

EST  1987

Cattle BaronTM

Group of Steakhouses

The finest cut meat grilled to perfection...

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.



Panko Prawn & Avocado Cocktail

STARTERS 🌱 vegetarian friendly

starter platter (Serves 3-4) <i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	235
marrow bones <i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	89
buffalo wings <i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	98
chicken livers peri-peri <i>pan-fried in a creamy napolitana and peri-peri sauce</i>	95
🌱 camembert <i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	98
🌱 crumbed broccolini <i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</i>	89
🌱 crumbed mushrooms <i>served with our home-made tartar sauce</i>	89
🌱 stuffed mushrooms <i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	98
baked snails <i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	105
calamari steak strips <i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	105
mussels <i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	120
panko prawn & avocado cocktail <i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	135
steak tartare <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>	120
venison carpaccio <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>	130



Beetroot & Butternut Salad

SALADS & VEGETARIAN

<p>✓ garden side 48 full 98 <i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i> add: feta & olives 40 add: avocado (seasonal) 40</p>
<p>✓ traditional greek 119 <i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i></p>
<p>✓ beetroot & butternut 115 <i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i> add: avocado (seasonal) 40</p>
<p>✓ caprese 129 <i>exotic tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto</i></p>
<p>✓ green on green 119 <i>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</i> add: grilled chicken 45</p>
<p>sesame chicken 139 <i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of greens with fresh avocado (seasonal)</i> add: sliced jalapeños 35</p>
<p>seared sirloin 169 <i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i> add: avocado (seasonal) 40</p>
<p>✓ chicken style vegetarian burger 165 <i>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</i> topped with: sweet piquanté peppers, avocado (seasonal) and toasted onions or a choice of sauce</p>
<p>✓ gnocchi 175 <i>italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano</i></p>
<p>✓ crêpes florentine 195 <i>savory crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano</i></p>



Nevada Burger

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

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

add an extra patty

regular	145
cheese	159
cheddar slice	
mushroom	159
mushroom sauce	
champignon	159
cream-based champignon sauce	
madagascar	159
green peppercorn madagascar sauce	
buddy bolden	170
bacon and a fried egg	
louisiana	170
bacon and cheddar	
manhattan	160
caramelized pineapple and cheddar	

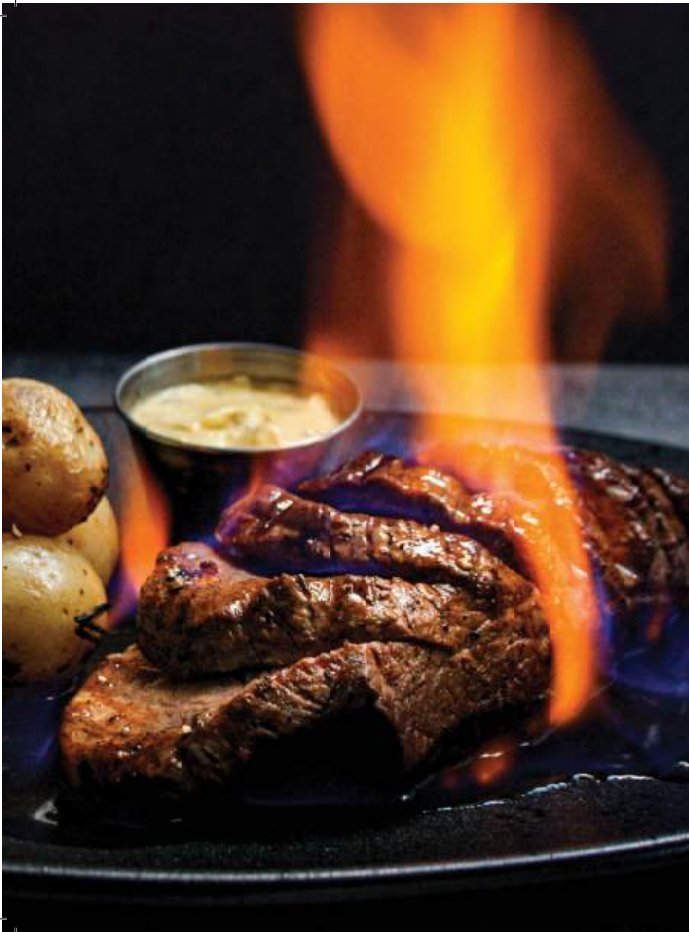
chicken 45 | beef 49 | wagyu 59

kid ory's	175
bacon, cheddar and avocado (seasonal)	
texas manor	175
habanero salsa, pickled jalapeños and cheddar	
nevada	185
bacon, avocado (seasonal), camembert and toasted onions	
blue cheese	185
bacon, preserved figs, blue cheese shavings and blue cheese sauce	
two fisted jackson	225
double patty, double bacon, double cheddar	
steakhouse burger	185
100g fillet steak burger topped with fried onion rings	

EXTRAS

creamed spinach and cinnamon infused butternut	39
side chips	45
side garden salad	48
sliced jalapeños	35
chopped chillies	35
habanero salsa	35
habanero paste	35

deep-fried onion rings	49
roasted marrow bone	50
steamed greens	65
with a hint of garlic butter	
grilled mushrooms	75
crumbed broccolini	89
with cheese sauce or blue cheese sauce	
crumbed mushrooms	89



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. All weights advertised are raw weights prior to cooking, weight losses may occur and will vary depending on the length of cooking time.

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

sirloin	200g	189		300g	245		400g	315
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
<i>topped with our famous green peppercorn madagascar sauce</i>					
chateaubriand	200g	289		300g	369
<i>our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce</i>					
blackened pepper fillet	200g	289		300g	369
<i>coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy</i>					
sirloin nevada				300g	295
<i>topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions</i>					
carpetbagger				300g	375
<i>fillet steak stuffed with your choice of:</i>					
• smoked mussels and cheddar					
• bacon, feta and piquanté peppers					
• spicy chorizo, camembert and pickled jalapeños					
fat tuesday				600g	385
<i>the connoisseur's steak - 600g sirloin</i>					



T-Bone Steak

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>	

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	



Argentinian Fillet

HOUSE SPECIALITIES

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

TAKE IT HOME - CATTLE BARON RETAIL 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



Pork Loin Ribs

MEALS TO SHARE

chateaubriand	for two: 500g 589 for four: 1kg 989
<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 or four choices of starch</i>	
meat board for two	595
<i>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</i>	
ribs & wings for two	560
<i>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</i>	
spare ribs for two	560
<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	580
<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 two choices of lemon butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch</i>	
spatchcock chicken for two (subject to availability)	255
<i>whole spatchcock chicken grilled with our famous Cattle Baron sweet BBQ basting or peri-peri sauce, served with two choices of starch</i>	

COMBOS

surf & turf	275
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
ribs & wings	295
<i>400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>	
steak & prawn	298
<i>200g sirloin with 6 grilled prawns, served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce</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



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
<i>grilled with lemon butter sauce or battered and deep-fried, 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>	



Cheesecake

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:
kahlúa, amarula, peppermint liqueur, frangelico, or
Tullamore Dew irish whiskey

speciality coffee	single 69 double 85
dom pedro	single 69 double 85
add: FERRERO ROCHER® to any dom pedro	39
pom pedro with pomegranate liqueur	single 69 double 85

MILKSHAKES

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



Mix-O-Treat

CHILDRENS MENU

12 years old and under

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

junior burger	69
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	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

CHILDRENS 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>	