EST 1987
Cattle Baron™
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 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.

CATTLE BARON ORIGINS

Since opening its first restaurant in the heart of Bellville in 1987, Cattle Baron has grown into a celebrated dining destination renowned for exceptional steakhouse experiences. Driven by loyal customer demand, the brand expanded to additional locations, with numerous prestigious Steakhouse of the Year awards earned by Cattle Baron branches over the years standing as a proud testament to its enduring quality, popularity and success.

A MENU CRAFTED FOR MEMORABLE DINING

Our menu brings together the comfort of simple, home-cooked favourites with the rich tradition of timeless cuisine. Each dish is created to offer our guests a relaxed yet uplifting dining experience, where familiar favourites are elevated through quality, creativity and care. Rooted in a classic approach and designed for today's diner, our food is generous, inviting, innovative and affordable, making every visit both satisfying and memorable.

THE SECRET OF OUR SUCCESS

Renowned for our mouth-watering steaks, the secret of our success begins with the craft of exceptional meat preparation. We source premium beef, perfectly aged and grain-fed that is wet-aged for consistent tenderness, juiciness and rich flavour. Every detail matters, from our exclusive meat cutting techniques to our signature seasoning salt and basting sauce, each created to enhance the natural flavours of the meat. With superior ingredients, a timeless recipe and expert grilling, Cattle Baron delivers an unforgettable steakhouse experience with every plate.

THE ULTIMATE STEAK EXPERIENCE

At Cattle Baron, every visit is designed to feel special. We combine stylish dining with exceptional service in relaxed surroundings creating an atmosphere where you can unwind, connect and enjoy every moment. With attention to detail at the heart of everything we do, our steakhouses offer a warm, inviting setting and a memorable dining experience that keep guests coming back.

GRATUITY POLICY:

Please note that gratuity is not included in our menu prices. For good service, a gratuity of 10% or more of the total bill is customary, depending on the level of service received. Tables of eight or more may be subject to a standard 10% gratuity.

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.

Cattle Baron
Steakhouse
The finest cut meat grilled to perfection
ESTABLISHED 1987

BREAKFAST

eggs on toast **45**
two eggs (fried, scrambled or poached) served on white or brown toast

avo on toast **59**
fresh sliced avocado (seasonal) served on white or brown toast
add: two poached eggs **15**

sunrise **80**
two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato,
served with white or brown toast, butter and jam

classic **95**
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

salmon scrambled **159**
scrambled eggs with smoked salmon trout, chives and crème fraîche,
served with potato rosti and pan-fried cherry tomatoes

basic omelette **69**
three egg omelette with cheddar and tomato,
served with white or brown toast, butter and jam

baron's omelette **89**
three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato,
served with white or brown toast, butter and jam

health breakfast **95**
thick and creamy Greek yoghurt, seasonal fruits, muesli and honey

STARTERS

buffalo wings ..... 4 piece **98** | 8 piece **159**
flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled

marrow bones **98**
roasted marrow bones with herb butter

chicken livers peri-peri **98**
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 **109**
baked in a creamy cheese sauce and gratinéed with blue cheese shavings **109**

crumbed mushrooms **89**
crispy breaded button mushrooms served with our home-made, tangy tartar sauce

stuffed mushrooms **105**
filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce

jalapeño poppers **98**
crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce

calamari steak strips **120**
lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa

camembert **98**
crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts

steak tartare **130**
a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes

springbok carpaccio **145**
thinly sliced, smoked springbok on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano

SALADS & VEGETARIAN

garden — side **55** | full **98**
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions

add: feta & olives — **40**

add: avocado (seasonal) — **45**

greek — **145**
mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives

beetroot & butternut — **145**
marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with crunchy toasted onions

add: avocado (seasonal) — **45**

green on green — **139**
mixed greens, blanched tenderstem broccoli, green beans, cucumber, mint, avocado (seasonal), feta, lemon, sesame seeds

add: chicken — **45**

tropical chicken — **145**
flame-grilled BBQ chicken strips served on a tossed salad with pineapple pieces and fresh sliced avocado (seasonal)

