






 vegetarian friendly




## BREAKFAST

 eggs on toast	45
two eggs (fried, scrambled or poached) served on white or brown toast	
 avo on toast	59
fresh sliced avocado (seasonal) served on white or brown toast	
add: two poached eggs	15
sunrise	75
two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato, served with white or brown toast, butter and jam	
classic	89
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	
 basic omelette	69
three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam	
 baron's omelette	89
three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam	
 health breakfast	79
thick and creamy Greek yoghurt, seasonal fruits, muesli and honey	


## STARTERS

buffalo wings	4 piece 89   8 piece 149
flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled	
 camembert	89
crumbed camembert, syrupy preserved figs and caramelized walnuts	
 crumbed mushrooms	79
 jalapeño poppers	89
crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce	
baked snails	
garlic compound butter	79
cheese sauce & blue cheese shavings	89
calamari steak strips	85
lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa	
springbok carpaccio	129
crème fraîche, rocket leaves, rocket & walnut pesto and grated grana padano	
oysters	6 oysters 105   12 oysters 195
freshly shucked oysters, served on ice with lemon and tabasco	

## SALADS


 garden	side 55   full 79	tropical chicken	139
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions		grilled chicken strips served on mixed greens with pineapple pieces and fresh sliced avocado (seasonal)	
add: feta & olives	25	seared sirloin	149
add: avocado (seasonal)	29	perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions	
 traditional greek	129	springbok carpaccio	159
cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta		thinly sliced, smoked springbok on a bed of greens with crème fraîche, a fragrant rocket & walnut pesto and grated grana padano	
 beetroot & butternut	135		
marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions			
vegan: remove feta			
add: avocado (seasonal)	29		

## EASY EATS\*

 pasta arrabbiata	149
tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli	
pasta carbonara	155
bacon and mushrooms tossed in a parmesan and cream sauce with chopped parsley	
steak & chips	175
200g sirloin grilled to perfection and served with chips	
traditional boerewors	169
juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and chips	

## BURGERS

Choice of a 200g 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. Served with chips or side salad.

extra patty	chicken 35   beef 45
classic	115
thin lizzie	115
cheese	125
sauce	135
buddy bolden	135
bacon and a fried egg	
louisiana	135
bacon and cheddar	
manhattan	135
caramelized pineapple and cheddar	
kid ory's	145
bacon, cheddar and avocado (seasonal)	
blue cheese	145
bacon, figs and blue cheese shavings	
nevada	149
bacon, avocado (seasonal), camembert and toasted onions	
yazoo	149
grilled bacon, a fried egg, cheddar and fresh sliced avocado (seasonal)	
Cattle Baron steakhouse burger	
sliced beef steak with fried onion rings	
150g sirloin	159
100g fillet	165
two fisted jackson	185
double patty, double bacon, double cheddar	
 chicken style veggie burger	115
add topping:	
peppadews®, avocado (seasonal) and toasted onions	
	35

## SPECIALITY SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES	35	COMPOUND BUTTERS	35
green peppercorn madagascar   mushroom   creamy garlic   cheese   peri-peri		garlic butter   herb butter   habanero chilli & garlic butter	
SPECIALITY SAUCES	39	SOMETHING SPICY	25
Cattle Baron béarnaise   chimichurri   champignon		sliced jalapeños   chopped chillies   habanero salsa   habanero paste	
EXTRAS			
garden side salad	55	deep-fried onion rings	40
side chips	40	crumbed mushrooms	79

## 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 except those marked with (\*) are served with a choice of chips, savoury rice, baby potatoes or side salad

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.

STEAKS, GRILLS & RIBS

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	175		300g	215		400g	259
fillet	200g	195		300g	259			
ribeye (off the bone)	400g	325						
t-bone	600g	285						
lamb loin chops	440g	275						
served with a choice of garlic / herb / habanero chilli & garlic compound butter								
pork loin spare ribs	500g	255		1kg	345			

**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

STEAKS THAT MADE US FAMOUS

chateaubriand	200g	255		300g	285
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce					
fillet madagascar	200g	249		300g	279
topped with our famous green peppercorn madagascar sauce					
blackened pepper fillet	200g	249		300g	279
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	269			
topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions					
fat tuesday	600g	340			
the connoisseur's steak - 600g sirloin					

HOUSE SPECIALITIES

sirloin champignon	300g	249
topped with a rich and creamy champignon sauce		
garlic sirloin	300g	249
topped with garlic compound butter and chopped garlic		
blue cheese sirloin	300g	259
topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings		
argentinian fillet	200g	249   300g 279

MEALS TO SHARE

chateaubriand	for two: 500g	495		for four: 1kg	859
meat board for two		495			
200g fillet, 150g boerewors, 350g pork ribs and two lamb loin chops with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch					
ocean platter for two		449			
battered hake, fried calamari steak strips, grilled prawns and creamy garlic & white wine mussels served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch					

COMBOS

surf & turf	249
200g sirloin and deep-fried calamari steak strips with tartar sauce	
ribs & wings	255
350g BBQ pork loin spare ribs and Asian style chicken wings	
steak & prawn	255
200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce	

CHICKEN

chicken schnitzel	159
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce	
chicken bacamberry	179
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	179
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions	

SEAFOOD

good 'ol fish & chips	165
battered hake served with our tangy, home-made tartar sauce	
calamari steak strips	175
tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa	
hake & calamari combo	199
battered hake and tender, deep-fried calamari steak strips served with tartar sauce	
seafood combo	215
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	
seafood platter for one	265
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	295
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce	

DESSERTS

ice-cream & BAR-ONE® sauce	65
malva pudding	69
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	
chocolate fondant	69
chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream	
no-bake cheesecake	69
served with a choice of *cream or ice-cream	
apple crumble	69
freshly baked - worth the wait, cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream	
*indicates cream alternative used	

DOM PEDRO & SPECIALITY COFFEE

choice of : kahlúa, amarula, peppermint, frangelico, or irish whiskey		
dom pedro	single	69   double 79
speciality coffee	single	69   double 79

CHILDREN'S MENU

12 years old and under. Served with a choice of chips, savoury rice or baby potatoes	
junior burger	75
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty	
junior cheese burger	79
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty	
junior fish fingers	59
junior boerewors	60
junior chicken strips	59
junior calamari steak strips	69
served with tartar sauce	
junior pork loin spare ribs	115

CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce	39
junior milkshakes	35
vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®	