EST 1987
Cattle Baron™
Group of Steakhouses
The finest cut meat grilled to perfection...

Our Estate Partners

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.

CORKAGE POLICY:

We do not charge a corkage fee on 750ml still or sparkling bottled wine. Limitations may apply at the discretion of the restaurant. Terms and conditions apply.

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.

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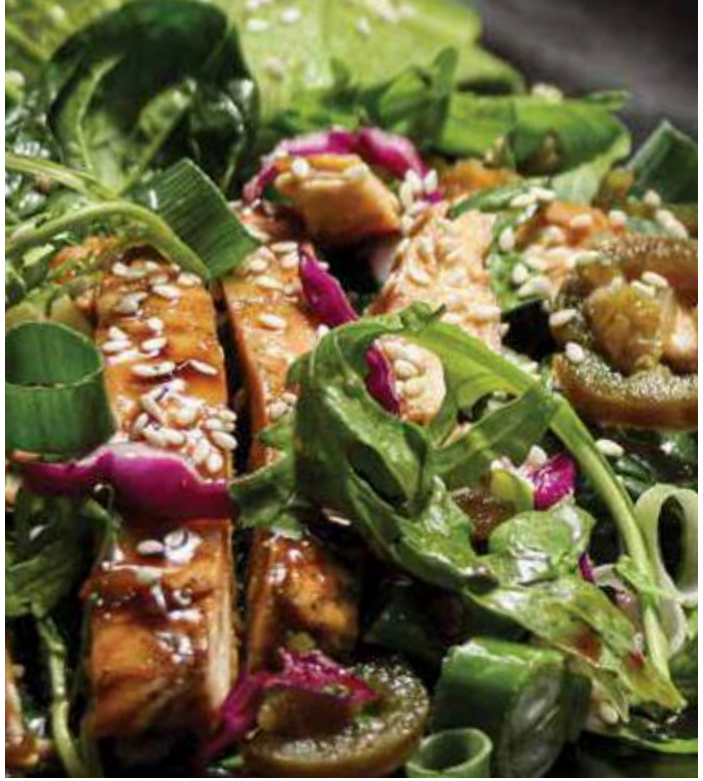
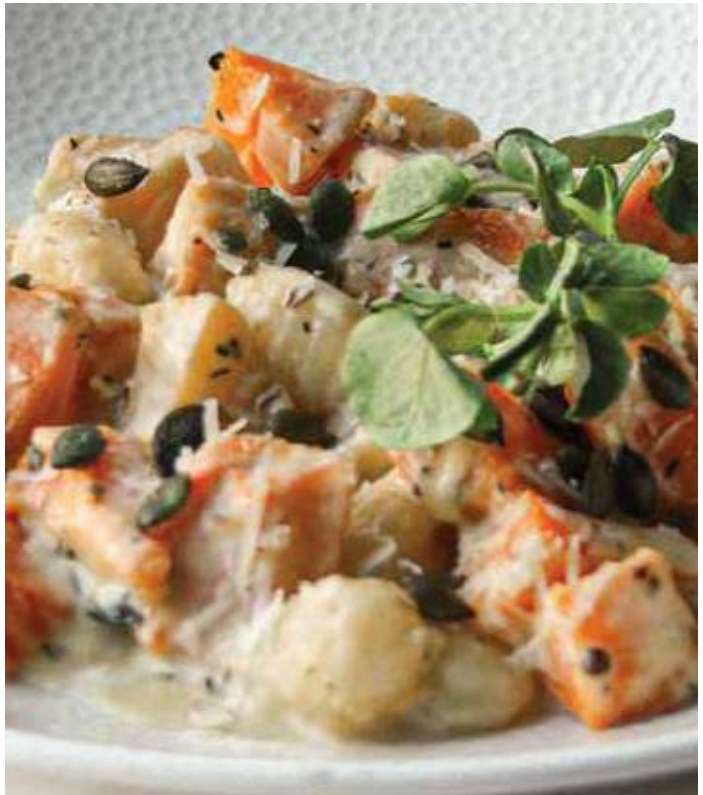
The finest cut meat grilled to perfection
ESTABLISHED 1987





