



Cattle Baron Grill and Bistro Paarl is tucked away in the historic town of Paarl, within the Pontac Manor Hotel Estate, in the heart of the Cape Winelands. Surrounded by majestic oak trees and manicured gardens. Cattle Baron Paarl encompasses a modern and relaxed dining ambience with a menu featuring popular Cattle Baron favourites, with some new innovations added to our culinary traditions.

Our menu features many dining favourites however we are most renowned for our mouth-watering steaks. The secret of our success lies in the preparation and maturation of our meat. We choose to hand select our beef, dry-ageing it in our own environment, ensuring our steaks are consistently juicy, tender and full of flavour. Be sure to take a stroll to our open butchery, where all our selections are on display for you to choose your next cut from.

Our 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 seasoning salt and basting sauce are designed to bring out the natural flavours of our steaks. We buy the highest quality ingredients, use a timeless recipe and grill our steaks flawlessly everytime offering the ultimate steak experience.

We pride ourselves in offering our customers exceptional quality, value for money and unsurpassed standards of service in relaxed surroundings. Our wine list offers the very best local wine selections but if your favourite bottle is not on our list, you are welcome to bring your own because another Cattle Baron claim to fame is our ***NO CORKAGE FEE policy**. (*Terms & Conditions Apply)

Go visit our online webpage and butchery at www.cattlebaronpaarl.co.za and see the wide selection of cuts and products we have available for you to order to enjoy. So, whether you visit for lunch, dinner or a private function, the Cattle Baron is the perfect venue to relax, unwind and enjoy dining excellence.





DRY AGER
SUPERIOR BEEF

"Côte de Boeuf"
Bone in
Rib Eye Steak

www.cattlebaronpaarl.co.za

Our Menu

STEAK GRILLING GUIDELINES AND POLICY:

BLEU/RARE:
Brown seared crust with red centre.



MEDIUM RARE:
Brown seared crust warmed through with a warm red centre.



MEDIUM:
Outside a well done dark brown with a pink hot juicy centre.



MEDIUM WELL:
Outside dark brown, centre cooked thoroughly.



WELL DONE:
The emphasis is in the word.



All weights advertised on this menu are raw weights prior to cooking.
Weight losses may occur and will vary depending on the length of cooking time.

We baste our steaks with our famous BBQ sauce but If you wish to
taste the beef on it's own don't forget to mention that you want it
without our BBQ sauce.

MAIN COURSE POLICY:

All main course dishes are served with a complimentary choice of steakhouse cut chips,
sweet potato chips, potato wedges, baby potatoes, mash, savoury rice, garden salad,
roasted mediterranean vegetables or our famous creamed spinach and butternut.

Our policy also extends to our complimentary bread service and no corkage fee.

Some products may contain traces of nuts.

Terms and Conditions Apply.

GRATUITY POLICY:

We hereby 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.

Please enquire with management for details.





WEDNESDAY & THURSDAY NIGHTS

20% DISCOUNT on any starters and desserts.

Smoked Venison Carpaccio..

