

#### 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 Belville. 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

|  |     |
|--|-----|
| sticky ribs  | 110 |
| <i>Asian style sticky ribs in a BBQ reduction garnished with spring onion, sesame and chilli</i>                                       |     |
| bbq chicken bao  | 115 |
| <i>BBQ chicken bao, with pickle, chipotle and crispy onion</i>   |     |
| braised beef tartine   | 140 |
| <i>with lyonnaise onions, sourdough and grana padano</i>   |     |
| buffalo wings  | 98  |
| <i>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>  |     |
| crumbed camembert  | 98  |
| <i>with syrupy preserved figs and sourdough</i>  |     |
| soup of the day  | 80  |
| <i>home-made soup of the day, served with sourdough croutons and herb oil</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>           |     |
| spicy fried chicken  | 105 |
| <i>coated in our home-made blend of herbs and spices, deep-fried, served with béarnaise, pickle and peri-peri</i>                      |     |
| fried halloumi   | 98  |
| <i>served with smoky chipotle sauce and crispy onions</i>  |     |
| calamari steak strips  | 105 |
| <i>lightly seasoned and deep-fried, served with our home-made tartar sauce and a herb oil</i>  |     |
| prawn & avocado cocktail   | 135 |
| <i>with our in-house marie rose sauce</i>  |     |
| venison carpaccio  | 130 |
| <i>thinly sliced, smoked venison on a layer of cream cheese, garnished with rocket leaves, drizzled with herb oil and grana padano</i> |     |



## SALADS & VEGETARIAN

|  |                   |
|--|-------------------|
| ✓ garden   | side 48   full 98 |
| <i>mixed greens, cucumber, tomato, red onion 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>                                 |                   |
| ✓ caesar   | 105               |
| <i>romaine lettuce, croutons, grana padano and caesar dressing</i>   |                   |
| add: grilled chicken   | 45                |
| add: avocado (seasonal)  | 40                |
| prawn & avocado  | 180               |
| <i>prawn and avocado cocktail served with lettuce, cucumber and tomato, dressed in our in-house marie rose sauce</i>           |                   |
| seared sirloin   | 169               |
| <i>perfectly seared sirloin on a bed of greens, topped with grana padano, syrupy preserved figs and crunchy toasted onions</i> |                   |
| add: avocado (seasonal)  | 40                |
| ✓ grilled halloumi   | 169               |
| <i>200g grilled halloumi, served with a choice of starch</i>   |                   |
| ✓ butternut gnocchi  | 175               |
| <i>italian dumplings with butternut, thyme, cream, crispy onions and grana padano</i>  |                   |
| add: halloumi  | 70                |



## BURGERS

Choice of a 180g home-made flame-grilled BBQ beef patty or a BBQ grilled chicken breast or a crumbed chicken breast, served on a fresh brioche bun with lettuce, tomato, gherkins, caramelized onions, and our famous Cattle Baron burger mayo.

**All burgers served with home-made chips**

**Substitute any burger for a wagyu beef patty | 49**

**Upgrade to loaded or spicy loaded chips | 50**

|  | single patty   double patty |  | single patty   double patty |
|--|-----------------------------|--|-----------------------------|
| regular  | 145   194                   | nevada   | 185   234                   |
| cheese   | 159   208                   | <i>bacon, avocado (seasonal), camembert and toasted onions</i> |                             |
| <i>cheddar slice</i>                                 |                             | camembert & fig  | 185   234                   |
| buddy bolden   | 170   229                   | <i>sweet preserved green figs and camembert</i>                |                             |
| <i>bacon and a fried egg</i>                         |                             | plant based  | 165   214                   |
| louisiana  | 170   219                   | <i>avocado and toasted onions</i>                              |                             |
| <i>bacon and cheddar</i>                             |                             | halloumi   | 165   214                   |
| truffle  | 175   224                   | <i>deep-fried halloumi</i>                                     |                             |
| <i>truffled burger with truffled cheese sauce</i>    |                             | steakhouse burger  | 185                         |
| kid ory's  | 175   224                   | <i>100g fillet steak burger topped with fried onion rings</i>  |                             |
| <i>bacon, cheddar and avocado</i>                    |                             |  |                             |
| texas manor  | 175   224                   |  |                             |
| <i>habanero salsa, pickled jalapeños and cheddar</i> |                             |  |                             |