seared sirloin — **169**
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions

springbok carpaccio — **175**
thinly sliced, smoked springbok on a bed of greens topped with crème fraîche, a fragrant rocket & walnut pesto and grated grana padano

pasta arrabbiata — **159**
al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli

plant-based burger — **175**
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

add: peppadews®, avocado (seasonal) and toasted onions — **45**

BURGERS

200g BBQ flame-grilled pure 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
served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut
ADD: extra patty ..... **beef 55 | chicken 45**

classic **149**

thin lizzie **149**
no bun, side salad instead of starch

cheese burger **165**

sauce burger **165**
served with a choice of sauce on the side

manhattan **175**
caramelized pineapple and cheddar

buddy bolden **175**
bacon and a fried egg

louisiana **175**
bacon and cheddar

bbq pork rib burger **185**

kid ory's **185**
bacon, cheddar and avocado (seasonal)

blue cheese **195**
bacon, preserved figs and blue cheese

nevada **195**
bacon, avocado (seasonal), camembert and toasted onions

yazoo **195**
bacon, fried egg, cheddar and avocado (seasonal)

two fisted jackson **239**
double patty, double bacon, double cheddar

steakhouse burger
sliced beef steak with fried onion rings
150g sirloin **179**
100g fillet **189**

HAND-MADE PIZZAS

Topped with napolitana sauce and mozzarella cheese

margherita **125**
mozzarella, garlic and italian herbs

hawaiian **145**
ham and pineapple

regina **140**
ham and mushroom

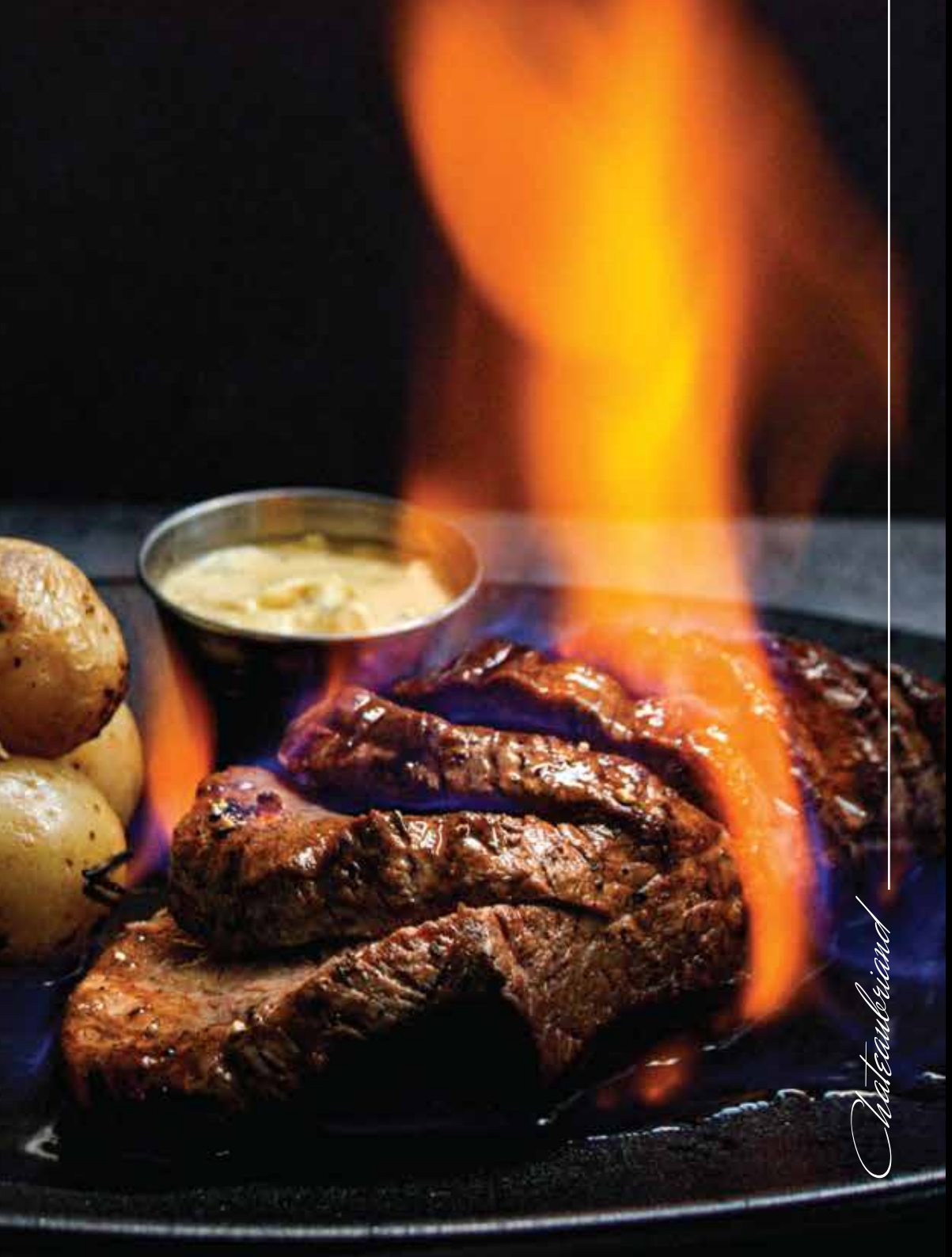
chicken mayo **155**
shredded chicken mayo and peppadews

