

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 . . .

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### ***The Cattle Barons became legends***

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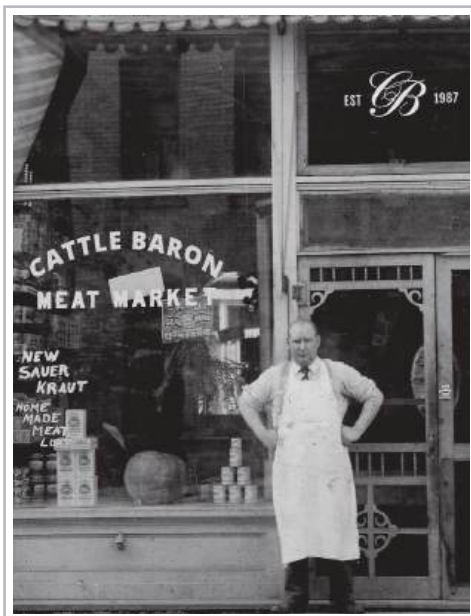
The Cattle Baron restaurant concept originated in 1987 in the heart of Bellville. Popular demand dictated the need to open more outlets and the many awards that have been won in the prestigious Steakhouse of the Year competition by various Cattle Baron branches over the past years bears testimony to our success story.

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### ***National Steakhouse of the Year Awards***

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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.

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### ***The ultimate steak experience***

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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%.

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### ***No corkage fee\****

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\*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

<b>starter platter</b> (Serves 3-4) .....	<b>235</b>
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
<b>optional extras:</b>	
• crumbed chicken tenders with sweet chilli sauce .....	<b>45</b>
• camembert .....	<b>60</b>
• venison carpaccio .....	<b>75</b>
<b>marrow bones</b> .....	<b>89</b>
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
<b>buffalo wings</b> .....	<b>95</b>
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
<b>chicken livers peri-peri</b> .....	<b>90</b>
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
 <b>camembert</b> .....	<b>95</b>
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
 <b>crumbed broccolini</b> .....	<b>89</b>
<i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</i>	
 <b>crumbed mushrooms</b> .....	<b>85</b>
<i>served with our home-made tartar sauce</i>	
<b>stuffed mushrooms</b> .....	<b>95</b>
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
<b>baked snails</b> .....	<b>100</b>
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
<b>calamari steak strips</b> .....	<b>90</b>
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>calamari tubes</b> .....	<b>150</b>
<i>Patagonian tubes and tentacles grilled with lemon butter, served on parmesan risotto</i>	
<b>mussels</b> .....	<b>135</b>
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
<b>panko prawn &amp; avocado cocktail</b> .....	<b>125</b>
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
<b>venison carpaccio</b> .....	<b>125</b>
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket &amp; walnut pesto and grated grana padano</i>	



## SALADS & VEGETARIAN

- (V) **garden** ..... **side 45 | full 89**  
*mixed greens, cucumber, tomato, red onion, red cabbage and spring onions*  
**add:** feta & olives ..... **30**  
**add:** avocado (seasonal) ..... **30**
- (V) **traditional greek** ..... **120**  
*cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta*
- (V) **beetroot & butternut** ..... **105**  
*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) ..... **30**
- (V) **caprese** ..... **120**  
*colourful tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto*
- sesame chicken** ..... **135**  
*grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of mixed greens with fresh sliced avocado (seasonal)*
- seared sirloin** ..... **165**  
*perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions*  
**add:** avocado (seasonal) ..... **30**
- (V) **chicken style vegetarian burger** ..... **160**  
*crumbed, "just like chicken" plant-based vegetarian patty served on a vegan friendly bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, topped with sweet piquanté peppers, avocado (seasonal) and toasted onions, served with a choice of starch*  
 vegan: remove caramelized onions
- (V) **gnocchi** ..... **170**  
*Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano*  
**or** in a spicy napolitana sauce with chopped chillies, cherry tomatoes and grated grana padano
- (V) **crêpes florentine** ..... **175**  
*savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano*
- (V) **mushroom risotto** ..... **170**  
*rich and creamy risotto with braised brown mushrooms, pan-fried mediterranean vegetables, finished with grana padano and pumpkin seeds*
- (V) **vegetarian platter** ..... **210**  
*vegetable spring rolls with sweet chilli sauce, deep-fried camembert with syrupy preserved figs and caramelized walnuts, delicate stuffed mushrooms and potato rosti topped with crème fraîche and sweet piquanté peppers, served with a choice of starch*



