

all main courses served with a choice of chips, savoury rice or baked baby potatoes and our famous complimentary **creamed spinach & butternut for the table**  
**(v) = vegetarian friendly**

## BREAKFAST

<b>eggs on toast (v)</b>	<b>35</b>
<i>two eggs (fried, scrambled or poached) served on white or brown toast</i>	
<b>avo on toast (v)</b>	<b>49</b>
<i>fresh sliced avocado (seasonal) served on white or brown toast</i>	
<b>add: two poached eggs</b>	<b>9</b>
<b>sunrise</b>	<b>55</b>
<i>two eggs (fried, scrambled or poached), grilled bacon, potato rosti and grilled tomato, served with white or brown toast, butter and jam</i>	
<b>classic</b>	<b>75</b>
<i>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</i>	
<b>salmon scrambled</b>	<b>105</b>
<i>scrambled eggs with smoked salmon trout, chives and crème fraîche served with potato rosti and pan-fried cherry tomatoes</i>	
<b>basic omelette (v)</b>	<b>55</b>
<i>three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam</i>	
<b>baron's omelette (v)</b>	<b>75</b>
<i>three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam</i>	
<b>health breakfast (v)</b>	<b>65</b>
<i>thick and creamy Greek yoghurt, seasonal fruits, muesli and honey</i>	

## STARTERS

<b>buffalo wings</b>	4 piece <b>65</b>   8 piece <b>119</b>
<i>flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled</i>	
<b>chicken livers peri-peri</b>	<b>65</b>
<i>pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes</i>	
<b>crumbed mushrooms (v)</b>	<b>69</b>
<i>crispy breaded button mushrooms served with our home-made, tangy tartar sauce</i>	
<b>snails</b>	
<i>baked in a garlic compound butter</i>	
	<b>65</b>
<i>baked in a creamy cheese sauce and gratinéed with blue cheese shavings</i>	
	<b>75</b>
<b>stuffed mushrooms (v)</b>	<b>69</b>
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce</i>	
<b>jalapeño poppers (v)</b>	<b>69</b>
<i>crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce</i>	
<b>calamari steak strips</b>	<b>69</b>
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>broccolini &amp; blue cheese (v)</b>	<b>69</b>
<i>crumbed tenderstem broccoli served with our punchy blue cheese sauce</i>	
<b>camembert (v)</b>	<b>75</b>
<i>crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts</i>	
<b>steak tartare</b>	<b>95</b>
<i>a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes</i>	
<b>springbok carpaccio</b>	<b>109</b>
<i>thinly sliced, smoked springbok on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket &amp; walnut pesto and grated grana padano</i>	

## SALADS

<b>garden salad (v)</b>	<b>side 35   full 55</b>
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
<b>add: feta &amp; olives</b>	<b>19</b>
<b>add: avocado (seasonal)</b>	<b>19</b>
<b>greek (v)</b>	<b>95</b>
<i>mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives</i>	
<b>beetroot &amp; butternut (v)</b>	<b>99</b>
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with crunchy toasted onions</i>	
<b>vegan: remove feta</b>	
<b>add: avocado (seasonal)</b>	<b>19</b>
<b>green on green (v)</b>	<b>95</b>
<i>blanched tenderstem broccoli, green beans and garden peas served on a bed of baby spinach leaves with mint, sesame seeds, and avocado (seasonal) and a lemon &amp; black pepper crème fraîche</i>	
<b>vegan: remove crème fraîche</b>	
<b>add: chicken</b>	<b>28</b>
<b>tropical chicken</b>	<b>105</b>
<i>flame-grilled BBQ chicken strips served on a tossed salad with pineapple pieces and fresh sliced avocado (seasonal)</i>	
<b>seared sirloin</b>	<b>119</b>
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
<b>springbok carpaccio</b>	<b>119</b>
<i>thinly sliced, smoked springbok on a bed of greens topped with crème fraîche, a fragrant rocket &amp; walnut pesto and grated grana padano</i>	

## VEGETARIAN

<b>crumbed vegetarian burger</b>	<b>105</b>
<i>crunchy, plant-based vegetarian 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</i>	
<b>vegan: remove burger mayo &amp; caramelized onions</b>	
<b>add: peppadews®, avocado (seasonal) and toasted onions</b>	<b>25</b>
<b>add: mature camembert slices and syrupy preserved figs</b>	<b>25</b>
<b>pasta arrabbiata</b>	<b>120</b>
<i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>	
<b>beyond burger</b>	<b>149</b>
<i>(vegan) Beyond Meat® plant-based burger patty served on a fresh sesame seed bun with lettuce, tomato, and gherkins, served with a choice of starch</i>	
<b>add: avocado (seasonal)</b>	<b>19</b>

