

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

starter platter (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>	
optional extras:	
• crumbed chicken tenders with sweet chilli sauce	45
• camembert	60
• venison carpaccio	75
marrow bones	89
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
buffalo wings	95
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
chicken livers peri-peri	90
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
camembert	95
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
crumbed broccolini	89
<i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</i>	
crumbed mushrooms	85
<i>served with our home-made tartar sauce</i>	
stuffed mushrooms	95
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
baked snails	100
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
calamari steak strips	90
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
calamari tubes	150
<i>Patagonian tubes and tentacles grilled with lemon butter, served on parmesan risotto</i>	
mussels	135
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	125
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
venison carpaccio	125
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano</i>	



SALADS & VEGETARIAN

✓ garden	side 45 full 89
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
add: feta & olives	30
add: avocado (seasonal)	30
✓ traditional greek	120
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
✓ beetroot & butternut	105
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
vegan: remove feta	
add: avocado (seasonal)	30
✓ caprese	120
<i>colourful tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto</i>	
sesame chicken	135
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of mixed greens with fresh sliced avocado (seasonal)</i>	
seared sirloin	165
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
add: avocado (seasonal)	30
✓ chicken style vegetarian burger	160
<i>crumbed, "just like chicken" plant-based vegetarian patty served on a vegan friendly bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, topped with sweet piquanté peppers, avocado (seasonal) and toasted onions, served with a choice of starch</i>	
vegan: remove caramelized onions	
✓ gnocchi	170
<i>Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano</i>	
or in a spicy napolitana sauce with chopped chillies, cherry tomatoes and grated grana padano	
✓ crêpes florentine	175
<i>savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano</i>	
✓ mushroom risotto	170
<i>rich and creamy risotto with braised brown mushrooms, pan-fried mediterranean vegetables, finished with grana padano and pumpkin seeds</i>	
✓ vegetarian platter	210
<i>vegetable spring rolls with sweet chilli sauce, deep-fried camembert with syrupy preserved figs and caramelized walnuts, delicate stuffed mushrooms and potato rosti topped with crème fraîche and sweet piquanté peppers, served with a choice of starch</i>	

JUNE 2025



BURGERS

Choice of a 180g 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

substitute any burger for a wagyu beef patty	43
extra patty	chicken 40 beef 49 wagyu 59
regular	140
cheese	155
cheddar slice	
mushroom	155
mushroom sauce	
champignon	155
<i>cream-based champignon sauce</i>	
madagascar	155
<i>green peppercorn madagascar sauce</i>	
buddy bolden	170
<i>bacon and a fried egg</i>	
louisiana	170
<i>bacon and cheddar</i>	
manhattan	170
<i>caramelized pineapple and cheddar</i>	
kid ory's	175
<i>bacon, cheddar and avocado (seasonal)</i>	
texas manor	175
<i>habanero salsa, pickled jalapeños and cheddar</i>	
nevada	185
<i>bacon, avocado (seasonal), camembert and toasted onions</i>	
blue cheese	185
<i>bacon, preserved figs, blue cheese shavings and blue cheese sauce</i>	
two fisted jackson	225
<i>double patty, double bacon, double cheddar</i>	
steakhouse burger	185
<i>100g fillet steak burger topped with fried onion rings</i>	

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

EXTRAS

side chips	45	creamed spinach and cinnamon	
sweet potato chips	50	infused butternut	39
garden side salad	45	deep-fried onion rings	49
sliced jalapeños	35	roasted marrow bone	48
chopped chillies	35	grilled mushrooms	75
habanero salsa	35	crumbed mushrooms	85
habanero paste	35	crumbed broccolini	89
		<i>with cheese sauce or blue cheese sauce</i>	

JUNE 2025



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.

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 rump, sirloin and fillet are available on request.**

rump <i>(subject to availability)</i>	300g	229		400g	285			
sirloin	200g	180		300g	225		400g	275
fillet	200g	230		300g	295			
ribeye <i>(off the bone)</i>	400g	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

ADD A ROASTED MARROW BONE **48**

ADD 3 GRILLED PRAWNS **75**

STEAKS THAT MADE US FAMOUS

fillet madagascar	200g	265		300g	340
topped with our famous green peppercorn madagascar sauce					

chateaubriand	200g	270		300g	345
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce					

blackened pepper fillet	200g	270		300g	345
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	285
topped with grilled bacon, fresh avocado (seasonal), camembert slices and toasted onions		

carpetbagger	300g	350
--------------	------	------------

fillet steak stuffed with your choice of:

- smoked mussels and cheddar
- bacon, feta and piquanté peppers
- spicy chorizo, camembert and pickled jalapeños

fat tuesday	600g	360
the connoisseur's steak - 600g sirloin		

JUNE 2025



MEAT ON THE BONE

pork loin spare ribs	500g	275		800g	385		1kg	455
beef spare ribs <i>(subject to availability)</i>	600g	315						
fillet on the bone	350g	295						
sirloin on the bone	600g	295						
t-bone	600g	365						
lamb loin chops	440g	295						
add: compound butter (garlic / herb / habanero chilli & garlic)		45						