### BURGER ADD-ONS:

**Make it hot & spicy with jalapeños and habanero salsa | 35**

**Top it up with a side of BBQ buffalo wings | 98**

**Have it with a mushroom, cheese or madagascar pepper sauce | 45**

## EXTRAS

|   |     |  |    |
|---|-----|--|----|
| creamed spinach and cinnamon infused butternut                          | 39  | side garden salad  | 48 |
| home-made chips   | 45  | deep-fried onion rings   | 49 |
| truffled chips  | 100 | deep-fried pickles   | 90 |
| <i>topped with cheesy truffle and grana padano</i>                      |     | saucers  | 45 |
| halloumi fries  | 98  | <i>cheese   mushroom   peri-peri   green peppercorn madagascar   garlic &amp; parsley butter</i> |    |
| <i>with chipotle mayo and crispy onions</i>                             |     | speciality sauces  | 49 |
| loaded chips  | 100 | <i>bearnaise   home-made tartar sauce   truffled cheese sauce</i>                                |    |
| <i>with cheese, burger sauce, bbq, crispy onions and bacon</i>          |     |  |    |
| spicy loaded chips  | 100 |  |    |
| <i>with cheese, burger sauce, habanero, jalapeños and crispy onions</i> |     |  |    |



## 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       |

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 served with a choice of chips, baby potatoes or our famous creamed spinach & cinnamon infused butternut

## 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.

|  |      |     |      |     |      |     |      |     |
|--|------|-----|------|-----|------|-----|------|-----|
| rump <i>(subject to availability)</i>                    | 300g | 229 | 400g | 285 |      |     |      |     |
| sirloin  | 200g | 189 | 300g | 229 | 400g | 285 | 600g | 360 |
| fillet   | 200g | 235 | 300g | 305 | 500g | 508 |      |     |
| ribeye <i>(off the bone)</i>                             | 400g | 340 |      |     |      |     |      |     |
| pork tenderloin <i>(served medium)</i>                   | 400g | 250 |      |     |      |     |      |     |
| ostrich fillet <i>(served bleu / rare / medium-rare)</i> | 200g | 248 |      |     |      |     |      |     |
| traditional boerewors                                    | 250g | 200 |      |     |      |     |      |     |

## MEAT ON THE BONE

|                      |      |     |  |       |     |  |      |     |
|----------------------|------|-----|--|-------|-----|--|------|-----|
| pork loin spare ribs | 500g | 290 |  | 800g  | 385 |  | 1kg  | 540 |
| t-bone               |      |     |  |       |     |  | 600g | 365 |
| tomahawk             |      |     |  |       |     |  | 1kg  | 630 |
| BBQ chicken thighs   |      |     |  | three | 150 |  | six  | 270 |
| BBQ chicken wings    |      |     |  | six   | 150 |  | ten  | 225 |

## ADD A SAUCE

|  |    |
|--|----|
| cheese   mushroom   green peppercorn madagascar  |    |
| peri-peri   garlic butter  | 45 |
| Cattle Baron béarnaise   | 49 |
| a classic French sauce with butter, egg yolks, white wine vinegar, and a touch of tarragon |    |
| truffled cheese  | 49 |
| a punchy cheese sauce with truffle and porcini   |    |
| tartar   | 49 |
| home-made mayo based sauce with capers, pickle, shallots and parsley                       |    |
| caesar   | 49 |
| home-made mayo based sauce with anchovy, parmesan, garlic, lemon and parsley               |    |

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## HOUSE SPECIALITIES

|  |      |            |      |            |
|--|------|------------|------|------------|
| <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>texas manor sirloin</b>   |      |            | 300g | <b>285</b> |
| <i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>   |      |            |      |            |
| <b>truffled fillet</b>   | 200g | <b>270</b> | 300g | <b>349</b> |
| <i>topped with truffled cheese sauce, powdered truffle and crispy onions</i>   |      |            |      |            |
| <b>fillet rossini</b>  | 200g | <b>270</b> | 300g | <b>349</b> |
| <i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>  |      |            |      |            |
| <b>surf &amp; turf</b>   |      |            |      | <b>269</b> |
| <i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>   |      |            |      |            |
| <b>ribs &amp; wings</b>  |      |            |      | <b>295</b> |
| <i>400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>                               |      |            |      |            |
| <b>steak &amp; prawn</b>   |      |            |      | <b>298</b> |
| <i>200g sirloin with grilled prawns, served with a choice of garlic compound butter, home-made tartar sauce or spicy peri-peri sauce</i>                     |      |            |      |            |

