

EST *CB* 1987

Cattle Baron™

Group of Steakhouses

A LONG TRADITION OF EXCELLENCE

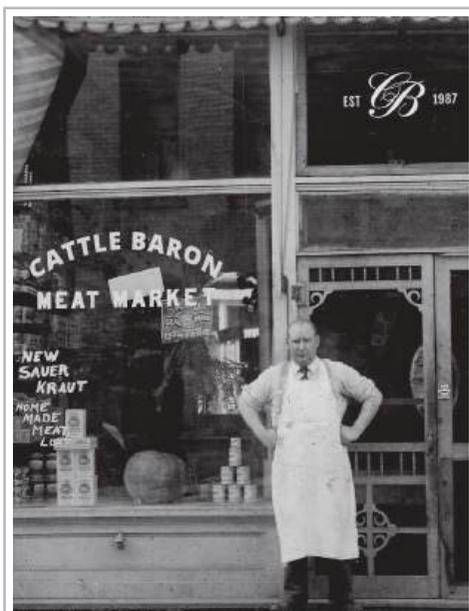
During the American Civil War, a new breed of entrepreneur was born, the Cattle Barons. These immensely rich and powerful men, along with their cowboys moved millions of unattended Texan cattle vast distances across the Kansas plains to railheads for transport to market centres. This helped to generate 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

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>	
marrow bones	89
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
buffalo wings	98
<i>dunked 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>	
 camembert	98
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
 crumbed broccoli	89
<i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</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>	
baked snails	105
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
calamari steak strips	105
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
mussels	120
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	135
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
steak tartare	120
<i>a gourmet classic, finely chopped tender raw beef fillet combined with a mixture of onions, gherkins and parsley, topped with an egg yolk</i>	
venison carpaccio	130
<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>	

Seared Sirloin Salad



SALADS & VEGETARIAN

- (V)** garden **side 48 | full 98**
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions
add: feta & olives **40**
add: avocado (seasonal) **40**
- (V)** traditional greek **119**
cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta
- (V)** beetroot & butternut **115**
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) **40**
- (V)** caprese **129**
exotic tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto
- (V)** green on green **119**
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 & black pepper crème fraîche
 vegan: remove crème fraîche
add: grilled chicken **45**
- sesame chicken** **139**
grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of greens with fresh avocado (seasonal)
add: sliced jalapeños **35**
- seared sirloin** **169**
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions
add: avocado (seasonal) **40**
- (V)** chicken style vegetarian burger **165**
crumbed, "just like chicken" 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
topped with: sweet piquanté peppers, avocado (seasonal) and toasted onions or a choice of sauce
- (V)** gnocchi **175**
italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano
- (V)** crêpes florentine **185**
savory crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano



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 | 45

extra patty		chicken 45 beef 49 wagyu 59
regular	145	kid ory's
cheese	159	<i>bacon, cheddar and avocado (seasonal)</i>
<i>cheddar slice</i>		texas manor
mushroom	159	<i>habanero salsa, pickled jalapeños and cheddar</i>
<i>mushroom sauce</i>		nevada
champignon	159	<i>bacon, avocado (seasonal), camembert and toasted onions</i>
<i>cream-based champignon sauce</i>		blue cheese
madagascar	159	<i>bacon, preserved figs, blue cheese shavings and blue cheese sauce</i>
<i>green peppercorn madagascar sauce</i>		two fisted jackson
buddy bolden	170	<i>double patty, double bacon, double cheddar</i>
<i>bacon and a fried egg</i>		steakhouse burger
louisiana	170	<i>100g fillet steak burger topped with fried onion rings</i>
<i>bacon and cheddar</i>		
manhattan	170	
<i>caramelized pineapple and cheddar</i>		

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

EXTRAS

creamed spinach and cinnamon infused butternut	39	deep-fried onion rings	49
side chips	45	roasted marrow bone	50
side garden salad	48	steamed greens	65
sliced jalapeños	35	<i>with a hint of garlic butter</i>	
chopped chillies	35	grilled mushrooms	75
habanero salsa	35	crumbed broccolini	89
habanero paste	35	<i>with cheese sauce or blue cheese sauce</i>	
		crumbed mushrooms	89



STEAK GRILLING GUIDELINES

bleu / rare	<i>brown seared crust with red centre</i>
medium rare	<i>brown seared crust, warmed through with a warm red centre</i>
medium	<i>brown seared crust with a pink, hot, juicy centre</i>
medium well	<i>dark brown seared crust, cooked through with a slight pink centre</i>
well done	<i>dark brown seared crust, charred, cooked through completely</i>