STARTERS

starter platter (Serves 3-4) **245**
a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings

optional extras:
- **crumbed chicken tenders with sweet chilli sauce** **47**
- **camembert** **60**
- **venison carpaccio** **75**

marrow bones **89**
roasted marrow bones with rosemary and grana padano shavings

trinchado **115**
tender beef in a creamy napolitana and peri-peri sauce, topped with crispy toasted onions

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

chicken livers peri-peri **98**
pan-fried in a creamy napolitana and peri-peri sauce

camembert **105**
crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts

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

panko crumbed mushrooms **89**
served with our home-made tartar sauce

baked snails **109**
a choice of **garlic compound butter or creamy garlic sauce**

calamari steak strips **110**
lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa

calamari tubes **165**
Patagonian tubes and tentacles grilled with lemon butter, served on parmesan risotto

mussels **129**
poached in sauvignon blanc, finished with a delicate garlic and cream sauce

panko prawn & avocado cocktail **140**
3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce

venison carpaccio **135**
thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano

SALADS & VEGETARIAN

side garden salad **48**

house garden salad (Serves 2-3) **98**
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions

add: feta & olives **45**

add: avocado (seasonal) **45**

traditional greek **125**
cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta

beetroot & butternut **119**
marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions

add: avocado (seasonal) **45**

caprese **139**
exotic tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto

sesame chicken **145**
grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of greens with fresh avocado (seasonal)

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) **45**

chicken style vegetarian burger **175**
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
served with a choice of sauce or topped with sweet piquanté peppers, avocado (seasonal) and toasted onions

gnocchi **185**
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*

crêpes florentine **195**
savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano

mushroom risotto **185**
rich and creamy risotto with braised brown mushrooms, finished with grana padano and pumpkin seeds

vegetarian platter **230**
vegetable spring rolls with sweet chilli sauce, deep-fried camembert with preserved figs and candied walnuts, delicate stuffed mushrooms and potato rosti topped with crème fraîche and sweet piquanté peppers, served with a choice of starch

ADD a 350ml still or sparkling VALPRÉ spring water with any salad or vegetarian dish for only R34

BURGERS

180g BBQ flame-grilled pure beef patty or a BBQ grilled or crumbed chicken breast
substitute any burger for a wagyu beef patty for 65

served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions, and our famous Cattle Baron burger mayo,
with a side of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut

ADD: extra patty ..... beef 55 | chicken 49 | wagyu 79

regular 149

cheese 165
cheddar slice

mushroom 165
topped with mushroom sauce

champignon 165
topped with champignon sauce

madagascar 165
topped with green peppercorn madagascar sauce

buddy bolden 175
bacon and egg

louisiana 175
bacon and cheddar

kid ory's 179
bacon, cheddar and avocado (seasonal)

texas manor 179
habanero salsa, pickled jalapeños and cheddar

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

blue cheese 195
bacon, preserved figs, blue cheese shavings and blue cheese sauce