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

## 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 |

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## MEALS TO SHARE

|   |      |     |     |     |
|---|------|-----|-----|-----|
| chateaubriand   | 500g | 560 | 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     |      |     |     |     |
| classic meat platter  |      | 540 |     |     |
| 200g sirloin, 2 chicken thighs, 400g pork ribs and BBQ chicken wings served with our Cattle Baron béarnaise and BBQ sauces and two choices of starch  |      |     |     |     |
| signature meat platter  |      | 750 |     |     |
| 200g beef fillet, 200g pork tenderloin, 200g ostrich fillet, boerewors and sticky pork ribs served with our Cattle Baron béarnaise, truffle cheese and peppercorn madagascar sauces and two choices of starch |      |     |     |     |
| tomahawk for two  | 1kg  | 720 |     |     |
| our signature tomahawk steak, accompanied with mushroom sauce, tartar sauce and Cattle Baron béarnaise sauce, 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   |      |     |     |     |

## CHICKEN & SEAFOOD

|  |       |     |     |     |
|--|-------|-----|-----|-----|
| chicken schnitzel  |       | 165 |     |     |
| panko crumbed chicken breast, served with a choice of sauce                                    |       |     |     |     |
| chicken pizzola  |       | 185 |     |     |
| panko crumbed chicken breast, topped with neapolitan sauce and grana padano                    |       |     |     |     |
| chicken parmesan   |       | 185 |     |     |
| panko crumbed chicken breast, topped with cheese sauce, bacon, grana padano and toasted onions |       |     |     |     |
| BBQ chicken thighs   | three | 150 | six | 270 |
| flame-grilled and basted with our Cattle Baron BBQ basting sauce                               |       |     |     |     |
| BBQ chicken wings  | six   | 150 | ten | 225 |
| flame-grilled and basted with our Cattle Baron BBQ basting sauce                               |       |     |     |     |
| good 'ol fish & chips  |       | 175 |     |     |
| grilled in butter or battered and deep-fried, served with our home-made tartar sauce and peas  |       |     |     |     |
| calamari steak strips  |       | 175 |     |     |
| lightly seasoned and deep-fried, served with our home-made tartar sauce                        |       |     |     |     |

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

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## DESSERTS

|   |     |
|---|-----|
| ice-cream & BAR-ONE® sauce  | 75  |
| creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce   |     |
| tiramisu  | 98  |
| our version of the Italian classic. A whipped mixture of eggs, sugar and cream cheese flavoured with cocoa is layered with ladyfinger pastries dipped in coffee |     |
| warm chocolate brownie  | 114 |
| home-made dark chocolate brownie served warm with vanilla ice-cream   |     |
| malva pudding   | 79  |
| a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam, soaked in a creamy caramel sauce, served warm vanilla ice-cream         |     |
| crème brûlée  | 79  |
| a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar  |     |
| lemon & white chocolate cheesecake  | 108 |
| buttered biscuit base with a tart and rich lemon and white chocolate cheesecake filling, served with fruit coulis   |     |
| ice-cream sundae  | 116 |
| vanilla ice-cream, chocolate sauce, berry coulis, salted caramel, brownie bits, whipped cream, sprinkles and a glacier cherry                                   |     |

## 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 |

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## CHILDREN'S MENU

12 years old and under. Served with chips or baby potatoes

|   |     |
|---|-----|
| 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 pork loin spare ribs   | 155 |

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## CHILDREN'S DESSERTS

|   |    |
|---|----|
| junior ice-cream & BAR-ONE® sauce   | 45 |
| <i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>            |    |
| junior milkshakes   |    |
| <i>vanilla   strawberry   chocolate   lime   bubblegum</i>                            | 32 |
| <i>BAR-ONE®   salted caramel   AERO® peppermint   turkish delight</i>                 | 39 |
| soda float  | 44 |
| <i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i> |    |