## BURGERS

Choice of a 200g flame-grilled BBQ basted beef patty or a BBQ basted 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>served with chips or side salad</b>	
<b>classic</b>	<b>89</b>
<b>thin lizzie</b>	<b>89</b>
<i>no bun, side salad instead of starch</i>	
<b>cheese burger</b>	<b>95</b>
<b>sauce burger</b>	<b>105</b>
<i>served with a choice of sauce on the side</i>	
<b>manhattan</b>	<b>105</b>
<i>caramelized pineapple and cheddar</i>	
<b>buddy bolden</b>	<b>105</b>
<i>grilled bacon and a fried egg</i>	
<b>louisiana</b>	<b>105</b>
<i>grilled bacon and cheddar</i>	
<b>bbq pork rib burger</b>	<b>105</b>
<b>kid ory's</b>	<b>115</b>
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	
<b>blue cheese</b>	<b>115</b>
<i>grilled bacon, syrupy preserved figs and blue cheese shavings</i>	
<b>nevada</b>	<b>120</b>
<i>grilled bacon, fresh sliced avocado (seasonal), mature camembert slices and crunchy toasted onions</i>	
<b>yazoo</b>	<b>120</b>
<i>grilled bacon, a fried egg, cheddar and fresh sliced avocado (seasonal)</i>	
<b>two fisted jackson</b>	<b>145</b>
<i>double patty, double bacon, double cheddar</i>	
<b>steakhouse burger</b>	
<i>sliced beef steak with fried onion rings</i>	
	<b>115</b>
<i>150g sirloin</i>	
	<b>129</b>
<i>100g fillet</i>	
<b>beyond burger (v)</b>	<b>149</b>
<i>Beyond Meat® plant-based burger patty (certified vegan patty)</i>	
<b>vegan: remove burger mayo &amp; caramelized onions</b>	
<b>add: avocado (seasonal)</b>	<b>19</b>
<b>extra patty</b>	
<b>chicken</b>	<b>28   beef 39</b>

## SPECIALITY SAUCES & COMPOUND BUTTERS

<b>CLASSIC SAUCES</b> ..... 29	<b>COMPOUND BUTTERS</b> ..... 29
green peppercorn madagascar   mushroom   creamy garlic   cheese   peri-peri	garlic butter   herb butter   habanero chilli & garlic butter
<b>SPECIALITY SAUCES</b> ..... 29	<b>BRING ON THE HEAT</b> ..... 18
Cattle Baron béarnaise   chimichurri   champignon	sliced jalapeños   chopped chillies   habanero salsa   habanero paste

### EXTRAS

creamed spinach and cinnamon	side chips	35
infused butternut	deep-fried onion rings	35
garden side salad	crumbed mushrooms	69

## STEAK GRILLING GUIDELINES

<b>bleu / rare</b> .....	brown seared crust with red centre
<b>medium rare</b> .....	brown seared crust, warmed through with a warm red centre
<b>medium</b> .....	brown seared crust with a pink, hot, juicy centre
<b>medium well</b> .....	dark brown seared crust, cooked through with a slight pink centre
<b>well done</b> .....	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**

## 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 sirloin and fillet are available on request.

sirloin	200g	129		300g	169		400g	199
fillet				200g	169		300g	199
ribeye (off the bone)							400g	285

### CONVERT YOUR STEAK BLACKENED PEPPER STYLE ..... 30

coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy

## MEAT ON THE BONE

pork loin spare ribs	500g	189		1kg	259
lamb loin chops				440g	209
					served with a choice of herb, garlic, or habanero chilli & garlic compound butter
t-bone				600g	235

## VENISON

buffalo pie					155
					slow, home-cooked buffalo pie served with chips and gravy
venison hot pot					175
					a delicious venison stew served in a traditional african pot, served with a choice of starch
springbok shank				400g	185
					slow cooked springbok shank in a tomato & rosemary concasse, served with mash
venison tenderloin				250g	220
					choice of impala, blesbok or blue wildebeest tenderloin, served with a red wine reduction and a choice of starch - enquire with your waitron for availability of venison
venison platter for two					495
					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

## STEAKS THAT MADE US FAMOUS

fillet madagascar	200g	179		300g	209
					topped with our famous green peppercorn madagascar sauce
chateaubriand	200g	189		300g	219
					our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce
blackened pepper fillet	200g	179		300g	209
					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	199
					topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions
fat tuesday				600g	269
					the connoisseur's steak - 600g sirloin grilled to perfection