Starters

	(serves 3-4) starter platter for the table	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>		
	add: (250g) boerewors	85 add: crumbed halloumi sticks 75
	oven baked snails	105
<i>baked in garlic compound butter or creamy garlic sauce or with creamy garlic sauce & gratinéed with blue cheese shavings.</i>		
	chicken livers peri-peri	95
<i>pan-fried in a rich and creamy napolitana and peri-peri sauce. served with freshly baked bread.</i>		
	chicken wings	98
<i>flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce.</i>		
V	crumbed halloumi cheese sticks	85
<i>crumbed halloumi cheese stick served with our home-made sweet chili mayonaise.</i>		
V	crumbed mushrooms	89
<i>crumbed button mushrooms served with our home-made tartar sauce.</i>		
V	stuffed mushrooms	98
<i>tasty deep-fried white buttons filled with a delicate mixture of cheese, breadcrumbs, garlic, parsley & sherry, served with our home-made tartar sauce.</i>		
	roasted marrow bones	95
<i>oven roasted and served with onion rings and croûtes.</i>		
	calamari steak strips	105
<i>soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.</i>		
	mussels	120
<i>local half shell black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce. served with baked bread.</i>		
V	full wheel camembert	120
<i>soft and creamy full wheel camembert crumbed & deep-fried. served with sweet preserved figs and crunchy caramelized walnuts.</i>		
	calamari tubes	130
<i>patagonian tubes and tentacles grilled in a lemon butter, served on parmesan risoto.</i>		
	steak tartare	120
<i>a gourmet classic, finely chopped tender chalmar sirloin, mixed with egg yolk, capers, onion, gherkins, parsley and maldon salt. served with croûtes.</i>		
	venison carpaccio	130
<i>thinly sliced smoked venison, drizzled with rocket & walnut pesto. topped with pickled radish, grated grana padano & crème fraîche.</i>		
	panko prawn & avocado cocktail	135
<i>panko crumbed prawns with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce.</i>		
	(subject to availability) skaapstertjies	135
<i>lamb tails chargrilled and basted with our famous barbeque sauce and flambéed with brandy at the table.</i>		



*Traditional
Greek Salad*

Salads

fresh garden side salad 48



a variety of mixed greens, cucumber, tomato, red onion, red cabbage & spring onions.

add: feta & olives 30 | (seasonal) add: avocado 30 | add: chopped chilli 15

traditional greek 119



chunky cucumber, tomato, red onion, peppers and black calamata olives with pepper crusted feta.

caprese 129



colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto.

(seasonal) add: avocado 30

beetroot, roasted butternut & feta salad 115



baby beetroot, roasted butternut, feta cheese, pumpkin seeds, rocket and mixed greens topped with toasted onions and balsamic reduction.

add: chicken 45 | add: grilled halloumi cheese 45 | (seasonal) add: avocado 30

“the house” chicken & avocado salad 159

pan-fried chicken strips asian glazed with fresh avocado (seasonal), feta, crispy bacon bits and toasted onions served on a variety of mixed greens.

seared sirloin, roquefort & fig salad 185

perfectly seared sirloin, roquefort cheese, preserve figs and toasted onions served on a variety of mixed greens.



Vegetarian

veggie burger 165

veggie based patty topped with grilled halloumi cheese, served in a grilled black mushroom bun with lettuce, tomato, gherkins and dressed with balsamic glaze and B-well mayonaise. served with a choice of starch.

vegetable stack 165

grilled black mushroom topped with oven roasted mediterranean vegetables, grilled halloumi cheese and finished with a tomato salsa and balsamic reduction, served with a choice of starch.

mushroom risotto 165

rich and creamy risotto with braised brown mushrooms, pan-fried mediterranean vegetables, finished with grated grana padano and pumpkin seeds.

crêpes florentine 185

savoury crêpes filled with spinach, feta & grilled mushrooms topped with spicy napolitana sauce, grated grana padano and served with a choice of starch.



MONDAY BURGER NIGHT

50% DISCOUNT
on any of our burger selections.

(Excluding the Veggie Burger, Wagu Burger & Steakhouse Burger)

T's & C's Apply. Subject to Availability.

Take Aways also welcome.

Our Monday Night tradition marks it's 13th Year.

Beef Cheese Burger

Burgers

180g flame-grilled forequarter beef patty / grilled or crumbed chicken breast served on a fresh brioche bun with lettuce, tomato, red onion, sweet & tangy gherkins, and our famous Cattle Baron burger mayo, served with a choice of starch.

add a 160g chicken breast to any burger 45

add a 180g forequarter beef patty to any burger 52

to substitute a patty for a 200g wagyu beef patty - add 60

regular burger 145

(subject to availability - while stocks last) thin lizzie 185

grilled black mushroom bottom bun (seasonal), avocado (seasonal) & cheddar cheese.

cheese burger 159

topped with cheddar cheese.

buddy bolden burger 170

topped with grilled bacon and fried egg.

louisiana burger 170

topped with grilled bacon and cheddar cheese.

kid ory's burger 175

topped with grilled bacon, cheddar cheese and avocado (seasonal).

texas manor burger 175

topped with habanero salsa, jalapenos and cheddar cheese.

nevada burger 185

topped with grilled bacon, avocado (seasonal), camembert & toasted onions.

blue cheese, fig & bacon burger 185

topped with blue cheese shavings, fig preserve & grilled bacon.

two fisted jackson burger 225

double burger, topped with double grilled bacon and double cheddar cheese.

