



## BREAKFAST

<b>eggs on toast</b>	<b>45</b>
<i>two eggs (fried, scrambled or poached) served on white or brown toast</i>	
<b>avo on toast</b>	<b>59</b>
<i>fresh sliced avocado (seasonal) served on white or brown toast</i>	
<b>add: two poached eggs</b>	<b>15</b>
<b>sunrise</b>	<b>80</b>
<i>two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato, served with white or brown toast, butter and jam</i>	
<b>classic</b>	<b>95</b>
<i>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</i>	
<b>salmon scrambled</b>	<b>139</b>
<i>scrambled eggs with smoked salmon trout, chives and crème fraîche, served with potato rosti and pan-fried cherry tomatoes</i>	
<b>basic omelette</b>	<b>69</b>
<i>three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam</i>	
<b>baron's omelette</b>	<b>89</b>
<i>three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam</i>	
<b>health breakfast</b>	<b>79</b>
<i>thick and creamy Greek yoghurt, seasonal fruits, muesli and honey</i>	



## STARTERS

① vegetarian friendly

<b>buffalo wings</b>	4 piece <b>89</b>   8 piece <b>149</b>
<i>flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled</i>	
<b>marrow bones</b>	<b>79</b>
<i>roasted marrow bones with herb butter</i>	
<b>chicken livers peri-peri</b>	<b>75</b>
<i>pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes</i>	
<b>snails</b>	
<i>baked in a garlic compound butter</i>	
<i>baked in a creamy cheese sauce and gratinéed with blue cheese shavings</i>	
<b>crumbed mushrooms</b>	<b>79</b>
<i>crispy breaded button mushrooms served with our home-made, tangy tartar sauce</i>	
<b>stuffed mushrooms</b>	<b>89</b>
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce</i>	
<b>jalapeño poppers</b>	<b>89</b>
<i>crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce</i>	
<b>calamari steak strips</b>	<b>85</b>
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>camembert</b>	<b>89</b>
<i>crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts</i>	
<b>steak tartare</b>	<b>99</b>
<i>a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes</i>	
<b>springbok carpaccio</b>	<b>129</b>
<i>thinly sliced, smoked springbok on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket &amp; walnut pesto and grated grana padano</i>	

**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. Items are cooked to order and may be served raw or undercooked. Any health risks related to consuming raw or undercooked items are not the liability of the restaurant. Certain menu items contain alcohol - please enquire with your waitron for further information.



## SALADS

❖ garden side salad	55	❖ green on green	129
❖ garden salad	79		
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>		<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 &amp; black pepper crème fraîche</i>	
<b>add:</b> feta & olives	25	<b>vegan:</b> remove crème fraîche	
<b>add:</b> avocado (seasonal)	29	<b>add:</b> chicken	35
❖ greek	139	<b>tropical chicken</b>	139
<i>mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives</i>		<i>flame-grilled BBQ chicken strips served on a tossed salad with pineapple pieces and fresh sliced avocado (seasonal)</i>	
❖ beetroot & butternut	139	<b>seared sirloin</b>	149
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with crunchy toasted onions</i>		<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
<b>vegan:</b> remove feta		<b>springbok carpaccio</b>	159
<b>add:</b> avocado (seasonal)	29	<i>thinly sliced, smoked springbok on a bed of greens topped with crème fraîche, a fragrant rocket &amp; walnut pesto and grated grana padano</i>	

## VEGETARIAN

<b>chicken style vegetarian burger</b>	115
<i>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</i>	
<b>add:</b> peppadews®, avocado (seasonal) and toasted onions	45
<b>pasta arrabbiata</b>	149
<i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>	
<b>plant-based burger</b>	155
<i>150g 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>add:</b> peppadews®, avocado (seasonal) and toasted onions	45

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## BURGERS

Choice of a 200g flame-grilled BBQ basted beef patty or a BBQ basted 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 salad

