

EST **CB** 1987
Cattle BaronTM
Group of Steakhouses

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 Bellville. 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***

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%.

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***

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.

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.

Welcome to Cattle Baron, the finest cut meat, grilled to perfection!





BREAKFAST

eggs on toast	45
<i>two eggs (fried, scrambled or poached) served on white or brown toast</i>	
avo on toast	59
<i>fresh sliced avocado (seasonal) served on white or brown toast</i>	
add: two poached eggs	15
sunrise	75
<i>two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato, served with white or brown toast, butter and jam</i>	
classic	89
<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>	
salmon scrambled	139
<i>scrambled eggs with smoked salmon trout, chives and crème fraîche, served with potato rosti and pan-fried cherry tomatoes</i>	
basic omelette	69
<i>three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam</i>	
baron's omelette	89
<i>three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam</i>	
health breakfast	79
<i>thick and creamy Greek yoghurt, seasonal fruits, muesli and honey</i>	



STARTERS

(V) vegetarian friendly

- buffalo wings** 4 piece **89** | 8 piece **149**
flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled
- marrow bones** **75**
roasted marrow bones with herb butter
- chicken livers peri-peri** **69**
pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes
- snails**
baked in a garlic compound butter **79**
baked in a creamy cheese sauce and gratinéed with blue cheese shavings **89**
- (V) crumbed mushrooms** **79**
crispy breaded button mushrooms served with our home-made, tangy tartar sauce
- (V) stuffed mushrooms** **89**
filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce
- (V) jalapeño poppers** **89**
crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce
- calamari steak strips** **85**
lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa
- (V) camembert** **89**
crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts
- steak tartare** **99**
a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes
- springbok carpaccio** **129**
thinly sliced, smoked springbok on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano

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.

Seared Sirloin Salad



SALADS

- | | |
|--|--|
| <p> V garden side salad 55
 V garden salad 79
 <i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>
 add: feta & olives 25
 add: avocado (seasonal) 29
 V greek 129
 <i>mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives</i>
 V beetroot & butternut 135
 <i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with crunchy toasted onions</i>
 vegan: remove feta
 add: avocado (seasonal) 29 </p> | <p> V tropical chicken 139
 <i>flame-grilled BBQ chicken strips served on a tossed salad with pineapple pieces and fresh sliced avocado (seasonal)</i>
 seared sirloin 149
 <i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>
 springbok carpaccio 159
 <i>thinly sliced, smoked springbok on a bed of greens topped with crème fraîche, a fragrant rocket & walnut pesto and grated grana padano</i> </p> |
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VEGETARIAN

- | |
|---|
| <p> chicken style vegetarian burger 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>
 add: peppadews®, avocado (seasonal) and toasted onions 35
 pasta arrabbiata 149
 <i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>
 plant-based burger 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>
 add: peppadews®, avocado (seasonal) and toasted onions 45 </p> |
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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

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

EXTRAS

creamed spinach and cinnamon	side chips	40
infused butternut	deep-fried onion rings	40
garden side salad	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

Main courses served with a choice of chips, savoury rice, 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 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						
lamb loin chops	440g	295						
<i>served with a choice of herb, garlic, or habanero chilli & garlic compound butter</i>								
t-bone	600g	305						
pork loin spare ribs	500g	270		1kg	385			

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 TO YOUR STEAK **49**

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

BRING ON THE HEAT **25**
 sliced jalapeños | chopped
 chillies | habanero salsa |
 habanero paste



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 grilled to perfection

HOUSE SPECIALITIES

- garlic sirloin** 300g **270**
topped with garlic compound butter and chopped garlic
- sirloin champignon** 300g **270**
topped with a rich and creamy champignon sauce
- blue cheese sirloin** 300g **280**
topped with grilled bacon, syrupy preserved figs and blue cheese shavings
- fillet rossini** 200g **270** | 300g **349**
topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri
- argentinian fillet** 200g **279** | 300g **355**
sliced fillet topped with an Argentinian style chimichurri salsa

VENISON

- kudu hot pot** **210**
venison stew served in a traditional african pot, served with a choice of starch
- springbok shank** 400g **225**
slow cooked springbok shank in a tomato & rosemary concasse, served with mash



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 | 560 for four 1kg | 940

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 560

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

COMBOS

surf & turf 269

200g sirloin and tender, deep-fried calamari steak strips with tartar sauce

ribs & wings 295

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

steak & prawn 298

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

al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli

pasta carbonara* 155

al dente pasta, grilled bacon and sliced button mushrooms tossed in a parmesan-cream sauce with chopped parsley

steak & chips 189

200g sirloin grilled to perfection and served with chips

beef fillet schnitzel 179

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



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



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	69
<i>buttered biscuit base with a rich and creamy cheesecake filling served with a choice of *cream or ice-cream</i>	
chocolate fondant	69
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
apple crumble	69
<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	60
junior calamari steak strips	69
<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	39
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
mix-o-treat	
<i>exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces and sweets</i>	
single scoop	39
double scoop	49
triple scoop	59