EST 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

(V) *vegetarian friendly*

sticky ribs **110**
Asian style sticky ribs in a BBQ reduction garnished with spring onion, sesame and chilli

bbq chicken bao **115**
BBQ chicken bao, with pickle, chipotle and crispy onion

braised beef tartine **140**
with lyonnaise onions, sourdough and grana padano

buffalo wings **98**
in a spicy, Asian style habanero chilli and BBQ sauce

chicken livers peri-peri **95**
pan-fried in a creamy napolitana and peri-peri sauce

(V) **crumbed camembert** **98**
with syrupy preserved figs and sourdough

soup of the day **80**
home-made soup of the day, served with sourdough croutons and herb oil

(V) **crumbed mushrooms** **89**
served with our home-made tartar sauce

(V) **stuffed mushrooms** **98**
filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce

spicy fried chicken **105**
coated in our home-made blend of herbs and spices, deep-fried, served with béarnaise, pickle and peri-peri

(V) **fried halloumi** **98**
served with smoky chipotle sauce and crispy onions

calamari steak strips **105**
lightly seasoned and deep-fried, served with our home-made tartar sauce and a herb oil

prawn & avocado cocktail **135**
with our in-house marie rose sauce

venison carpaccio **130**
thinly sliced, smoked venison on a layer of cream cheese, garnished with rocket leaves, drizzled with herb oil and grana padano

SALADS & VEGETARIAN

garden ..... **side 48 | full 98**
mixed greens, cucumber, tomato, red onion and spring onions
add: feta & olives **40**
add: avocado (seasonal) **40**

traditional greek **119**
cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta

caesar **105**
romaine lettuce, croutons, grana padano and caesar dressing
add: grilled chicken **45**
add: avocado (seasonal) **40**

prawn & avocado **180**
prawn and avocado cocktail served with lettuce, cucumber and tomato, dressed in our in-house marie rose sauce

seared sirloin **169**
perfectly seared sirloin on a bed of greens, topped with grana padano, syrupy preserved figs and crunchy toasted onions
add: avocado (seasonal) **40**

grilled halloumi **169**
200g grilled halloumi, served with a choice of starch

butternut gnocchi **175**
Italian dumplings with butternut, thyme, cream, crispy onions and grana padano
add: halloumi **70**

BURGERS

Choice of a 180g home-made flame-grilled BBQ beef patty or a BBQ grilled chicken breast or a crumbed chicken breast, served on a fresh brioche bun with lettuce, tomato, gherkins, caramelized onions, and our famous Cattle Baron burger mayo.

All burgers served with home-made chips

Substitute any burger for a wagyu beef patty | 49

Upgrade to loaded or spicy loaded chips | 50

	single patty | double patty
regular	145 | 194
cheese *cheddar slice*	159 | 208
buddy bolden *bacon and a fried egg*	170 | 229
louisiana *bacon and cheddar*	170 | 219
truffle *truffled burger with truffled cheese sauce*	175 | 224
kid ory's *bacon, cheddar and avocado*	175 | 224
texas manor *habanero salsa, pickled jalapeños and cheddar*	175 | 224

	single patty | double patty
nevada *bacon, avocado (seasonal), camembert and toasted onions*	185 | 234
camembert & fig *sweet preserved green figs and camembert*	185 | 234
plant based *avocado and toasted onions*	165 | 214
halloumi *deep-fried halloumi*	165 | 214
steakhouse burger *100g fillet steak burger topped with fried onion rings*	185

BURGER ADD-ONS:

Make it hot & spicy with jalapeños and habanaro salsa | 35

Top it up with a side of BBQ buffalo wings | 98

Have it with a mushroom, cheese or madagascar pepper sauce | 45

EXTRAS

creamed spinach and cinnamon infused butternut	39
home-made chips	45
truffled chips *topped with cheesey truffle and grana padano*	100
halloumi fries *with chipotle mayo and crispy onions*	98
loaded chips *with cheese, burger sauce, bbq, crispy onions and bacon*	100
spicy loaded chips *with cheese, burger sauce, habanero, jalapeños and crispy onions*	100
side garden salad	48
deep-fried onion rings	49
deep-fried pickles	90
sauces cheese | mushroom | peri-peri | green peppercorn madagascar | garlic & parsley butter	45
speciality sauces bearnaise | home-made tartar sauce | truffled cheese sauce	49

JULY 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.

