

EST  1987

# Cattle Baron<sup>TM</sup>

*Group of Steakhouses*

*The finest cut meat grilled to perfection...*

## A LONG TRADITION OF EXCELLENCE

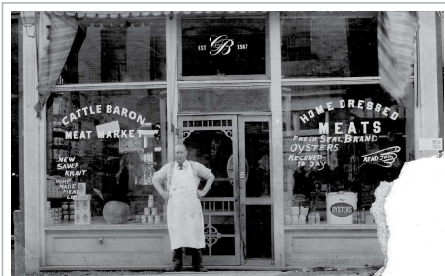
During the American Civil War, a new breed of entrepreneur was born, the Cattle Barons. These immensely rich and powerful men, along with their cowboys moved millions of unattended Texan cattle vast distances across the Kansas plains to railheads for transport to market centres. This helped to generate 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.



Buffalo Wings

## STARTERS

 vegetarian friendly

<b>starter platter</b> (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>	
<b>buffalo wings</b>	98
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
<b>chicken livers peri-peri</b>	95
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
 <b>crumbed mushrooms</b>	89
<i>served with our home-made tartar sauce</i>	
 <b>stuffed mushrooms</b>	98
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
<b>baked snails</b>	105
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
<b>calamari steak strips</b>	105
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>mussels</b>	120
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
<b>venison carpaccio</b>	130
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket &amp; walnut pesto and grated grana padano</i>	



*Beetroot & Butternut Salad*

## SALADS & VEGETARIAN

<b>📌 garden</b>	side 48   full 98
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
<b>add:</b> feta & olives	40
<b>add:</b> avocado (seasonal)	40
<b>📌 traditional greek</b>	119
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
<b>📌 beetroot &amp; butternut</b>	115
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
<b>add:</b> avocado (seasonal)	40
<b>sesame chicken</b>	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>	
<b>add:</b> sliced jalapeños	35
<b>seared sirloin</b>	169
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
<b>add:</b> avocado (seasonal)	40
<b>📌 chicken style vegetarian burger</b>	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>	
<b>topped with:</b> sweet piquanté peppers, avocado (seasonal) and toasted onions or a choice of sauce	





Nevada Burger

## BURGERS

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

Choice of a 180g flame-grilled BBQ beef patty or a BBQ grilled chicken breast, served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions, and our famous Cattle Baron burger mayo.	
<b>substitute any burger for a wagyu beef patty</b>	<b>45</b>
<b>add an extra patty</b>	<b>chicken 45   beef 49   wagyu 59</b>
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	
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	

## EXTRAS

creamed spinach and cinnamon infused butternut	39	sliced jalapeños	35
side chips	45	chopped chillies	35
side garden salad	48	habanero salsa	35
deep-fried onion rings	49	habanero paste	35
grilled mushrooms	75		
crumbed mushrooms	89		



Chateaubriand

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

### STEAK GRILLING GUIDELINES

<b>bleu / rare</b>	.....	brown seared crust with red centre
<b>medium rare</b>	.....	brown seared crust, warmed through with a warm red centre
<b>medium</b>	.....	brown seared crust with a pink, hot, juicy centre
<b>medium well</b>	.....	dark brown seared crust, cooked through with a slight pink centre
<b>well done</b>	.....	dark brown seared crust, charred, cooked through completely

<b>rump</b> <i>(subject to availability)</i>	300g	<b>229</b>	400g	<b>285</b>		
<b>sirloin</b>	200g	<b>189</b>	300g	<b>229</b>	400g	<b>285</b>
<b>fillet</b>	200g	<b>235</b>	300g	<b>305</b>		
<b>ribeye</b> <i>(off the bone)</i>	400g	<b>340</b>				

