

EST **CB** 1987
Cattle BaronTM
Group of Steakhouses

The finest cut meat grilled to perfection...

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A LONG TRADITION OF EXCELLENCE

During the American Civil War, a new breed of entrepreneur was born, the Cattle Barons. These immensely rich and powerful men, along with their cowboys moved millions of unattended Texan cattle vast distances across the Kansas plains to railheads for transport to market centres. This helped to generate income which stabilized the war-torn Texan economy. In the process, jerry-built cattle towns such as Abilene, Wichita & Dodge became infamous . . .

The Cattle Barons became legends

The Cattle Baron restaurant concept originated in 1987 in the heart of Bellville. Popular demand dictated the need to open more outlets and the many awards that have been won in the prestigious Steakhouse of the Year competition by various Cattle Baron branches over the past years bears testimony to our success story.

National Steakhouse of the Year Awards

At Cattle Baron we offer a unique menu with simple, home cooked dishes that reflect traditional elements of food. Our traditional approach offers food that is relaxed and uplifting, while at the same time is innovative, appealing and affordable.

THE SECRET OF OUR SUCCESS

Renowned for our mouth-watering steaks, - the secret of our success lies in the preparation of our meat. Putting a mouth-watering steak on the plate starts with sourcing the best beef. Our perfectly aged grain-fed beef is wet-aged ensuring our steaks are consistently juicy, tender and full of flavour. The attention to detail and focus on the cutting and preparation of our meat is impeccable. Our meat cutting techniques are exclusive to Cattle Baron and our secret recipe seasoning salt and basting sauce are designed to enhance the natural flavours of our meat. We use superior quality ingredients, a timeless recipe and grill our steaks superbly everytime offering the ultimate steak experience.

The ultimate steak experience

We pride ourselves on delivering stylish dining and unsurpassed standards of service in relaxed surroundings. We put immeasurable care into everything we do, all to provide our guests with a memorable dining experience. A warm, inviting atmosphere is predominant in all our Cattle Baron Steakhouses.

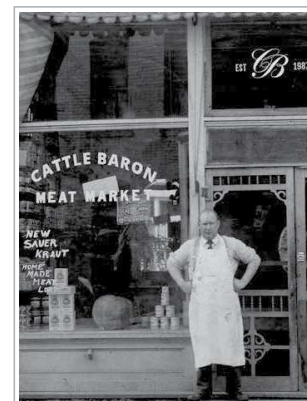
GRATUITY POLICY:

We respectfully advise that gratuity is not included in our menu prices. The norm for good service is 10% or more of the total bill depending on the quality of service. Tables of 10 or more may be subject to a standard gratuity of 10%.

*No corkage fee**

*Terms & Conditions Apply at Store Discretion.

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. Certain menu items contain alcohol - please enquire with your waitron for further information. Images are for aesthetic purposes only.

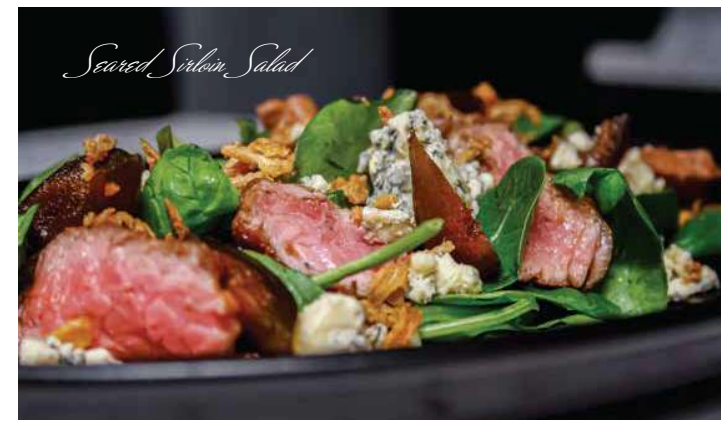




STARTERS

vegetarian friendly

starter platter (Serves 3-4)	235
<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	89
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
buffalo wings	98
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
chicken livers peri-peri	95
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
camembert	98
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
crumbed broccoliini	89
<i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</i>	
crumbed mushrooms	89
<i>served with our home-made tartar sauce</i>	
stuffed mushrooms	98
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
baked snails	105
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
calamari steak strips	105
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
mussels	120
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	135
<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	120
<i>a gourmet classic, finely chopped tender raw beef fillet combined with a mixture of onions, gherkins and parsley, topped with an egg yolk</i>	
venison carpaccio	130
<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 & VEGETARIAN

