

The Cattle Baron Concept

The Cattle Baron concept commenced in 1987 with the opening of The Original – Cattle Baron Bellville. This unique restaurant concept was so successful that public demand dictated the need to open more of these very successful up-market restaurants.

Main Course Policy

Setting us apart from many other establishments, the Cattle Baron offers our famous hot vegetables accompanying all our main dishes. Our policy also extends to our complimentary bread service and no corkage fee.

Good food takes a little longer to prepare. During peak periods your meal could take in excess of 35 minutes preparation time. Your understanding and patience is appreciated.

Gratuity Policy

We hereby respectfully advise that gratuity is not included in our menu prices. The norm for good service is 10% of the total bill. The payment of gratuity is entirely voluntary and the amount is based on the quality of service.

Please Note:

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

All Cattle Baron Steak Ranches and Grill Houses are individually operated and owned restaurants drawing from Cattle Baron Group expertise.

Some products may contain traces of nuts.

The illustrations are for aesthetic purposes only and meals served could vary in presentation.

**ALL MAJOR CREDIT CARDS ACCEPTED / NO CHEQUES ACCEPTED/ VAT INCLUSIVE
FRANCHISE ENQUIRIES: TEL (021) 914-1183 www.cattlebaron.co.za**

Starters

- Stuffed Mushrooms** 38
Deep-fried white buttons filled with a mixture of cheese, bread crumbs, parsley & sherry.
- Snails** 38
Snails baked in a creamy garlic sauce OR garlic butter.
- Carpaccio** 59
Thinly sliced venison on melba toast, drizzled with rocket and walnut pesto, topped with pecorino shavings and crème fraiche.
- Calamari Rings** 39
Seasoned, deep-fired succulent rings of baby squid.
- Camembert** 48
Crumbed and deep-fried, served with a choice of cranberry or sweet chilli sauce.
- Avocado Ritz** 56
Prawn meat topped with our famous tangy sauce, served with avocado (seasonal).
- Smoked Salmon on Rosti** 58
Slivers of salmon, deep-fried rosti, crème fraiche, capers and thinly sliced red onions.

Quiche

Subject to availability

- Spinach & Feta Quiche** 39
Served with salad garnish & chips.
- Roasted Chicken & Mushroom Quiche** 49
Served with salad garnish & chips.
- Kingklip & Salmon Quiche** 49
Served with salad garnish & chips.
- Butternut, Feta & Rosemary Quiche** 45
Served with salad garnish & chips.

Salads

Green Salad	38
Crispy lettuces, tomatoes, cucumber and onions.	
Greek Salad	48
Crispy lettuces, tomatoes, cucumber, onions, feta and olives.	
Smoked Chicken & Avocado Salad	58
Crispy lettuces, tomatoes, cucumber, onions, smoked chicken slivers, avocado slices (seasonal) and pineapple pieces.	
Salmon Salad	68
Crispy lettuces, tomatoes, cucumbers, onions, slivers of smoked salmon, capers and crème fraiche.	

Homemade Sauces

Pepper, Cheese, Mushroom, Monkey Gland, Peri-Peri, Creamy Garlic, Cattle Baron Bearnaise	20
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Speciality Butters

Garlic Butter, Habanero Chilli & Garlic Butter	22
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Side Orders

Grilled Mushrooms	36
Chips	20
French Fried Onions	20
Crumbed Mushrooms	38
Creamed Spinach	20
Butternut	20

Seafood

Good 'Ol Fish 'n Chips	69
Hake lightly seasoned, dipped in beer batter and deep-fried.	
Calamari Rings	74
Seasoned, deep-fried succulent rings of baby squid.	
Seafood Combo	82
Deep-fried prawns and deep-fried calamari rings.	
Baby Prawn Platter	95
500g Prawns served with peri-peri, garlic or lemon butter sauce.	
Line Fish	89
Grilled, then brushed with lemon or garlic butter sauce.	
Line Fish Agulhas	99
Grilled and topped with prawn tails and cheese sauce.	
Grilled Sole	114
Grilled, brushed with a choice of lemon or garlic butter sauce.	

Poultry

Chicken Schnitzel	62
Crumbed and deep-fried. Served with a choice of sauce.	
Chicken Bacamberry	69
Grilled breasts, topped with crispy bacon, camembert slices, toasted onions and served on a cranberry coulis.	
BBQ Chicken	75
Two grilled chicken quarters served with peri-peri or sweet basting sauce.	
Chicken Breasts Tahiti	75
Succulent grilled chicken breasts interlaced with pineapple rings. Topped with cheese and mushroom sauce.	

All main course dishes served with creamed spinach and butternut, and a choice of chips or savoury rice.