## HOUSE SPECIALITIES

garlic sirloin				300g	189
					topped with garlic compound butter and chopped garlic
sirloin champignon				300g	189
					topped with a rich and creamy champignon sauce
blue cheese sirloin				300g	199
					topped with grilled bacon, syrupy preserved figs and blue cheese shavings
fillet rossini	200g	189		300g	219
					topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri
argentinian fillet	200g	189		300g	219
					sliced fillet topped with an argentinian style chimichurri salsa

## MEALS TO SHARE

ocean platter for two					365				
					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, served 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		395	for four	1kg		745	
									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					429				
					200g sirloin, 200g sliced fillet, 350g pork ribs and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and French mustard, served with two choices of starch				
venison platter for two					495				
					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

hake & calamari					149
					battered hake and tender, deep-fried calamari steak strips served with tartar sauce
surf & turf					185
					200g sirloin and tender, deep-fried calamari steak strips with tartar sauce
ribs & wings					195
					350g BBQ pork loin spare ribs and flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled
steak & prawn					205
					200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

## EASY EATS

<b>pasta arrabbiata*</b>	<b>120</b>
<i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli (*not served with a choice of starch)</i>	
<b>pasta carbonara*</b>	<b>125</b>
<i>al dente pasta, grilled bacon and sliced button mushrooms tossed in a parmesan-cream sauce with chopped parsley (*not served with a choice of starch)</i>	
<b>steak &amp; chips</b>	<b>129</b>
<i>200g sirloin grilled to perfection and served with chips</i>	
<b>fillet schnitzel</b>	<b>145</b>
<i>crumbed beef fillet medallions, pan-fried and served with a choice of sauce</i>	

## CHICKEN

<b>chicken schnitzel</b>	<b>120</b>
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
<b>chicken parmesan</b>	<b>135</b>
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
<b>chicken bacamberry</b>	<b>139</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 cordon bleu</b>	<b>139</b>
<i>golden and crisp enveloped chicken breasts, filled with grilled bacon and cheddar</i>	

## SEAFOOD

<b>good 'ol fish &amp; chips</b>	<b>119</b>
<i>battered hake served with minty peas, and our tangy, home-made tartar sauce</i>	
<b>calamari</b>	<b>135</b>
<i>soft and tender calamari steak strips, deep-fried and served with tartar sauce</i>	
<b>hake &amp; calamari</b>	<b>149</b>
<i>battered hake and tender, deep-fried calamari steak strips served with tartar sauce</i>	
<b>seafood combo</b>	<b>169</b>
<i>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</i>	
<b>linefish</b>	<b>189</b>
<i>served with a choice of lemon or garlic compound butter</i>	
<b>seafood platter for one</b>	<b>199</b>
<i>battered hake and tender, deep-fried calamari steak strips served with tartar sauce, grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and mussels poached in sauvignon blanc with a garlic and cream sauce</i>	
<b>prawn platter</b>	<b>245</b>
<i>grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce</i>	

## DESSERTS

<b>ice-cream &amp; BAR-ONE® sauce</b>	<b>45</b>
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
<b>malva pudding</b>	<b>59</b>
<i>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</i>	
<b>chocolate mousse</b>	<b>59</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>no-bake cheesecake</b>	<b>59</b>
<i>buttered biscuit base with a rich and creamy cheesecake filling served with a choice of *cream or ice-cream</i>	
<b>chocolate fondant</b>	<b>59</b>
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
<b>apple crumble</b>	<b>59</b>
<i>freshly baked - worth the wait, cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream</i>	

\*indicates cream alternative used

## DOM PEDROS & SPECIALITY COFFEES

enjoy your dom pedro or speciality coffee with a choice of one spirit / liqueur: kahlúa, amarula, peppermint, frangelico, jameson irish whiskey

<b>single coffee</b>	<b>45</b>
<b>double coffee</b>	<b>55</b>
<b>single dom pedro</b>	<b>45</b>
<b>double dom pedro</b>	<b>55</b>

## KIDDIES MENU

12 years old and under

all junior meals served with a choice of chips, baked baby potatoes or savoury rice

<b>junior chicken strips</b>	<b>49</b>
<b>junior calamari steak strips</b>	<b>49</b>
<i>served with tartar sauce</i>	
<b>junior fish fingers</b>	<b>45</b>
<b>junior burger</b>	<b>49</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior cheeseburger</b>	<b>55</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior pork spare ribs</b>	<b>85</b>

## KIDDIES DESSERTS

<b>junior milkshakes</b>	<b>25</b>
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
<b>junior ice-cream &amp; BAR-ONE® sauce</b>	<b>32</b>
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
<b>mix-o-treat</b>	
<i>exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces, jelly babies, smarties, marshmallows and mint chocolate</i>	
<i>single scoop</i>	<b>28</b>
<i>double scoop</i>	<b>35</b>
<i>triple scoop</i>	<b>39</b>