<b>extra patty</b>	<b>chicken 35   beef 45</b>
<b>classic</b>	115
<i>no bun, side salad instead of starch</i>	
<b>thin lizzie</b>	115
<b>cheese burger</b>	125
<b>sauce burger</b>	135
<i>served with a choice of sauce on the side</i>	
<b>manhattan</b>	135
<i>caramelized pineapple and cheddar</i>	
<b>buddy bolden</b>	135
<i>bacon and a fried egg</i>	
<b>louisiana</b>	135
<i>bacon and cheddar</i>	
<b>bbq pork rib burger</b>	145
<b>kid ory's</b>	145
<i>bacon, cheddar and avocado (seasonal)</i>	
<b>blue cheese</b>	145
<i>bacon, preserved figs and blue cheese</i>	
<b>nevada</b>	149
<i>bacon, avocado (seasonal), camembert and toasted onions</i>	
<b>yazoo</b>	149
<i>bacon, fried egg, cheddar and avocado (seasonal)</i>	
<b>two fisted jackson</b>	185
<i>double patty, double bacon, double cheddar</i>	
<b>steakhouse burger</b>	
<i>sliced beef steak with fried onion rings</i>	
150g sirloin	159
100g fillet	165

## EXTRAS

creamed spinach and cinnamon	45
infused butternut	35
garden side salad	55
side chips	45
deep-fried onion rings	40
crumbed mushrooms	79

## HAND-MADE PIZZAS

Topped with napolitana sauce and mozzarella cheese

<b>margherita</b>	115	<b>pepperoni</b>	149
<i>mozzarella, garlic and italian herbs</i>		<i>pepperoni and green peppers</i>	
<b>hawaiian</b>	135	<b>vegetarian</b>	149
<i>ham and pineapple</i>		<i>olives, baby spinach, feta and mushroom</i>	
<b>regina</b>	135	<b>breakfast pizza</b>	149
<i>ham and mushroom</i>		<i>scrambled egg, bacon and pork sausage</i>	
<b>chicken mayo</b>	139	<b>meat supreme</b>	159
<i>shredded chicken mayo and peppadews</i>		<i>steak strips, bacon, ham, pepperoni, green peppers and caramelized onions</i>	

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### 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>all weights advertised are raw weights prior to cooking, weight losses may occur and will vary depending on the length of cooking time</b>	

Main courses served with a choice of chips, savoury rice or baked baby potatoes and our famous complimentary creamed spinach & butternut for the table

## 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.

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

**CONVERT YOUR STEAK BLACKENED PEPPER STYLE** ..... **49**  
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 TO YOUR STEAK** ..... **40**

## SAUCES & COMPOUND BUTTERS

<b>CLASSIC SAUCES</b>	<b>40</b>	<b>COMPOUND BUTTERS</b>	<b>40</b>
green peppercorn madagascar		garlic butter	herb butter
mushroom   creamy garlic		habanero chilli & garlic butter	
cheese   peri-peri			
<b>SPECIALITY SAUCES</b>	<b>45</b>	<b>BRING ON THE HEAT</b>	<b>30</b>
Cattle Baron béarnaise		sliced jalapeños	chopped
chimichurri   champignon		chillies	habanero salsa
		habanero paste	

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## STEAKS THAT MADE US FAMOUS

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

## HOUSE SPECIALITIES

<b>garlic sirloin</b>	300g	<b>249</b>
topped with garlic compound butter and chopped garlic		
<b>sirloin champignon</b>	300g	<b>249</b>
topped with a rich and creamy champignon sauce		
<b>blue cheese sirloin</b>	300g	<b>259</b>
topped with grilled bacon, syrupy preserved figs and blue cheese shavings		
<b>fillet rossini</b>	200g	<b>249</b>   300g <b>279</b>
topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri		
<b>argentinian fillet</b>	200g	<b>249</b>   300g <b>279</b>
sliced fillet topped with an Argentinian style chimichurri salsa		