About Our Char Grill

All our steaks and grills are basted and seasoned and cooked to your satisfaction.
LARGER CUTS OF STEAK ARE AVAILABLE AT YOUR REQUEST

BLEU/RARE: BROWN SEARED CRUST WITH RED CENTRE

MEDIUM RARE: BROWN SEARED CRUST WARMED THROUGH WITH WARM RED CENTRE

MEDIUM: OUTSIDE A WELL DONE DARK BROWN WITH A PINK HOT JUICY CENTRE

MEDIUM WELL/WELL: OUTSIDE DARK BROWN, CENTRE COOKED THOROUGHLY

Steaks

Sirloin			300g	98
Rump			300g	98
Fillet	200g	98	300g	136

House Specialities

Fillet Fingers 78

Crumbed fillet fingers, deep-fried and served with a choice of sauce.

Steak 'n Sauce 108

200g Fillet topped with a choice of any sauce.

Sirloin Nevada 124

300g Sirloin topped with grilled bacon, avocado(seasonal), camembert & toasted onions.

Baron's Steak 114

300g Rump or Sirloin topped with a choice of sauce.

Garlic Rump 116

300g Rump topped with garlic butter and freshly chopped garlic.

Fillet Escargot 300g 146

Topped with snails baked in garlic butter.

Fillet Habanero 300g 142

Served with a generous portion of habanero & garlic butter.

Steaks That Made Us Famous

Chateaubriand 200g 119 300g 146

Fillet flambéed with brandy. Served with Cattle Baron béarnaise and mushroom sauce.

Pepper Fillet Madagascar 300g 142

Topped with a creamy green pepper Madagascar sauce.

Carpet Bag Steak 300g 146

Fillet pouch filled with Hickory smoked mussels and cheese.

Bronco Buster T-Bone 148

600g A handful for the amateur, but a cinch for the veteran cowpoke.

Ribs, Grills & Combo's

Pork Loin Ribs	600g	89
Lamb Cutlets		115
440g Thick loin chops served with a choice of speciality butter.		
Pork Rib & Chicken Combo		89
400g Pork ribs and a quarter chicken grilled with our famous sweet basting sauce.		
Surf & Turf		115
200g Fillet with deep-fried calamari rings.		
Lamb Chops & Quarter Chicken Combo		89
Two mouth-watering grilled lamb loin chops & superbly grilled chicken leg quarter.		

On The Bun

150g Beef patty or chicken breast, grilled or crumbed.

Plain Beef Burger 150g	42
Sauce Burger	52
Choice of any sauce.	
Bistro Burger	64
Bacon, cheese and a choice of any sauce.	

Children's Menu

Burger & Chips	34
Cheese Burger & Chips	38
Chicken Fingers & Chips	34
Calamari & Chips	36
Ribs & Chips	46

Combine any of the above children's meals with a Sparletta Crème Soda or Fanta for only R8 extra.

Kiddies Mix-O-Treat	Single scoop	18
Exclusive to the Cattle Baron	Double scoop	22
	Triple scoop	24

Desserts

Crème Brullee	35
The Baron's homemade recipe.	
Chocolate Mousse	35
A divinely decadent mousse... Served with *cream or ice-cream.	
Fresh Apple & Black Cherry Flan with Almond Crust	35
Served with *cream or ice-cream.	
Ice-Cream & Chocolate Sauce	32
The ultimate Bar One sauce.	
Malva Pudding	30
Served with *cream or ice-cream.	
Mint Tartufo	32
Creamy Mint Ice-Cream encased in a Crisp Mint Chocolate coating.	
Italian Kisses	30
Each on a special little stick for the cleanest and most elegant dining.	
Pecan Nut Tart	35
Served with *cream or ice-cream.	

*Indicates cream alternative

Speciality Coffees & Dom Pedro's

	Single	Double
Whiskey	24	32
Kahlua	24	32
Cape Velvet	24	32
Amarula	24	32
Peppermint	24	32

Cold Beverages

Soft Drinks	12
Coke-Cola, Tab, Ginger Ale, Lemonade, Soda Water, Coke Light, Tonic Water, Dry Lemon	
Fanta, Crème Soda, Coke Zero	14
Red Bull	35
Appletiser	22
Grapetiser	22
Tomato Cocktail	18
Cordials	14
Passion Fruit, Lime, Kola Tonic	
Fresh Fruit Juices	18
Nestea Iced Tea	18
Milkshakes	18
Strawberry, Chocolate, Vanilla	
Mineral Water – Still or Sparkling	
500ml	16
1 Litre	24
Rock Shandy	24

Hot Beverages

Filter Coffee	15
Cuppaccino	18
Café Latte	15
Tea – Rooibos or Five Roses	10
Hot Chocolate	20
Single Espresso	15
Double Espresso	18