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

steakhouse burger 189
100g fillet steak burger topped with fried onion rings

ADD a Coca-Cola with any burger for only R34

EXTRAS

creamed spinach and cinnamon infused butternut 45

side chips 49

side garden salad 48

steamed spinach 45

grilled mushrooms 78

panko crumbed mushrooms 89

deep-fried onion rings 52

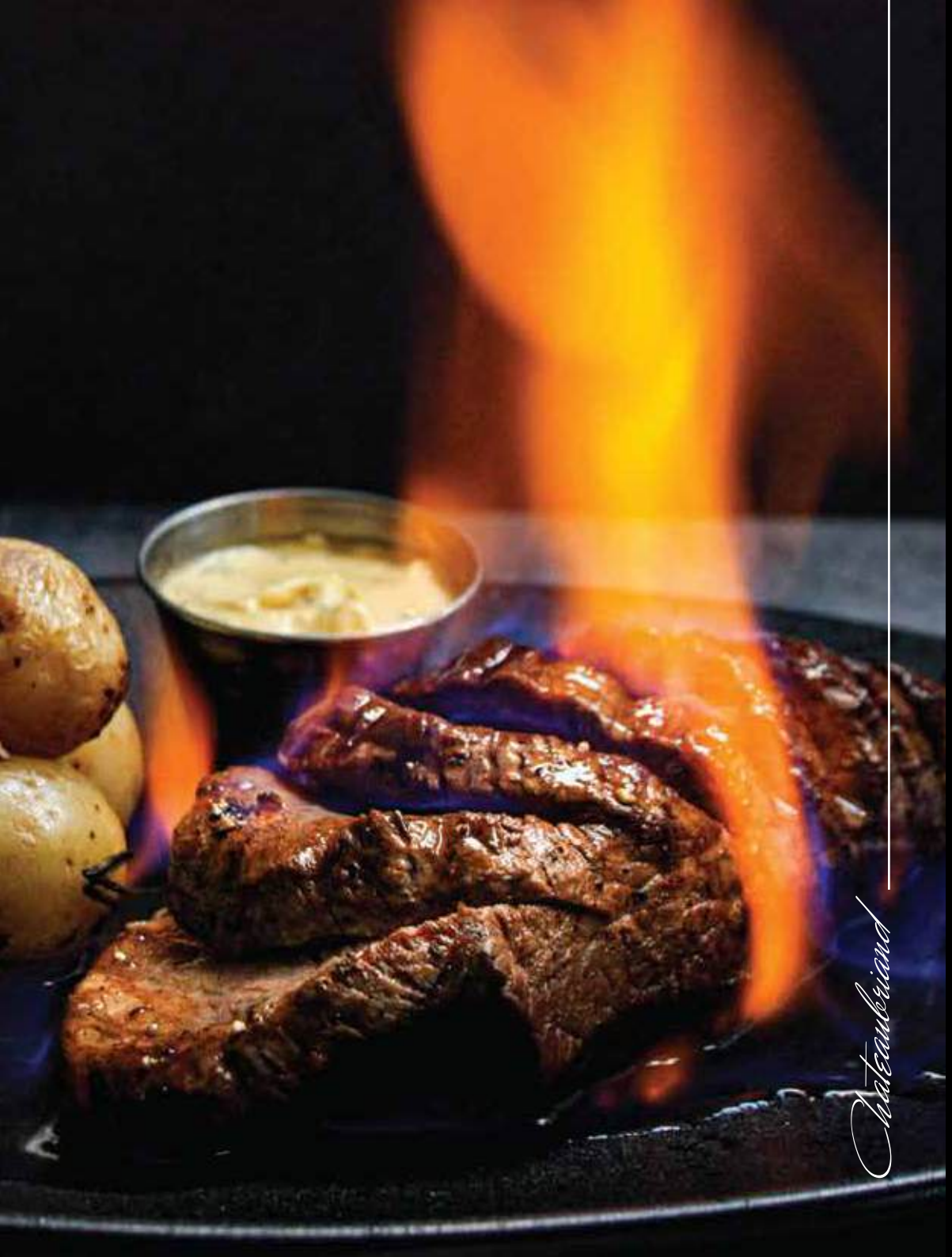
roasted marrow bone 50

sliced jalapeños 40

chopped chillies 40

habanero salsa 40

habanero paste 40



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, fillet and rump 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 infused butternut

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

rump ..... 300g **269** | 400g **329**

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

ribeye *(off the bone)* ..... 320g **375** | 400g **419**

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 WITH YOUR STEAK **50**

STEAKS THAT MADE US FAMOUS

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

carpetbagger 300g **398**

fillet steak stuffed with your choice of:

- **smoked mussels and cheddar**
- **bacon, feta and piquanté peppers**
- **spicy chorizo, camembert and pickled jalapeños**

fat tuesday sirloin 600g **405**

the connoisseur's steak

MEAT ON THE BONE

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

pork loin spare ribs	500g **298** | 800g	**398**
beef spare ribs *(subject to availability)*	600g	**349**
t-bone	600g	**419**
sirloin on the bone	600g	**349**
fillet on the bone	350g	**335**
lamb loin chops	440g	**339**