*Blue Cheese Burger*

## 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

<b>substitute any burger for a wagyu beef patty</b> .....	<b>43</b>	
<b>extra patty</b> .....		<b>chicken 40   beef 49   wagyu 59</b>
<b>regular</b> .....	<b>140</b>	<b>kid ory's</b> .....
<b>cheese</b> .....	<b>155</b>	<i>bacon, cheddar and avocado (seasonal)</i>
<i>cheddar slice</i>		<b>texas manor</b> .....
<b>mushroom</b> .....	<b>155</b>	<i>habanero salsa, pickled jalapeños and cheddar</i>
<i>mushroom sauce</i>		<b>nevada</b> .....
<b>champignon</b> .....	<b>155</b>	<i>bacon, avocado (seasonal), camembert and</i>
<i>cream-based champignon sauce</i>		<i>toasted onions</i>
<b>madagascar</b> .....	<b>155</b>	<b>blue cheese</b> .....
<i>green peppercorn madagascar sauce</i>		<i>bacon, preserved figs, blue cheese shavings</i>
<b>buddy bolden</b> .....	<b>170</b>	<i>and blue cheese sauce</i>
<i>bacon and a fried egg</i>		<b>two fistad jackson</b> .....
<b>louisiana</b> .....	<b>170</b>	<i>double patty, double bacon, double cheddar</i>
<i>bacon and cheddar</i>		<b>steakhouse burger</b> .....
<b>manhattan</b> .....	<b>170</b>	<i>100g fillet steak burger</i>
<i>caramelized pineapple and cheddar</i>		<i>topped with fried onion rings</i>

**All main courses served with a choice of chips, savoury rice, baked potato, mash, or our famous creamed spinach & cinnamon infused butternut**

## EXTRAS

side chips .....	45	creamed spinach and cinnamon	
sweet potato chips .....	50	infused butternut .....	39
garden side salad .....	45	deep-fried onion rings .....	49
sliced jalapeños .....	35	roasted marrow bone .....	48
chopped chillies .....	35	grilled mushrooms .....	75
habanero salsa .....	35	crumbed mushrooms .....	85
habanero paste .....	35	crumbed broccolini .....	89
		<i>with cheese sauce or blue cheese sauce</i>	



## STEAK GRILLING GUIDELINES

<b>bleu / rare</b> .....	<i>brown seared crust with red centre</i>
<b>medium rare</b> .....	<i>brown seared crust, warmed through with a warm red centre</i>
<b>medium</b> .....	<i>brown seared crust with a pink, hot, juicy centre</i>
<b>medium well</b> .....	<i>dark brown seared crust, cooked through with a slight pink centre</i>
<b>well done</b> .....	<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 basted, seasoned and expertly grilled to your satisfaction. Larger cuts of rump, sirloin and fillet are available on request.

rump ( <i>subject to availability</i> ) .....	300g <b>245</b>   400g <b>315</b>
sirloin .....	200g <b>189</b>   300g <b>245</b>   400g <b>315</b>
fillet .....	200g <b>250</b>   300g <b>335</b>
ribeye ( <i>off the bone</i> ) .....	400g <b>365</b>

### 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 ..... 48

### ADD 3 GRILLED PRAWNS ..... 75

## STEAKS THAT MADE US FAMOUS

fillet madagascar .....	200g <b>279</b>   300g <b>365</b>
<i>topped with our famous green peppercorn madagascar sauce</i>	
chateaubriand .....	200g <b>289</b>   300g <b>369</b>
<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 <b>289</b>   300g <b>369</b>
<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 <b>295</b>
<i>topped with grilled bacon, fresh avocado (seasonal), camembert slices and toasted onions</i>	
carpetbagger .....	300g <b>375</b>
<i>fillet steak stuffed with your choice of:</i>	
<ul style="list-style-type: none"> <li>• smoked mussels and cheddar</li> <li>• bacon, feta and piquanté peppers</li> <li>• spicy chorizo, camembert and pickled jalapeños</li> </ul>	
fat tuesday .....	600g <b>385</b>
<i>the connoisseur's steak - 600g sirloin</i>	



## MEAT ON THE BONE

pork loin spare ribs	500g	275		800g	385		1kg	455
beef spare ribs <i>(subject to availability)</i>	600g	315						
fillet on the bone	350g	295						
sirloin on the bone	600g	295						
t-bone	600g	375						
lamb loin chops	440g	295						
<b>add:</b> compound butter (garlic / herb / habanero chilli & garlic)		45						

## SAUCES & COMPOUND BUTTERS

<b>CLASSIC SAUCES</b>	45
cheese   mushroom   green peppercorn madagascar   creamy garlic   monkey gland   peri-peri	
<b>SPECIALITY SAUCES</b>	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>
<b>COMPOUND BUTTERS</b>	45
garlic butter   herb butter   habanero chilli & garlic butter	

## TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	49	Sweet Chilli Sauce 375ml	55
BBQ Meat Basting 375ml	59	Peri-Peri Sauce 375ml	50
BBQ Meat Basting 750ml	78	Habanero Chillies 140g	89
Burger Mayo 375ml	59	Habanero Paste 140g	89



## HOUSE SPECIALITIES

Items marked with \* are not served with a choice of starch

<b>grilled steak cubes*</b>	205
<i>tender steak cubes grilled with chimichurri &amp; garlic butter, served on mashed potatoes</i>	
<b>beef fillet schnitzel</b>	235
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>	
<b>pork belly* (off the bone)</b>	500g 280
<i>slow roasted pork belly marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote</i>	
<b>sirloin champignon</b>	300g 279   400g 365
<i>topped with a rich and creamy champignon sauce</i>	
<b>fillet habanero</b>	200g 279   300g 365
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
<b>fillet rossini</b>	200g 289   300g 369
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>	
<b>garlic sirloin</b>	300g 279   400g 365
<i>topped with garlic compound butter and chopped garlic</i>	
<b>texas manor sirloin</b>	300g 295   400g 375
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
<b>blue cheese sirloin</b>	300g 289   400g 369
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>	
<b>argentinian fillet</b>	200g 289   300g 369
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
<b>sautéed mushroom fillet</b>	200g 289   300g 369
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>	