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES **45**

cheese		mushroom		green peppercorn madagascar	
creamy garlic		monkey gland		peri-peri	

SPECIALITY SAUCES **49**

Cattle Baron béarnaise	a classic French sauce with a harmonious blend of butter, egg yolks, white wine vinegar, and a touch of tarragon
blue cheese	a punchy cheese sauce with added cream and blue cheese
chimichurri	an Argentinian condiment made from a blend of finely chopped parsley, coriander, garlic, onion, and a hint of chilli
champignon	a rich mushroom sauce made with cream, garlic, black pepper and mushrooms

COMPOUND BUTTERS **45**

garlic butter		herb butter		habanero chilli & garlic butter
---------------	--	-------------	--	---------------------------------

TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	49	Sweet Chilli Sauce 375ml	55
BBQ Meat Basting 375ml	59	Peri-Peri Sauce 375ml	50
BBQ Meat Basting 750ml	78	Habanero Chillies 140g	89
Burger Mayo 375ml	59	Habanero Paste 140g	89

JUNE 2025



HOUSE SPECIALITIES

Items marked with * are not served with a choice of starch

grilled steak cubes*	205
<i>tender steak cubes grilled with chimichurri & garlic butter, served on mashed potatoes</i>	
beef fillet schnitzel	235
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>	
pork belly* (off the bone)	500g 280
<i>slow roasted pork belly marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote</i>	
sirloin champignon	300g 270 400g 355
<i>topped with a rich and creamy champignon sauce</i>	
fillet habanero	200g 270 300g 345
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
fillet rossini	200g 275 300g 350
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>	
garlic sirloin	300g 275 400g 365
<i>topped with garlic compound butter and chopped garlic</i>	
texas manor sirloin	300g 275 400g 365
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
blue cheese sirloin	300g 280 400g 365
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>	
argentinian fillet	200g 280 300g 355
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
sautéed mushroom fillet	200g 280 300g 355
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>	



MEALS TO SHARE

chateaubriand for two	500g 560
<i>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 choices of starch</i>	
tyger meat board for two	570
<i>200g fillet OR 300g sirloin, 400g ribs (beef or pork) and two lamb loin chops presented on a platter, served with a choice of sauce and two choices of starch</i>	
add: 200g fillet OR 300g sirloin	179
ribs & wings for two	515
<i>800g BBQ pork loin spare ribs and 8 buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch</i>	
spare ribs for two	515
<i>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</i>	
ocean platter for two	550
<i>a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic & white wine mussels presented on a platter with tartar sauce, served with a choice of lemon butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch</i>	

COMBOS

surf & turf	260
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
ribs & wings	285
<i>400g BBQ pork loin spare ribs and 4 buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>	
seafood combo	285
<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>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce	55



CHICKEN

chicken schnitzel	165
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken & pine	175
<i>flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese 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	185
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

SEAFOOD

good 'ol fish & chips	175
grilled with lemon butter sauce or battered and deep-fried , <i>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>	
calamari tubes	280
<i>Patagonian tubes and tentacles pan-fried with a choice of lemon butter sauce or garlic compound butter or creamy napolitana and spicy peri-peri sauce</i>	
seafood combo	285
<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>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce	55
whole baby kingklip (subject to availability)	295
<i>served with a choice of lemon butter sauce or garlic compound butter</i>	
add: prawn tail sauce	55
prawn platter	325
<i>9 grilled prawns served with a choice of lemon butter sauce, garlic compound butter or spicy peri-peri sauce</i>	



DESSERTS

ice-cream & BAR-ONE® sauce	75
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	75
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
chocolate volcano	79
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
malva pudding	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>	
crème brûlée	79
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
apple & berry crumble	85
<i>a warm rustic crumble made with sweet apples, mixed berries and a golden almond meal topping, served with a choice of *cream or ice-cream</i>	
baked cheesecake	98
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, drizzled with caramel sauce</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, Tullamore Dew irish whiskey, or pomegranate liqueur	
speciality coffee	single 69 double 85
dom pedro	single 69 double 85
add: FERRERO ROCHER® to any dom pedro	35

MILKSHAKES

vanilla strawberry chocolate lime bubblegum coffee	48
BAR-ONE® salted caramel AERO® peppermint 	
turkish delight blueberry	58
FERRERO ROCHER® LINDT®	69



CHILDREN'S MENU

12 years old and under

junior burger	80
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	85
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior chicken strips	65
junior calamari steak strips	85
<i>served with tartar sauce</i>	
junior pork loin spare ribs	155

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

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 blueberry</i>	45
soda float	44
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	