(subject to availability - while stocks last) the steakhouse burger 220

180g fillet steak cubes marinated in a whiskey bbq sauce topped with caramelised onion, cheddar cheese and deep-fried onion rings.

the wagyu burger 210

200g wagyu beef patty topped with caramelised onion, cheddar cheese, crispy bacon bits, and garlic aioli sauce.



TUESDAY & SATURDAY STEAK NIGHT

20% DISCOUNT
on any of our steaks or wines.

(Excluding wagu beef and wine served per caraffe.)

What more could you ask for..

Grilled Filet Steak

Primal Cuts



fillet	200g 235	300g 305
angus rib eye		400g 340
chalmar rump	300g 239	400g 295
chalmar sirloin	200g 198	300g 239
	400g 295	600g 375
grassfed rump <i>(subject to availability - while stocks last)</i>		600g 375
		p/kg SQ



larger cuts available upon request.

our steaks are basted with our famous BBQ sauce. If you wish to taste the beef on it's own, please mention that you want it without our BBQ sauce.

our main course dishes are served with a complimentary choice of steakhouse cut chips, sweet potato chips, potato wedges, baby potatoes, mash, savoury rice, fresh garden salad, roasted mediterranean vegetables or our famous creamed spinach and butternut.

convert any of our cuts to blackened pepper style 48

coated with crushed black peppercorns, grilled & flambéed with brandy and served with a creamy pepper madagascar sauce on the side.

convert any of our cuts to surf & turf 55

add deep-fried calamari steak strips served with tartar sauce.

add: oven roasted marrow bones 55

seasoned and oven roasted, then served on-top of your beef.

Speciality Sauces & Butters

cattle baron béarnaise sauce, champignon sauce,	49
chimichurri (argentinian sauce), blue cheese sauce,	
biltong & cheese sauce, whiskey cream sauce.	
mushroom sauce, green peppercorn madagascar sauce,	40
cheese sauce, creamy garlic sauce, monkey gland sauce.	
sliced jalapeños, chopped chillies, habanero paste.	35
garlic butter, habanero chilli & garlic butter,	45
fresh herb butter, café de paris butter.	

Tasty Additions

creamed spinach and butternut	39
pumpkin fritters	45
roast mediterranean veg	48
steakhouse cut chips	49
sweet potato chips	49
braai broodjie	49
deep-fried onion rings	49
grilled mushrooms	70



T-Bone Steak to Share

meals “to share” are served with two or four starch choices. sharing a meal gives you more taste options. **MealsTo Share**

(to share) chateaubriand for two 500g	560
<i>our signature fillet steak flambéed with brandy & served with mushroom sauces, cattle baron béarnaise sauces and starch options for two.</i>	
(to share) chateaubriand for four 1kg	940
<i>our signature fillet steak flambéed with brandy & served with mushroom sauces, cattle baron béarnaise sauces and starch options for four.</i>	
(to share - sliced in the kitchen) t-bone steak for two 800g	600
<i>a dry-aged 800g t-bone grilled and sliced off the bone, oven roasted marrow bones, crispy fried onion rings and sauce and starch options for two.</i>	
(to share - sliced in the kitchen) tomahawk wingrib steak for two 1kg	620
<i>a dry-aged 1kg tomahawk wingrib grilled and sliced off the bone, oven roasted marrow bones, served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for two.</i>	
(to share - sliced in the kitchen) chalmar beef picanha 700g	630
<i>a 700g brazilian favourite, roasted and grilled, oven roasted marrow bones, served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for two.</i>	
(to share - sliced in the kitchen) beef experience for two	580
<i>a combination of 200g chalmar sirloin, 200g fillet, 400g pork loin spare ribs and two dry aged lamb loin chops served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for two.</i>	
(to share - sliced in the kitchen) beef experience for four	1180
<i>a combination of 400g chalmar sirloin, 300g fillet, 400g angus rib eye, 400g beef spare ribs and four oven roasted marrow bones served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for four.</i>	
(to share) pork experience for two	590
<i>500g pork loin spare ribs grilled and basted to perfection, 400g roasted succulent pork belly, 450g dry-aged pork saddle chop crusted in fresh herbs & crumbs and grana padano, oven baked till golden brown and served with homemade saurkraut, onion rings, sweet mustard sauce and starch options for two.</i>	
(to share) pork loin spare ribs for two	540
<i>1,2kg pork loin spare ribs grilled and basted to perfection and served with starch options for two.</i>	
(to share) pork loin spare ribs and chicken wings for two	540
<i>800g pork loin spare ribs grilled and basted to perfection and flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce and served with starch options for two.</i>	