pepperoni **159**
pepperoni and green peppers

vegetarian **159**
olives, baby spinach, feta and mushroom

breakfast pizza **159**
scrambled egg, bacon and pork sausage

meat supreme **195**
steak strips, bacon, ham, pepperoni, green peppers and caramelized onions



GRILLED TO PERFECTION

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.

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

STEAKS & GRILLS

served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

sirloin ..... 200g **210** | 300g **269** | 400g **329**

fillet ..... 200g **269** | 300g **359**

ribeye *(off the bone)* 400g **419**

lamb loin chops 440g **339**
served with a choice of herb, garlic, or habanero chilli & garlic compound butter

t-bone 600g **415**

pork loin spare ribs ..... 500g **298** | 1kg **489**

CONVERT YOUR STEAK BLACKENED PEPPER STYLE **49**
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 **40**

STEAKS THAT MADE US FAMOUS

served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

fillet madagascar ..... 200g **298** | 300g **385**
topped with our famous green peppercorn madagascar sauce

chateaubriand ..... 200g **309** | 300g **389**
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

blackened pepper fillet ..... 200g **309** | 300g **389**
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 **329**
topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions

fat tuesday 600g **409**
the connoisseur's steak - 600g sirloin

HOUSE SPECIALITIES

served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

sirloin champignon 300g **305**
topped with a rich and creamy champignon sauce

garlic sirloin 300g **305**
topped with garlic compound butter and chopped garlic

blue cheese sirloin 300g **329**
topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings

argentinian fillet ..... 200g **315** | 300g **395**
sliced fillet topped with a chimichurri salsa

fillet rossini ..... 200g **309** | 300g **389**
topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce

VENISON

buffalo pie **199**
slow, home-cooked buffalo pie served with chips and gravy

venison hot pot **215**
venison stew served in a traditional african pot, served with a choice of starch

springbok shank 400g **305**
slow cooked springbok shank in a tomato & rosemary concasse, served with mash

venison tenderloin 250g **270**
choice of impala, blesbok or blue wildebeest tenderloin, served with a red wine reduction and a choice of starch - venison choice subject to availability

TAKE HOME THE CATTLE BARON TASTE EXPERIENCE

Seasoning Salt 100g **49**
BBQ Meat Basting 375ml **59**
BBQ Meat Basting 750ml **79**
Habanero Chillies 140g **89**
Habanero Paste 130g **89**

YOUR BRAAI | YOUR HOME | OUR CATTLE BARON FLAVOUR

OTHER FAVOURITES

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

pasta arrabbiata* **149**
tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli

pasta carbonara* **175**
bacon and mushrooms tossed in a parmesan-cream sauce with chopped parsley

steak & chips **210**
200g sirloin grilled to perfection and served with chips

beef fillet schnitzel **205**
crumbed beef fillet medallions, pan-fried and served with a choice of sauce

traditional boerewors* **179**
juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes