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

## STEAKS THAT MADE US FAMOUS

<b>fillet madagascar</b>	200g	<b>265</b>		300g	<b>340</b>
<i>topped with our famous green peppercorn madagascar sauce</i>					
<b>chateaubriand</b>	200g	<b>270</b>		300g	<b>349</b>
<i>our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce</i>					
<b>blackened pepper fillet</b>	200g	<b>270</b>		300g	<b>349</b>
<i>coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy</i>					
<b>sirloin nevada</b>				300g	<b>285</b>
<i>topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions</i>					
<b>carpetbagger</b>				300g	<b>355</b>
<i>fillet steak stuffed with your choice of:</i>					
<ul style="list-style-type: none"><li>• <b>smoked mussels and cheddar</b></li><li>• <b>bacon, feta and piquanté peppers</b></li><li>• <b>spicy chorizo, camembert and pickled jalapeños</b></li></ul>					
<b>fat tuesday</b>				600g	<b>360</b>
<i>the connoisseur's steak - 600g sirloin</i>					



T-Bone Steak

## 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
lamb loin chops	440g 295
<b>ADD A COMPOUND BUTTER:</b> <i>garlic or herb or habanero chilli &amp; garlic</i>	45

## OTHER FAVOURITES

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

grilled steak cubes*	198
<i>tender steak cubes grilled with chimichurri &amp; garlic butter, served on mashed potatoes</i>	
traditional boerewors*	179
<i>juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes</i>	

<b>CLASSIC SAUCES</b>	45
cheese   mushroom   green peppercorn madagascar   creamy garlic   monkey gland   peri-peri	
<b>SPECIALITY SAUCES</b>	49
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>
<b>COMPOUND BUTTERS</b>	45
garlic butter   herb butter   habanero chilli & garlic butter	



Argentinian Fillet

## HOUSE SPECIALITIES

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

### TAKE IT HOME - CATTLE BARON RETAIL PRODUCTS

Seasoning Salt 100g	<b>45</b>	Herb Vinaigrette 375ml	<b>59</b>
BBQ Meat Basting 375ml	<b>59</b>	Sweet Chilli Sauce 375ml	<b>55</b>
BBQ Meat Basting 750ml	<b>78</b>	Peri-Peri Sauce 375ml	<b>50</b>
Burger Mayo 375ml	<b>59</b>	Habanero Chillies 140g	<b>89</b>
Creamy Salad Sauce 375ml	<b>59</b>	Habanero Paste 140g	<b>89</b>





Pork Loin 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	

## COMBOS

surf & turf	269
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

chicken schnitzel	165
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken bacamberry	185
<i>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</i>	
chicken parmesan	185
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
chicken cordon bleu	179
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

## SEAFOOD

good 'ol fish & chips	175
<i>grilled with lemon butter sauce or battered and deep-fried, served with our tangy, home-made tartar sauce and minty peas</i>	
calamari steak strips	175
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
seafood combo	275
<i>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</i>	
<b>add:</b> mussels poached in sauvignon blanc with a garlic and cream sauce	54
prawn platter	325
<i>9 grilled prawns served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce</i>	



*Cheesecake*

## DESSERTS

<b>ice-cream &amp; BAR-ONE® sauce</b>	75
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
<b>chocolate mousse</b>	75
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
<b>chocolate fondant</b>	79
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
<b>malva pudding</b>	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>	
<b>crème brûlée</b>	79
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
<b>baked cheesecake</b>	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>	

*\*indicates cream alternative used*

## DOM PEDROS & SPECIALITY COFFEES

enjoy your dom pedro or speciality coffee with a choice of: kahlúa, amarula, peppermint liqueur, frangelico, or Tullamore Dew irish whiskey

<b>dom pedro / speciality coffee</b>	single 69   double 85
<b>add: FERRERO ROCHER® to any dom pedro</b>	39
<b>dom pedro with pomegranate liqueur</b>	single 69   double 85

## MILKSHAKES

vanilla   strawberry   chocolate   lime   bubblegum   coffee	48
BAR-ONE®	58
FERRERO ROCHER®	69



Mix-O-Treat

## CHILDRENS MENU

12 years old and under

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

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

## CHILDRENS DESSERTS

<b>junior ice-cream &amp; BAR-ONE® sauce</b>	45
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
<b>mix-o-treat</b>	
<i>exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces and sweets</i>	
<i>single scoop</i>	49
<i>double scoop</i>	59
<i>triple scoop</i>	65
<b>junior milkshakes</b>	
<i>vanilla   strawberry   chocolate   lime   bubblegum</i>	32
<i>BAR-ONE®</i>	39
<b>soda float</b>	44
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	