some add-on options to choose from to enhance the sharing experience. **Enhance the Experience**

(200g) chalmar sirloin “plankie” style	170	(2 x bones) roasted marrow bones	55
(220g) lamb loin chops	140	braai broodjie	49
(400g) beef ribs	140	(250g) boerewors	85
(400g) pork loin ribs	160	(crumbed or grilled) chicken wings	90



*Dry-Aged Grassfed
T-Bone Steak*

Meat on the Bone

Meat derives most of its flavour from the bone. Consequently, grilling a cut of meat on the bone is best practice for foregrounding a cut's inherent flavour.

We purchase our beef from local farmers, sourcing only the best quality carcasses to ensure the best cuts for our diners. All our blocks are sealed with beef fat over a couple of days to secure the right amount of encasement and then dry-aged, for periods of 42 to 60 days to provide a flavourful taste profile but also a melt in your mouth experience. We hope you enjoy the quality and passion we put into our beef.

(all cuts are subject to availability or subject to ageing)



dry-aged t-bone 600g **375**
served with marrow bones.

(the porterhouse steak) dry-aged t-bone 800g **500**
served with marrow bones.

dry-aged sirloin on the bone 600g **320**
served with marrow bones.

(dry-aged côte da boeuf - bone in rib eye steak) the kings cut 600g **540**
served with marrow bones.

dry-aged tomahawk wingrib 1kg **620**
served with marrow bones.

**** dry-aged grassfed t-bone** p/kg **SQ**
served with marrow bones.

**** dry-aged grassfed sirloin on the bone** p/kg **SQ**
served with marrow bones.

beef spare ribs 800g **325**

pork loin spare ribs 500g **290** | **pork loin spare ribs** 800g **385**

(45min preparation time) dry-aged pork lomo 450g **280**

dry-aged whole pork saddle, cut into a 450g chop, crusted with fresh herbs, grana padano, and crumbs, then oven-baked to golden perfection.

dry-aged lamb loin chops 440g **295**
*tender flame-grilled dry-aged lamb loin chops served with a choice of one of our **speciality compound butters**.*

dry-aged rack of lamb 440g **300**
oven roasted rack of lamb sealed with our lamb rub, served on mash, fresh mediterranean vegetables, pumpkin fritters and braised onion and lamb jus.

lamb shank 450g **310**
oven grilled with rosemary red wine jus, served with fresh mediterranean vegetables on mash.

lamb rump 450g **330**
*dry aged lamb rumps, oven baked in our lamb rub, then finished off on the grill, served with a choice of **speciality compound butters**.*

our steaks are basted with our famous BBQ sauce. If you wish to taste the beef on it's own, please mention that you want it without our BBQ sauce.

our main course dishes are served with a complimentary choice of steakhouse cut chips, sweet potato chips, potato wedges, baby potatoes, mash, savoury rice, fresh garden salad, roasted mediterranean vegetables or our famous creamed spinach and butternut.