SAUCES & COMPOUND BUTTERS

cheese | mushroom | green peppercorn madagascar | creamy garlic | monkey gland | peri-peri **48**
garlic butter | herb butter | habanero chilli & garlic butter **48**

SPECIALITY SAUCES **50**

Cattle Baron béarnaise — *a classic French sauce with a harmonious blend of butter,egg yolks, white wine vinegar, and a touch of tarragon*
blue cheese — *a punchy cheese sauce with added cream and blue cheese*
chimichurri — *an Argentinian condiment made from a blend of finely chopped parsley, coriander, garlic, onion, and a hint of chilli*
champignon — *a rich mushroom sauce made with cream, garlic, black pepper and mushrooms*

EXTRAS

creamed spinach and cinnamon infused butternut **40**
side chips **49**
side garden salad **55**
deep-fried onion rings **45**
crumbed mushrooms **89**

sliced jalapeños **40**
chopped chillies **40**
habanero salsa **40**
habanero paste **40**

MEALS TO SHARE

served with two or four sides:
chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

ocean platter for two 629
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, 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 | **595** **for four** 1kg | **995**
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 599
200g fillet, 150g boerewors, 350g pork ribs and two lamb loin chops presented on a platter with any two sauces
served with two choices of starch

venison platter for two 589
impala, blesbok and blue wildebeest tenderloin grilled to your satisfaction, and a selection of venison wors with unique dipping sauces
served with two choices of starch

COMBOS

served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

surf & turf 289
200g sirloin and tender, deep-fried calamari steak strips with tartar sauce

ribs & wings 305
350g BBQ pork loin spare ribs and flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled

steak & prawn 349
200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

CHICKEN

served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

chicken schnitzel **169**
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce

chicken parmesan **189**
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions

chicken bacamberry **189**
flame-grilled chicken breasts, lightly basted with Cattle Baron BBQ basting sauce, topped with grilled bacon, mature camembert slices and toasted onions served on a layer of berry coulis

chicken cordon bleu **189**
golden and crisp enveloped chicken breasts, filled with grilled bacon and cheddar

SEAFOOD

served with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon butternut

good 'ol fish & chips **179**
battered hake served with our tangy, home-made tartar sauce

calamari **179**
soft and tender calamari steak strips, deep-fried and served with tartar sauce

hake & calamari **249**
battered hake and tender, deep-fried calamari steak strips served with tartar sauce

prawns & calamari **295**
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 **305**
battered hake, deep-fried calamari steak strips, grilled prawns, and mussels poached in sauvignon blanc with a garlic and cream sauce served with tartar sauce and a choice of lemon or garlic compound butter or spicy peri-peri sauce

prawn platter **345**
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

DESSERTS

**indicates cream alternative used*

ice-cream & BAR-ONE® sauce **79**
creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce

malva pudding **85**
*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*

chocolate mousse **79**
*velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream*

no-bake cheesecake **110**
*buttered biscuit base with a rich and creamy cheesecake filling served with a choice of *cream or ice-cream*

chocolate fondant **89**
*decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream*

apple crumble **89**
*freshly baked - worth the wait, cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream*

DOM PEDROS & LIQUEUR COFFEES

Irish coffee with Tullamore Dew ..... single **75** | double **89**

dom pedro / liqueur coffee ..... single **75** | double **89**
a choice of : Tia Maria, Kahlua, Amarula, Amaretto, Frangelico, or Tullamore Dew Irish whiskey

CHILDRENS MENU

12 years old and under

served with a side of chips, savoury rice, or baby potatoes

junior fish fingers 69

junior chicken strips 69

junior boerewors 75

junior calamari strips 75
served with tartar sauce

junior burger 79
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty

junior cheese burger 89
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty

junior pork spare ribs 125

CHILDRENS DESSERTS

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

mix-o-treat
exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces and sweets

single scoop 45
double scoop 55
triple scoop 65

junior milkshakes
vanilla | strawberry | chocolate | lime | bubblegum | BAR-ONE® 40