EST 1987

Cattle Baron™

Seafood Grill & Bistro

(V) *vegetarian friendly*

BREAKFAST

(V) **eggs on toast** 45
two eggs (fried, scrambled or poached) served on white or brown toast

(V) **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

(V) **basic omelette** 69
three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam

(V) **baron's omelette** 89
three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam

(V) **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

(V) **camembert** 89
crumbed camembert, syrupy preserved figs and caramelized walnuts

(V) **crumbed mushrooms** 79

(V) **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

(V) **garden** ..... **side 55** | **full 79**
mixed greens, cucumber, tomato, red onion,red cabbage and spring onions
add: feta & olives 25
add: avocado (seasonal) 29

(V) **traditional greek** 129
cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta

(V) **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

tropical chicken 139
grilled chicken strips served on mixed greens with pineapple pieces and fresh sliced avocado (seasonal)

seared sirloin 149
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions

springbok carpaccio 159
thinly sliced, smoked springbok on a bed of greens with crème fraîche, a fragrant rocket & walnut pesto and grated grana padano

EASY EATS*

(V) **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 189
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

(V) **chicken style veggie burger** 115
add topping:
peppadews®, avocado (seasonal) and toasted onions 35

SPECIALITY SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES 35
green peppercorn madagascar | mushroom | creamy garlic | cheese | peri-peri

SPECIALITY SAUCES 39
Cattle Baron béarnaise | chimichurri | champignon

COMPOUND BUTTERS 35
garlic butter | herb butter | habanero chilli & garlic butter

SOMETHING SPICY 25
sliced jalapeños | chopped chillies | habanero salsa | habanero paste

EXTRAS

garden side salad 55
side chips 40
deep-fried onion rings 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 **189** | 300g **229** | 400g **285**

fillet ..... 200g **235** | 300g **305**

ribeye *(off the bone)* 400g **340**

t-bone 600g **305**

lamb loin chops 440g **295**
served with a choice of garlic / herb / habanero chilli & garlic compound butter

pork loin spare ribs ..... 500g **270** | 1kg **365**

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 **270** | 300g **349**
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

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

blackened pepper fillet ..... 200g **270** | 300g **349**
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), ripe camembert slices and crunchy toasted onions

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

HOUSE SPECIALITIES

sirloin champignon 300g **270**
topped with a rich and creamy champignon sauce

garlic sirloin 300g **270**
topped with garlic compound butter and chopped garlic

blue cheese sirloin 300g **280**
topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings

argentinian fillet ..... 200g **279** | 300g **355**

MEALS TO SHARE

chateaubriand ..... **for two:** 500g **560** | **for four:** 1kg **940**

meat board for two **560**
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 **269**
200g sirloin and deep-fried calamari steak strips with tartar sauce

ribs & wings **295**
350g BBQ pork loin spare ribs and Asian style chicken wings

steak & prawn **298**
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®