All main courses served with a choice of chips, 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 BBQ basted, seasoned and expertly grilled to your satisfaction.

rump *(subject to availability)*	300g **245**	400g **315**		
sirloin	200g **189**	300g **245**	400g **315**	600g **385**
fillet	200g **250**	300g **335**	500g **538**	
ribeye *(off the bone)*	400g **365**			
pork tenderloin *(served medium)*	400g **250**			
ostrich fillet *(served bleu / rare / medium-rare)*	200g **248**			
traditional boerewors	250g **200**			

MEAT ON THE BONE

pork loin spare ribs	500g **290**	800g **385**	1kg **560**
t-bone	600g **375**		
tomahawk	1kg **630**		
BBQ chicken thighs	three **150**	six **270**	
BBQ chicken wings	six **150**	ten **225**	

ADD A SAUCE

cheese | mushroom | green peppercorn madagascar | peri-peri | garlic butter **45**

Cattle Baron béarnaise **49**
a classic French sauce with butter, egg yolks, white wine vinegar, and a touch of tarragon

truffled cheese **49**
a punchy cheese sauce with truffle and porcini

tartar **49**
home-made mayo based sauce with capers, pickle, shallots and parsley

caesar **49**
home-made mayo based sauce with anchovy, parmesan, garlic, lemon and parsley

HOUSE SPECIALITIES

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 **295**
topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions

texas manor sirloin 300g **295**
topped with spicy habanero salsa, pickled jalapeños and cheddar

truffled fillet ..... 200g **289** | 300g **369**
topped with truffled cheese sauce, powdered truffle and crispy onions

fillet rossini ..... 200g **289** | 300g **369**
topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce

surf & turf **275**
200g sirloin 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 sirloin with grilled prawns, served with a choice of garlic compound butter, home-made tartar sauce or spicy peri-peri sauce

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

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 ..... 500g **560** | 1kg **940**
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

classic meat platter **540**
200g sirloin, 2 chicken thighs, 400g pork ribs and BBQ chicken wings served with our Cattle Baron béarnaise and BBQ sauces and two choices of starch

signature meat platter **750**
200g beef fillet, 200g pork tenderloin, 200g ostrich fillet, boerewors and sticky pork ribs served with our Cattle Baron béarnaise, truffle cheese and peppercorn madagascar sauces and two choices of starch

tomahawk for two 1kg **720**
our signature tomahawk steak, accompanied with mushroom sauce, tartar sauce and Cattle Baron béarnaise sauce, served with two choices of starch

ribs & wings for two **540**
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 **540**
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

CHICKEN & SEAFOOD

chicken schnitzel **165**
panko crumbed chicken breast, served with a choice of sauce

chicken pizziola **185**
panko crumbed chicken breast, topped with neopolitan sauce and grana padano

chicken parmesan **185**
panko crumbed chicken breast, topped with cheese sauce, bacon, grana padano and toasted onions

BBQ chicken thighs ..... three **150** | six **270**
flame-grilled and basted with our Cattle Baron BBQ basting sauce

BBQ chicken wings ..... six **150** | ten **225**
flame-grilled and basted with our Cattle Baron BBQ basting sauce

good 'ol fish & chips **175**
grilled in butter *or* **battered and deep-fried,** *served with our home-made tartar sauce and peas*

calamari steak strips **175**
lightly seasoned and deep-fried, served with our home-made tartar sauce

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

DESSERTS

ice-cream & BAR-ONE® sauce **75**
creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce

tiramisu **98**
our version of the Italian classic. A whipped mixture of eggs, sugar and cream cheese flavoured with cocoa is layered with ladyfinger pastries dipped in coffee

warm chocolate brownie **114**
home-made dark chocolate brownie served warm with vanilla ice-cream

malva pudding **79**
a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam, soaked in a creamy caramel sauce, served warm vanilla ice-cream

crème brûlée **79**
a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar

lemon & white chocolate cheesecake **108**
buttered biscuit base with a tart and rich lemon and white chocolate cheesecake filling, served with fruit coulis

ice-cream sundae **116**
vanilla ice-cream, chocolate sauce, berry coulis, salted caramel, brownie bits, whipped cream, sprinkles and a glacier cherry

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. Served with chips or baby potatoes

junior burger **69**
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty

junior cheese burger **75**
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty topped with a slice of cheddar

junior chicken strips **59**

junior calamari steak strips **65**
served with tartar sauce

junior pork loin spare ribs **155**

CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce **45**
vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce

junior milkshakes
vanilla | strawberry | chocolate | lime | bubblegum **32**
BAR-ONE® | salted caramel | AERO® peppermint | turkish delight **39**

soda float **44**
a single scoop of vanilla ice-cream with coca-cola, créme soda or fanta orange