## VENISON

<b>buffalo pie</b>	195
slow, home-cooked buffalo pie served with chips and gravy	
<b>venison hot pot</b>	<b>210</b>
venison stew served in a traditional african pot, served with a choice of starch	
<b>springbok shank</b>	400g <b>225</b>
slow cooked springbok shank in a tomato & rosemary concasse, served with mash	
<b>venison tenderloin</b>	250g <b>259</b>
choice of impala, blesbok or blue wildebeest tenderloin, served with a red wine reduction and a choice of starch - enquire with your waiter for availability of venison	

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*Pork Loin Spare Ribs*

## MEALS TO SHARE

**ocean platter for two** ..... **449**  
*a combination of deep-fried hake and calamari steak strips with tartar sauce, grilled prawns and creamy garlic & white wine mussels presented on a platter, served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch*

**chateaubriand to share** ..... **for two 500g | 495 for four 1kg | 859**  
*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** ..... **495**  
*200g fillet, 150g boerewors, 350g pork ribs and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and French mustard, served with two choices of starch*

**venison platter for two** ..... **549**  
*impala, blesbok and blue wildebeest tenderloin grilled to your satisfaction, and a selection of venison wors with unique dipping sauces and two choices of starch*

## COMBOS

**surf & turf** ..... **249**  
*200g sirloin and tender, deep-fried calamari steak strips with tartar sauce*

**ribs & wings** ..... **255**  
*350g BBQ pork loin spare ribs and flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled*

**steak & prawn** ..... **255**  
*200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce*

## EASY EATS

*\*not served with a choice of starch*

**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-cream sauce with chopped parsley*

**steak & chips** ..... **175**  
*200g sirloin grilled to perfection and served with chips*

**beef fillet schnitzel** ..... **169**  
*crumbed beef fillet medallions, pan-fried and served with a choice of sauce*

**traditional boerewors\*** ..... **169**  
*juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes*

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*Chicken Parmesan*

## CHICKEN

**chicken schnitzel** ..... **159**  
*succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce*

**chicken parmesan** ..... **179**  
*crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions*

**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 cordon bleu** ..... **179**  
*golden and crisp enveloped chicken breasts, filled with grilled bacon and cheddar*

## SEAFOOD

**good 'ol fish & chips** ..... **165**  
*battered hake served with our tangy, home-made tartar sauce*

**calamari** ..... **175**  
*soft and tender calamari steak strips, deep-fried and served with tartar sauce*

**hake & calamari** ..... **199**  
*battered hake and tender, deep-fried calamari steak strips served with tartar sauce*

**seafood combo** ..... **215**  
*tender, deep-fried calamari steak strips served with tartar sauce and grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri 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*

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## DESSERTS

ice-cream & BAR-ONE® sauce	65
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
malva pudding	69
<i>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</i>	
chocolate mousse	69
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
no-bake cheesecake	79
<i>buttered biscuit base with a rich and creamy cheesecake filling 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>	
apple crumble	79
<i>freshly baked - worth the wait, cinnamon spiced apple crumble with raisins, served hot 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 one spirit / liqueur:  
kahlúa, amarula, peppermint, frangelico, irish whiskey

single coffee	69
double coffee	79
single dom pedro	69
double dom pedro	79



## KIDDIES MENU

12 years old and under

junior fish fingers	59
junior chicken strips	59
junior boerewors	65
junior calamari steak strips	65
<i>served with tartar sauce</i>	
junior burger	75
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheese burger	79
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior pork spare ribs	115

all junior meals served with a choice of chips, savoury rice or baked baby potatoes

## KIDDIES DESSERTS

junior milkshakes	35
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
junior ice-cream & BAR-ONE® sauce	40
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	

### mix-o-treat

*exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces and sweets*

single scoop	40
double scoop	50
triple scoop	60