Our Famous Chateaubriand

Our House Specialities

chateaubriand	200g 270	300g 349
<i>our signature fillet steak flambéed with brandy & served with mushroom sauce and our cattle baron béarnaise sauce.</i>		
whiskey sauce fillet	200g 270	300g 349
<i>fillet topped with our creamy braised shallot and johnnie walker whiskey sauce.</i>		
blackened pepper fillet	200g 270	300g 349
<i>fillet coated with crushed black peppercorns, grilled and flambéed with brandy, gently simmered in a creamy pepper madagascar sauce.</i>		
compound buttered fillet	200g 270	300g 349
<i>served with a choice of habanero chilli & fresh garlic butter, or fresh garlic butter or fresh herb butter or café de paris butter.</i>		
argentinian fillet	200g 279	300g 355
<i>topped with a chimichurri sauce "sauce of coriander, garlic, onion, flat leaf parsley, chilli & olive oil."</i>		
fillet rossini	200g 275	300g 349
<i>topped with our creamy chicken livers peri-peri.</i>		
sautéed mushroom fillet	200g 275	300g 355
<i>served on deep-fried rosti, topped with sautéed garlic butter mushrooms.</i>		
carpetbagger	300g	355
<i>fillet stuffed with hickory smoked mussels & cheddar cheese OR stuffed with crispy bacon, feta cheese & peppadews™ OR stuffed with chorizo, camembert & figs.</i>		
sirloin nevada	300g	290
<i>chalmar sirloin topped with grilled bacon, avocado (seasonal), camembert & toasted onions.</i>		
garlic rump or sirloin	300g	280
<i>chalmar rump or chalmar sirloin generously topped with a portion of garlic butter & freshly chopped garlic.</i>		
sirloin champignon	300g	285
<i>chalmar sirloin topped with a rich and creamy champignon sauce.</i>		
blue cheese, fig & bacon sirloin	300g	290
<i>chalmar sirloin topped with blue cheese shavings, fig preserve & grilled bacon.</i>		
texas manor sirloin	300g	290
<i>chalmar sirloin topped with habanero salsa, jalapeño and cheddar cheese, then gratinéed.</i>		
picanha caul skewer	400g	330
<i>400g chalmar picanha skewered and wrapped in lamb caul fat, grilled to perfection, then seasoned with maldon salt.</i>		
pork belly	500g	285
<i>roasted succulent pork belly served with mash, ripe fig preserve and reduced pork jus.</i>		

our main course dishes are served with a complimentary choice of steakhouse cut chips, sweet potato chips, potato wedges, baby potatoes, mash, savoury rice, fresh garden salad, roasted mediterranean vegetables or our famous creamed spinach and butternut.



Baked King Prawns

Chicken

- crumbed chicken schnitzel** 179
chicken breasts, crumbed & deep-fried. served with a choice of sauce.
- (not too hot) spicy chicken stack** 185
crumbed chicken breasts deep-fried layered with napolitana and cheese sauce, jalapeños, homemade chorizo, topped with grated grana padano.
- chicken bacamberry** 185
chicken breasts grilled and topped with bacon, camembert, toasted onions & served on a cranberry coulis.
- chicken parmesan** 185
crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, grated grana padano and toasted onions.
- (come hungry) oven roasted chicken cordon bleu** 195
bacon and cheese encased in an envelope of lightly crumbed chicken breasts.
- skewered chicken wings** 195
flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce.

Seafood

- deep-fried hake** 175
lightly seasoned, dipped in our secret batter and deep-fried.
- calamari steak strips** 175
soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.
- calamari tubes** 245
patagonian tubes and tentacles pan-fried in a lemon butter served on a parmesan risotto.
- seafood pan** 275
deep-fried panko crumbed prawns and calamari steak strips served with a choice of peri-peri sauce, garlic compound butter or lemon butter sauce.
- add:** mussels pan-fried in a creamy garlic and white wine sauce 54
- add:** deep-fried hake 85
- (subject to availability) kingklip thermidor** 295
oven roasted fillet of kingklip covered in a thermidor sauce of garlic, mushrooms and prawns. finished with grated grana padano and grilled lemon.
- (subject to availability) 400g whole baby kingklip** 300
oven roasted and served with garlic butter or lemon butter sauce.
- (to share) ocean platter for two** 550
a combination of deep-fried hake, calamari steak strips, creamy garlic & white wine mussels and 6 king prawns, grilled in paprika butter, served with tartar sauce, lemon or garlic butter and starch options for two.
- baked king prawns** 325
king prawns oven roasted in paprika butter, served with a medley of garlic butter, lemon butter and peri-peri sauce.