garden	side 48 full 98
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
add: feta & olives	40
add: avocado (seasonal)	40
traditional greek	119
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
beetroot & butternut	115
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
<i>vegan: remove feta</i>	
add: avocado (seasonal)	40
caprese	129
<i>exotic tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto</i>	
green on green	119
<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>	
<i>vegan: remove crème fraîche</i>	
add: grilled chicken	45
sesame chicken	139
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of greens with fresh avocado (seasonal)</i>	
add: sliced jalapeños	35
seared sirloin	169
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
add: avocado (seasonal)	40
chicken style vegetarian burger	165
<i>crumbed, "just like chicken" plant-based 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</i>	
<i>topped with: sweet piquanté peppers, avocado (seasonal) and toasted onions or a choice of sauce</i>	
gnocchi	175
<i>Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano</i>	
crêpes florentine	185
<i>savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano</i>	



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.

substitute any burger for a wagyu beef patty | 45

extra patty	chicken 45 beef 49 wagyu 59
regular	145
cheese	159
cheddar slice	
mushroom	159
mushroom sauce	
champignon	159
cream-based champignon sauce	
madagascar	159
green peppercorn madagascar sauce	
buddy bolden	170
bacon and a fried egg	
louisiana	170
bacon and cheddar	
manhattan	170
caramelized pineapple and cheddar	
kid ory's	175
bacon, cheddar and avocado (seasonal)	
texas manor	175
habanero salsa, pickled jalapeños and cheddar	
nevada	185
bacon, avocado (seasonal), camembert and toasted onions	
blue cheese	185
bacon, preserved figs, blue cheese shavings and blue cheese sauce	
two fisted jackson	225
double patty, double bacon, double cheddar	
steakhouse burger	185
100g fillet steak burger topped with fried onion rings	

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

EXTRAS

creamed spinach and cinnamon infused butternut	39	deep-fried onion rings	49
side chips	45	roasted marrow bone	50
side garden salad	48	steamed greens	65
sliced jalapeños	35	with a hint of garlic butter	
chopped chillies	35	grilled mushrooms	75
habanero salsa	35	crumbed broccolini	89
habanero paste	35	with cheese sauce or blue cheese sauce	
		crumbed mushrooms	89

JUNE 2025



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 BBQ basted, seasoned and expertly grilled to your satisfaction. **Larger cuts of rump, sirloin and fillet are available on request.**

chalmar rump (subject to availability)	300g	239		400g	295
chalmar sirloin	200g	198		300g	239
				400g	295
Chalmar Beef is sourced from premium pasture-raised cattle breeds finished on a high-quality grain-fed diet ensuring exceptional marbling, flavour and tenderness					
fillet	200g	235		300g	305
ribeye (off the bone)				400g	340

CONVERT YOUR STEAK BLACKENED PEPPER STYLE 48
coated with crushed black peppercorns before grilling. served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy

ADD A ROASTED MARROW BONE WITH YOUR STEAK 50

STEAKS THAT MADE US FAMOUS

fillet madagascar	200g	265		300g	340
topped with our famous green peppercorn madagascar sauce					
chateaubriand	200g	270		300g	349
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce					
blackened pepper fillet	200g	270		300g	349
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	290
topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions					
carpetbagger				300g	355
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	375
the connoisseur's steak - 600g sirloin					

JUNE 2025



MEAT ON THE BONE

pork loin spare ribs	500g	290		800g	385		for two: 1,2kg	540
beef spare ribs <i>(subject to availability)</i>	600g	325						
t-bone	600g	365						
sirloin on the bone	600g	295						
fillet on the bone	350g	295						
lamb loin chops	440g	295						

ADD A COMPOUND BUTTER: garlic or herb or habanero chilli & garlic 45

ADD A ROASTED MARROW BONE WITH YOUR STEAK 50

OTHER FAVOURITES

*items marked with * are not served with a choice of starch*

pork belly* <i>(off the bone)</i>	285
<i>500g pork belly slow roasted and marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote</i>	
grilled steak cubes*	198
<i>tender steak cubes grilled with chimichurri & garlic butter, served on mashed potatoes</i>	
beef fillet schnitzel	198
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>	
traditional boerewors*	179
<i>juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes</i>	

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES	45
cheese mushroom green peppercorn madagascar	
creamy garlic monkey gland peri-peri	

SPECIALITY SAUCES	49
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Cattle Baron béarnaise	<i>a classic French sauce with a harmonious blend of butter, egg yolks, white wine vinegar, and a touch of tarragon</i>
blue cheese	<i>a punchy cheese sauce with added cream and blue cheese</i>
chimichurri	<i>an Argentinian condiment made from a blend of finely chopped parsley, coriander, garlic, onion, and a hint of chilli</i>
champignon	<i>a rich mushroom sauce made with cream, garlic, black pepper and mushrooms</i>