ADD A COMPOUND BUTTER: *garlic or herb or habanero chilli & garlic* **48**

ADD A ROASTED MARROW BONE WITH YOUR STEAK **50**

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*

TAKE HOME THE CATTLE BARON TASTE EXPERIENCE

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

YOUR BRAAI | YOUR HOME | OUR CATTLE BARON FLAVOUR

HOUSE SPECIALITIES

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

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

sirloin champignon ..... 300g **305** | 400g **395**
topped with a rich and creamy champignon sauce

garlic sirloin ..... 300g **305** | 400g **395**
topped with garlic compound butter and chopped garlic

texas manor sirloin ..... 300g **329** | 400g **410**
topped with spicy habanero salsa, pickled jalapeños and cheddar

blue cheese sirloin ..... 300g **329** | 400g **410**
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 habanero ..... 200g **298** | 300g **385**
topped with a fiery habanero chilli and garlic compound butter

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

sautéed mushroom fillet ..... 200g **309** | 300g **389**
served on potato rosti, topped with mushrooms sautéed in a garlic compound butter

pork belly* *(off the bone)* **298**
550g pork belly slow roasted and marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote

grilled steak cubes* **219**
tender steak cubes grilled with chimichurri & garlic butter, served on mashed potatoes

MEALS TO SHARE

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

chateaubriand ..... 500g **for two** **639**
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

tyger meat board for two **629**
*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 **216**

ribs & wings for two **575**
800g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce

spare ribs for two **598**
1,2kg pork loin spare ribs flame-grilled and generously basted with our Cattle Baron sweet BBQ basting sauce

ocean platter for two **645**
a combination of grilled or fried hake and fried calamari steak strips, 6 grilled prawns and creamy garlic & white wine mussels presented on a platter with tartar sauce and a choice of two sauces: lemon butter sauce, garlic compound butter or spicy peri-peri sauce

COMBOS

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

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

ribs & wings **305**
400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce

seafood combo **305**
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 finished in a delicate garlic and cream sauce **59**

CHICKEN

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

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

chicken forestière **189**
flame-grilled chicken breasts layered with a rich, creamy mushroom sauce and sauteéd garlic mushrooms

texas manor chicken **179**
flame-grilled chicken breasts, topped with cheddar cheese, spicy habanero salsa and pickled jalapeños

panko crumbed chicken parmesan **189**
layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions

chicken cordon bleu **185**
golden and crisp enveloped chicken breasts, filled with bacon and cheddar

SEAFOOD

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

good 'ol fish & chips **179**
grilled with lemon butter sauce *or* **battered and deep-fried,** *served with our tangy, home-made tartar sauce and minty peas*

calamari steak strips **179**
tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa

seafood combo **295**
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 with tartar sauce
ADD: mussels poached in sauvignon blanc finished in a delicate garlic and cream sauce **59**

whole baby kingklip *(subject to availability)* **298**
served with a choice of lemon butter sauce or garlic compound butter

prawn platter **339**
9 grilled prawns served with a choice of lemon butter sauce, 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

chocolate mousse **79**
*velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, 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*

malva pudding **85**
*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*

crème brûlée **85**
a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar

apple & berry crumble **85**
*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*

baked cheesecake **110**
buttered biscuit base with a rich and creamy New York baked cheesecake filling, drizzled with caramel sauce

three cheese platter **145**
a selection of locally sourced cheeses with syrupy preserved figs and calamata style olives

affogato **95**
creamy vanilla ice-cream with Tia-Maria and espresso

Irish coffee with Tullamore Dew ..... single **75** | double **85**

dom pedro / liqueur coffee ..... single **75** | double **85**
a choice of : Tia Maria, Kahlua, Amarula, Amaretto, Frangelico, or Tullamore Dew Irish whiskey

ADD: FERRERO ROCHER® to any dom pedro **39**

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milkshakes

vanilla | strawberry | chocolate | lime | bubblegum | coffee **49**

BAR-ONE® | salted caramel | AERO® peppermint | turkish delight **59**

FERRERO ROCHER® **69**

CHILDRENS MENU

12 years old and under

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

junior burger 85
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 topped with a slice of cheddar

junior chicken strips 69

junior calamari steak strips 89
served with tartar sauce

junior pork loin spare ribs 165

ADD a cappy still orange juice with any children's meal for only R34

CHILDRENS DESSERTS

junior ice-cream & BAR-ONE® sauce 49
vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce

junior milkshakes
vanilla | strawberry | chocolate | lime | bubblegum 35
BAR-ONE® | salted caramel | AERO® peppermint | turkish delight 45