al dente pasta tossed in a tangy napolitana sauce with cherry tomatoes, finished with grated grana padano

vegan: remove grana padano

gnocchi 155

Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano

crêpes florentine 160

savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano

plant based burger 165

150g plant-based patty served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, topped with sweet piquanté peppers, avocado (seasonal) and toasted onions, served with a choice of starch

vegan: remove burger mayo & caramelized onions

Enjoy any vegetarian meal and add a 350ml valpré mineral water for only R24

EXTRAS & SIDES

side chips	35	creamed spinach and cinnamon	
savoury rice	35	infused butternut	20
garden side salad	40	deep-fried onion rings	45
sliced jalapeños	25	marrow bone	50
chopped chillies	25	grilled mushrooms	68
habanero salsa	25	broccolini & blue cheese	85
habanero paste	25	crumbed mushrooms	85



BURGERS

Choice of a 180g flame-grilled BBQ beef patty or a BBQ 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

grilled bacon and a fried egg

louisiana 150

grilled bacon and cheddar

manhattan 150

caramelized pineapple and cheddar

kid ory's 155

grilled bacon, cheddar and fresh sliced avocado (seasonal)

texas manor 155

spicy habanero salsa, pickled jalapeños and cheddar

nevada 165

grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions

blue cheese 165

grilled bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings

two fisted jackson 195

double patty, double bacon, double cheddar

Cattle Baron steakhouse burger 165

100g fillet steak burger, topped with fried onion rings

wagyu burger 165

180g certified wagyu beef patty

add a speciality topping:

texas manor: spicy habanero salsa, pickled jalapeños and cheddar 40

nevada: bacon, camembert, avocado (seasonal) and toasted onions 49

blue cheese, fig & bacon: bacon, preserved figs, blue cheese sauce and shavings 49

Enjoy any of the above burgers and add a Coca-Cola or Coke No Sugar for only R22



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.

All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut

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.

rump (subject to availability)	300g	205		400g	255
sirloin	200g	170		300g	205
fillet	200g	210		300g	265
ribeye (off the bone)				400g	295
pork belly (off the bone)				550g	260
slow roasted pork belly marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote					

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

pork loin spare ribs	500g	255		800g	355	for two: 1,2kg	475
beef spare ribs (subject to availability)				600g	285		
t-bone				600g	290		
sirloin on the bone				600g	270		
lamb loin chops				440g	275		
add: compound butter (garlic / herb / habanero chilli & garlic)					45		

ADD A ROASTED MARROW BONE WITH YOUR STEAK **50**



STEAKS THAT MADE US FAMOUS

fillet madagascar	200g	240		300g	290
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 your choice of:					
• smoked mussels and cheddar					
• bacon, feta and piquanté peppers					
• spicy chorizo, camembert and pickled jalapeños					
fat tuesday				600g	320
the connoisseur's steak - 600g sirloin					

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES	35
cheese mushroom green peppercorn madagascar creamy garlic monkey gland peri-peri	
SPECIALITY SAUCES	45
Cattle Baron béarnaise blue cheese chimichurri champignon*	
*rich, cream based mushroom & garlic sauce	
COMPOUND BUTTERS	45
garlic butter herb butter habanero chilli & garlic butter	



Argentinean Fillet

HOUSE SPECIALITIES

grilled BBQ steak cubes	185
<i>tender steak cubes grilled with our famous BBQ basting sauce and seasoning salt</i>	
fillet schnitzel	190
<i>crumbed beef fillet medallions, pan-fried and served with a choice of sauce</i>	
sirloin champignon	300g 240
<i>topped with a rich and creamy champignon sauce</i>	
garlic sirloin	300g 245
<i>topped with garlic compound butter and chopped garlic</i>	
texas manor sirloin	300g 250
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
blue cheese sirloin	300g 250
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>	
argentinian fillet	200g 245 300g 295
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
fillet habanero	200g 245 300g 295
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
fillet rossini	200g 245 300g 295
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>	
sautéed mushroom fillet	200g 245 300g 295
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>	

TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	40	Herb Vinaigrette 375ml	50
BBQ Meat Basting 375ml	55	Sweet Chilli Sauce 375ml	50
BBQ Meat Basting 750ml	70	Peri-Peri Sauce 375ml	50
Burger Mayo 375ml	55	Habanero Chillies 140g	75
Creamy Salad Sauce 375ml	55	Habanero Paste 140g	75



Pork Loin Spare Ribs

MEALS TO SHARE

chateaubriand	for two: 500g 485 for four: 1kg 845
<i>our signature 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	525
<i>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</i>	
ribs & wings for two	485
<i>800g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch</i>	
spare ribs for two	475
<i>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</i>	
ocean platter for two	425
<i>a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic & white wine mussels presented on a platter with tartar sauce, served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch</i>	
spatchcock chicken for two (subject to availability)	220
<i>whole spatchcock chicken grilled with our famous Cattle Baron sweet BBQ basting or peri-peri sauce, served with two choices of starch</i>	

COMBOS

surf & turf	240
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
ribs & wings	275
<i>400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>	
steak & prawn	280
<i>200g sirloin with 6 grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce</i>	
seafood combo	245
<i>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</i>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce	49



Chicken Parmesan

CHICKEN

spatchcock chicken (subject to availability)	half 155 whole 195
grilled with our famous Cattle Baron sweet BBQ basting or spicy peri-peri sauce	
chicken schnitzel	155
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce	
chicken & pine	165
flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce	
chicken bacamberry	165
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 parmesan	165
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	
calamari tubes	220
Patagonian tubes and tentacles grilled in a choice of lemon or garlic compound butter OR in a creamy napolitana and 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
whole baby kingklip (subject to availability)	275
served with a choice of lemon or garlic compound butter	
prawn platter	295
9 grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce	

JUNE 2023



Baked Cheesecake

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, 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	
apple crumble	75
freshly baked on order - cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream	
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	
speciality coffee	single 60 double 75
dom pedro	single 60 double 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

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HOT BEVERAGES

americano (<i>decaf available</i>)	30
cappuccino (<i>decaf available</i>)	36
café latté (<i>decaf available</i>)	36
machiato	32
espresso	single 30 double 34
five roses / rooibos tea	28
hot chocolate	40

filter coffee, red cappuccino and chai latté available at selected stores only,
please enquire with your waitron

COLD BEVERAGES

soft drinks	200ml	28
<i>coca-cola, schweppes: lemonade, tonic water, pink tonic water, dry lemon, ginger ale schweppes no sugar: tonic, soda water</i>		
soft drinks	300ml	32
<i>sparletta crème soda, fanta orange, coke-light taste, coke-no sugar, sprite no sugar</i>		
BOS iced tea		34
red bull		45
appletiser / grapetiser		38
tomato cocktail		32
cordials		36
<i>lime, passion fruit, kola tonic - with lemonade or soda water</i>		
fruit juices		38
valpré still / sparkling mineral water	350ml 750ml	32 48
rock shandy		40
<i>bitters, schweppes soda water and lemonade</i>		
steelworks		40
<i>bitters, kola tonic, schweppes soda water and ginger ale</i>		
milkshakes		
vanilla strawberry chocolate lime bubblegum		42
iced coffee		45
BAR-ONE®		48
FERRERO ROCHER®		65



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CHILDREN'S MENU

12 years old and under

junior burger	60
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	65
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior chicken strips	55
junior calamari steak strips	60
<i>served with tartar sauce</i>	
junior pork loin spare ribs	145

All junior meals served with a choice of chips, savoury rice, baby potatoes,
or our famous creamed spinach & cinnamon infused butternut

Enjoy any children's meal with a cold beverage listed below for only R22

sparletta crème soda / fanta orange / cappy still orange

CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce	45
<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>	
single scoop	45
double scoop	50
triple scoop	55
junior milkshakes	30
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
soda float	39
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	

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