COMPOUND BUTTERS	45
garlic butter herb butter habanero chilli & garlic butter	



HOUSE SPECIALITIES

sirloin champignon	300g	285
<i>topped with a rich and creamy champignon sauce</i>		
garlic sirloin	300g	280
<i>topped with garlic compound butter and chopped garlic</i>		
texas manor sirloin	300g	290
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>		
blue cheese sirloin	300g	290
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>		
argentinian fillet	200g	279 300g 355
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>		
fillet habanero	200g	270 300g 349
<i>topped with a fiery habanero chilli and garlic compound butter</i>		
fillet rossini	200g	270 300g 349
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>		
sautéed mushroom fillet	200g	279 300g 355
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>		

TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	49	Herb Vinaigrette 375ml	59
BBQ Meat Basting 375ml	59	Sweet Chilli Sauce 375ml	55
BBQ Meat Basting 750ml	78	Peri-Peri Sauce 375ml	50
Burger Mayo 375ml	59	Habanero Chillies 140g	89
Creamy Salad Sauce 375ml	59	Habanero Paste 140g	89



Pork Loin Spare Ribs

MEALS TO SHARE

chateaubriand	for two: 500g 560 for four: 1kg 940
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	
meat board for two	560
200g fillet, 150g boerewors, 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	540
800g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch	
spare ribs for two	540
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	
ocean platter for two	550
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 butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch	
spatchcock chicken for two (subject to availability)	255
whole spatchcock chicken grilled with our famous Cattle Baron sweet BBQ basting or peri-peri sauce, served with two choices of starch	

COMBOS

surf & turf	279
200g sirloin and tender, deep-fried calamari steak strips with tartar sauce	
ribs & wings	295
400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce	
steak & prawn	298
200g sirloin with 6 grilled prawns, served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce	
seafood combo	275
6 grilled prawns served with a choice of lemon butter sauce, 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	54



Chicken Parmesan

CHICKEN

spatchcock chicken (subject to availability)	half 175 whole 225
grilled with our famous Cattle Baron sweet BBQ basting or spicy peri-peri sauce	
chicken schnitzel	165
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce	
chicken & pine	175
flame-grilled chicken breasts, lightly basted with Cattle Baron BBQ basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce	
chicken bacamberry	185
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	185
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions	
chicken cordon bleu	179
golden and crisp enveloped chicken breasts, filled with bacon and cheddar	

SEAFOOD

good 'ol fish & chips	175
grilled with lemon butter sauce or battered and deep-fried, served with our tangy, home-made tartar sauce and minty peas	
calamari steak strips	175
tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa	
seafood combo	275
6 grilled prawns served with a choice of lemon butter sauce, 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	54
whole baby kingklip (subject to availability)	295
served with a choice of lemon butter sauce or garlic compound butter	
prawn platter	325
9 grilled prawns served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce	



DESSERTS

ice-cream & BAR-ONE® sauce	75
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	75
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
chocolate fondant	79
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
malva pudding	79
<i>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</i>	
crème brûlée	79
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
apple crumble	79
<i>freshly baked on order - cinnamon spiced apple crumble served hot with a choice of *cream or ice-cream</i>	
baked cheesecake	98
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, served with a choice of *cream or ice-cream</i>	
burfee ice-cream	95
<i>premium infused ice-cream with colourful roasted almond slivers, served with an orange cointreau liqueur sauce</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, Tullamore Dew irish whiskey

speciality coffee	single	69		double	85
dom pedro	single	69		double	85
pom pedro with pomegranate liqueur	single	69		double	85
add: FERRERO ROCHER® to any dom pedro					39

MILKSHAKES

vanilla strawberry chocolate lime bubblegum coffee	48
BAR-ONE® salted caramel AERO® peppermint turkish delight	58
FERRERO ROCHER®	69

JUNE 2025



CHILDREN'S MENU

12 years old and under

junior burger	69
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheese burger	75
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty topped with a slice of cheddar</i>	
junior chicken strips	59
junior calamari steak strips	65
<i>served with tartar sauce</i>	
junior boerewors	69
junior pork loin spare ribs	155

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

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 and sweets</i>	
single scoop	49
double scoop	59
triple scoop	65
junior milkshakes	
vanilla strawberry chocolate lime bubblegum	32
BAR-ONE® salted caramel AERO® peppermint turkish delight	39
soda float	44
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	

JUNE 2025