Crème Caramel

ice-cream & BAR·ONE® sauce	75
malva pudding	79
<i>a traditional favourite, served with custard and *cream or ice-cream.</i>	
chocolate mousse	75
<i>divinely decadent white and dark chocolate mousse served with a choice of *cream or ice-cream.</i>	
crème caramel	75
<i>a smooth custard texture with a sweet, slightly sticky caramel layer on top.</i>	
crème brûlée	79
<i>a classic crème anglaise topped with a crunchy crust of caramelized sugar.</i>	
apple crumble	79
<i>freshly baked - worth the wait, served hot with a choice of *cream or ice-cream.</i>	
chocolate fondant	85
<i>a molten chocolate cake with a crispy exterior and runny chocolate centre served with a choice of *cream or ice-cream.</i>	
(nut allergy) belgian waffle & chocolate brownie	98
<i>delightful combination of belgian waffle & chocolate brownie pieces served with *cream or ice-cream, smothered in maple syrup.</i>	
baked cheesecake	98
<i>served with *cream or ice-cream.</i>	
(nut allergy) chocolate peanut butter tart	98
<i>soft chocolate ganache tartlet filled with peanut butter and served with a choice of *cream or ice-cream.</i>	

Speciality Coffees and Dom Pedros

kahlúa, amarula, cape velvet, peppermint, frangelico, jameson irish whiskey, or amaretto.

single coffee	69
double coffee	85
single dom pedro	69
double dom pedro	85
add: to any dom pedro. FERRERO ROCHER®	40



Hot Beverages | Soft Drinks and Mixers



** decaf options available*

	americano	35
	cortado	38
	cappuccino	39
	café latté	42
	chai latté	45
single espresso	32	double espresso 38
	red cappuccino	39
	tea- rooibos or five roses	32
	hot chocolate	48

soft drinks & mixers

tonic water, pink tonic water, lemonade, dry lemon, ginger ale	200ml	32
coca-cola, crème soda, fanta orange, sprite	300ml	36

reduced sugar soft drinks & mixers

coke no sugar-lite taste, tonic zero, soda water	200ml	32
coke no sugar, sprite zero	300ml	36

red bull 48

watermelon red bull 48

appletiser / grapetiser 44

BOS iced tea 39

cordials 39

passion fruit, lime, kola tonic.

fruit juices 45

milkshakes 48

strawberry, chocolate or vanilla.

BAR · ONE® | FERRERO ROCHER® | PEANUT BUTTER | CHOCOLATE BROWNIE | OREO 69

ice coffee 58

la vie mineral water 55

still or sparkling 750ml.

rock shandy 45

soda water, lemonade & bitters.

steel works 45

ginger ale, soda water, kola tonic & bitters.



Peanut Butter Milkshake

Kids Meals

junior steak & chips 95

150g sliced grilled sirloin cooked medium well

junior burger & chips 69

choice of 150g beef or chicken (grilled or crumbed).

junior cheese burger & chips 75

choice of 150g beef or chicken (grilled or crumbed) topped with a cheddar cheese slice.

junior chicken strips & chips 59

junior calamari steak strips & chips 65

junior pork spare ribs & chips 155

Kids Desserts

junior ice-cream & BAR·ONE[®] sauce 45

junior belgian waffle, ice-cream & BAR·ONE[®] sauce 69

junior milkshakes 32

strawberry, chocolate, vanilla, PEANUT BUTTER, OREO, BROWNIE or BAR · ONE[®]

soda float 44

a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange.

mix-o-treat

*exclusive to the cattle baron. you choose the number of scoops and we provide the kit.
chocolate and strawberry sauce, jelly babies, smarties, marshmallows & mint chocolate*

single scoop 49

double scoop 59

triple scoop 65