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 BBQ basted, seasoned and expertly grilled to your satisfaction. **Larger cuts of rump, sirloin and fillet are available on request.**

chalmar sirloin 200g **198** | 300g **255** | 400g **325**

Chalmar Beef is sourced from premium pasture-raised cattle breeds finished on a high-quality grain-fed diet ensuring exceptional marbling, flavour and tenderness

fillet 200g **250** | 300g **335**

ribeye (off the bone) 400g **365**

CONVERT YOUR STEAK BLACKENED PEPPER STYLE **48**

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 WITH YOUR STEAK **50**

STEAKS THAT MADE US FAMOUS

fillet madagascar 200g **279** | 300g **365**

topped with our famous green peppercorn madagascar sauce

chateaubriand 200g **289** | 300g **369**

our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

blackened pepper fillet 200g **289** | 300g **369**

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 **298**

topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions

carpetbagger 300g **375**

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 **395**

the connoisseur's steak - 600g sirloin



MEAT ON THE BONE

pork loin spare ribs	500g	290		800g	385		for two: 1,2kg	560
beef spare ribs <i>(subject to availability)</i>				600g	325			
t-bone				600g	375			
sirloin on the bone				600g	295			
fillet on the bone				350g	295			
lamb loin chops				440g	295			
ADD A COMPOUND BUTTER: garlic or herb or habanero chilli & garlic					45			
ADD A ROASTED MARROW BONE WITH YOUR STEAK					50			

OTHER FAVOURITES

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

pork belly* <i>(off the bone)</i>					285			
<i>500g pork belly slow roasted and marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote</i>								
grilled steak cubes*					198			
<i>tender steak cubes grilled with chimichurri & garlic butter, served on mashed potatoes</i>								
beef fillet schnitzel					198			
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>								
traditional boerewors*					179			
<i>juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes</i>								

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES					45			
cheese mushroom green peppercorn madagascar creamy garlic monkey gland peri-peri								
SPECIALITY SAUCES					49			
Cattle Baron béarnaise				<i>a classic French sauce with a harmonious blend of butter, egg yolks, white wine vinegar, and a touch of tarragon</i>				
blue cheese				<i>a punchy cheese sauce with added cream and blue cheese</i>				
chimichurri				<i>an Argentinian condiment made from a blend of finely chopped parsley, coriander, garlic, onion, and a hint of chilli</i>				
champignon				<i>a rich mushroom sauce made with cream, garlic, black pepper and mushrooms</i>				
COMPOUND BUTTERS					45			
garlic butter herb butter habanero chilli & garlic butter								



HOUSE SPECIALITIES

sirloin champignon	300g	295
<i>topped with a rich and creamy champignon sauce</i>		
garlic sirloin	300g	290
<i>topped with garlic compound butter and chopped garlic</i>		
texas manor sirloin	300g	298
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>		
blue cheese sirloin	300g	298
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>		
argentinian fillet	200g	289 300g 369
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>		
fillet habanero	200g	279 300g 365
<i>topped with a fiery habanero chilli and garlic compound butter</i>		
fillet rossini	200g	289 300g 369
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>		
sautéed mushroom fillet	200g	289 300g 369
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>		

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



MEALS TO SHARE

- chateaubriand** **for two: 500g 589 | for four: 1kg 989**
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
- meat board for two** **595**
200g fillet, 150g boerewors, 400g ribs (beef or pork) and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch
- ribs & wings for two** **560**
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** **560**
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
- ocean platter for two** **580**
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 two choices of lemon butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch
- spatchcock chicken for two (subject to availability)** **255**
whole spatchcock chicken grilled with our famous Cattle Baron sweet BBQ basting or peri-peri sauce, served with two choices of starch

COMBOS

- surf & turf** **285**
200g steak and tender, deep-fried calamari steak strips with tartar sauce
- ribs & wings** **295**
400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce
- steak & prawn** **298**
200g steak with 6 grilled prawns, served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce
- seafood combo** **275**
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
- add: mussels poached in sauvignon blanc with a garlic and cream sauce** **54**



Chicken Parmesan

CHICKEN

spatchcock chicken <i>(subject to availability)</i>	half 175 whole 225
<i>grilled with our famous Cattle Baron sweet BBQ basting or spicy peri-peri sauce</i>	
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 BBQ 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	179
<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>	
seafood combo	275
<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	54
whole baby kingklip <i>(subject to availability)</i>	295
<i>served with a choice of lemon butter sauce or garlic compound butter</i>	
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 fondant	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 crumble	79
<i>freshly baked on order - cinnamon spiced apple crumble served hot 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, served with a choice of *cream or ice-cream</i>	
burfee ice-cream	95
<i>premium infused ice-cream with colourful roasted almond slivers, served with an orange cointreau liqueur 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

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



CHILDREN'S MENU

12 years old and under

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 boerewors	69
junior pork loin spare ribs	155

All junior meals served with a choice of chips, savoury rice, baby potatoes, 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>	
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>	
<i>single scoop</i>	49
<i>double scoop</i>	59
<i>triple scoop</i>	65
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>	