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## MEALS TO SHARE

- chateaubriand for two** ..... 500g **589**  
*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 choices of starch*
- tyger meat board for two** ..... **595**  
*200g fillet OR 300g sirloin, 400g ribs (beef or pork) and two lamb loin chops presented on a platter, served with a choice of sauce and two choices of starch*
- add:** 200g fillet OR 300g sirloin ..... **189**
- ribs & wings for two** ..... **540**  
*800g BBQ pork loin spare ribs and 8 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 a choice of lemon butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch*

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## COMBOS

- surf & turf** ..... **275**  
*200g sirloin and tender, deep-fried calamari steak strips with tartar sauce*
- ribs & wings** ..... **285**  
*400g BBQ pork loin spare ribs and 4 buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce*
- seafood combo** ..... **285**  
*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 ..... **55**





## CHICKEN

<b>chicken schnitzel</b> .....	<b>165</b>
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
<b>chicken &amp; pine</b> .....	<b>175</b>
<i>flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce</i>	
<b>chicken bacamberry</b> .....	<b>185</b>
<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>	
<b>chicken parmesan</b> .....	<b>185</b>
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
<b>chicken cordon bleu</b> .....	<b>185</b>
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

## SEAFOOD

<b>good 'ol fish &amp; chips</b> .....	<b>175</b>
<b>grilled with lemon butter sauce or battered and deep-fried,</b> <i>served with our tangy, home-made tartar sauce and minty peas</i>	
<b>calamari steak strips</b> .....	<b>175</b>
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>calamari tubes</b> .....	<b>280</b>
<i>Patagonian tubes and tentacles pan-fried with a choice of lemon butter sauce or garlic compound butter or creamy napolitana and spicy peri-peri sauce</i>	
<b>seafood combo</b> .....	<b>285</b>
<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>	
<b>add:</b> mussels poached in sauvignon blanc with a garlic and cream sauce .....	<b>55</b>
<b>whole baby kingklip</b> (subject to availability) .....	<b>295</b>
<i>served with a choice of lemon butter sauce or garlic compound butter</i>	
<b>add:</b> prawn tail sauce .....	<b>55</b>
<b>prawn platter</b> .....	<b>325</b>
<i>9 grilled prawns served with a choice of lemon butter sauce, garlic compound butter or spicy peri-peri sauce</i>	



## DESSERTS

<b>ice-cream &amp; BAR-ONE® sauce</b> .....	<b>75</b>
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
<b>chocolate mousse</b> .....	<b>75</b>
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
<b>chocolate volcano</b> .....	<b>79</b>
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
<b>malva pudding</b> .....	<b>79</b>
<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>	
<b>crème brûlée</b> .....	<b>79</b>
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
<b>apple &amp; berry crumble</b> .....	<b>85</b>
<i>a warm rustic crumble made with sweet apples, mixed berries and a golden almond meal topping, served with a choice of *cream or ice-cream</i>	
<b>baked cheesecake</b> .....	<b>98</b>
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, drizzled with caramel sauce</i>	
<i>*indicates cream alternative used</i>	

## 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,  
or pomegranate liqueur

<b>speciality coffee</b> .....	single <b>69</b>   double <b>85</b>
<b>dom pedro</b> .....	single <b>69</b>   double <b>85</b>
<b>add: FERRERO ROCHER® to any dom pedro</b> .....	<b>35</b>

## MILKSHAKES

<b>vanilla   strawberry   chocolate   lime   bubblegum   coffee</b> .....	<b>48</b>
<b>BAR-ONE®   salted caramel   AERO® peppermint  </b>	
<b>turkish delight   blueberry</b> .....	<b>58</b>
<b>FERRERO ROCHER®   LINDT®</b> .....	<b>69</b>



## CHILDREN'S MENU

12 years old and under

<b>junior burger</b> .....	<b>80</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior cheeseburger</b> .....	<b>85</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior chicken strips</b> .....	<b>65</b>
<b>junior calamari steak strips</b> .....	<b>85</b>
<i>served with tartar sauce</i>	
<b>junior pork loin spare ribs</b> .....	<b>155</b>

**All junior meals served with a choice of chips, savoury rice, baked potato, mash, or our famous creamed spinach & cinnamon infused butternut**

## CHILDREN'S DESSERTS

<b>junior ice-cream &amp; BAR-ONE® sauce</b> .....	<b>45</b>
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
<b>junior milkshakes</b>	
<i>vanilla   strawberry   chocolate   lime   bubblegum</i> .....	<b>32</b>
<i>BAR-ONE®   salted caramel   AERO® peppermint   turkish delight   blueberry</i> .....	<b>45</b>
<b>soda float</b> .....	<b>44</b>
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	