



Chalmar Wingrib Tomahawk Steak

A top-down view of a white plate featuring a dish of panko-coated prawns. The prawns are arranged in a row, topped with fresh green herbs. A wedge of lemon is placed to the left of the prawns. The plate is garnished with a decorative swirl of orange sauce. The background is a light-colored, textured surface.

WEDNESDAY & THURSDAY NIGHTS

20% DISCOUNT
on any starters and desserts.

*Panko Prawn
& Avocado Cocktail*

Starters

	(serves 3-4) starter platter for the table	195
	a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy asian style bbq buffalo wings.	
	oven baked snails	
	baked in garlic compound butter.	75
	baked in garlic compound butter and topped with creamy garlic sauce.	79
	baked in garlic compound butter, topped with creamy garlic sauce & gratinéed with blue cheese shavings.	89
	chicken livers peri-peri	79
	pan-fried in a rich and creamy napolitana and peri-peri sauce. served with freshly baked bread.	
	chicken wings	85
	flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce.	
	crumbed mushrooms	79
	 crumbed button mushrooms served with our home-made tartar sauce.	
	stuffed mushrooms	89
	tasty deep-fried white buttons filled with a delicate mixture of cheese, breadcrumbs, garlic, parsley & sherry, served with our home-made tartar sauce.	
	full wheel camembert	98
	soft and creamy full wheel camembert crumbed & deep-fried. served with sweet preserved figs and crunchy caramelized walnuts.	
	roasted marrow bones	75
	oven roasted and served with onion rings and croûtes.	
	calamari steak strips	85
	soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.	
	calamari tubes	95
	patagonian tubes and tentacles grilled in a (select one of the following options) lemon butter or garlic compound butter or peri-peri sauce.	
	mussels	89
	local half shell black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce. served with baked bread.	
	panko prawn & avocado cocktail	110
	panko crumbed prawns with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce.	
	steak tartare	105
	a gourmet classic, finely chopped tender chalmar sirloin, mixed with egg yolk, capers, onion, gherkins and parsley. served with croûtes.	
	venison carpaccio	110
	thinly sliced smoked venison, drizzled with rocket & walnut pesto. topped with grated grana padano & crème fraîche.	



*Traditional
Greek Salad*

Salads

- fresh garden side salad 38**
a variety of mixed greens, cucumber, tomato, red onion, red cabbage & spring onions.
add: feta & olives 25 | (seasonal) add: avocado 25 | add: chopped chilli 15
- traditional greek 95**
chunky cucumber, tomato, red onion, peppers and black calamata olives with pepper crusted feta.
- caprese 110**
colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto.
(seasonal) **add: avocado 25**
- beetroot, roasted butternut & feta salad 95**
baby beetroot, roasted butternut, feta cheese, pumpkin seeds and rocket served on a variety of mixed greens topped with toasted onions and balsamic reduction.
add: chicken 30
(seasonal) **add: avocado 25**
- sesame chicken & avocado salad 125**
pan-fried chicken strips coated in an asian style glaze and sesame seeds with fresh avocado (seasonal), served on a variety of mixed greens.
- seared sirloin, roquefort & fig salad 145**
perfectly seared sirloin, roquefort cheese, preserve figs and toasted onions served on a variety of mixed greens.

V Vegetarian

- plant based burger 149**
100% natural plant based patty served on a fresh brioche bun with lettuce, tomato, gherkins. served with a choice of starch. (no burger mayo).
add: camembert & preserved figs 30 | (seasonal) add: avocado 25 | add: sweet piquanté pepper & feta 30
- crêpes florentine 149**
savoury crêpes filled with spinach, feta & grilled mushrooms topped with a tantalizing spicy napolitana sauce, sprinkled with grated grana padano and served with a choice of starch.
- gnocchi 149**
potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano.
- vegetarian platter 165**
roast vegetable quiche, deep-fried camembert wheel, potato rosti topped with crème fraîche & capers & stuffed mushrooms, served with a choice of starch.



MONDAY BURGER NIGHT

50% DISCOUNT
on any of our burger selections.

(Excluding our Plant Based Burger and Wagu Burger)

Take aways also welcome.

Our Monday Night tradition marks it's 10 th Year.

Beef Cheese Burger

Burgers

180g flame-grilled forequarter beef patty / grilled or crumbed chicken breast served on a fresh brioche bun with lettuce, tomato, red onion, sweet & tangy gherkins, and our famous Cattle Baron burger mayo, served with a choice of starch

add a 160g chicken breast to any burger 30

add a 180g beef patty to any burger 39

to substitute a patty for a wagyu beef patty - add 48

regular burger 110

thin lizzie 100

no bun, portobello mushroom instead.

cheese burger 120

topped with cheddar cheese.

buddy bolden burger 135

topped with grilled bacon and fried egg.

louisiana burger 135

topped with grilled bacon and cheddar cheese.

kid ory's burger 140

topped with grilled bacon, cheddar cheese and avocado (seasonal).

texas manor burger 140

topped with habanero salsa, jalapenos and emmentaler cheese.

nevada burger 150

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

blue cheese, fig & bacon burger 150

topped with blue cheese shavings, fig preserve & grilled bacon.

two fisted jackson burger 169

double burger, topped with double grilled bacon and double cheddar cheese.

plant based burger 149



100% natural plant based patty (no burger mayo).

wagyu beef burger 159

wagyu beef patty topped with caramelised onion, smoked cheddar cheese & crunchy bacon bits.



the steakhouse burger 189

180g fillet steak cubes marinated in a whiskey bbq sauce topped with caramelised onion, cheddar cheese and deep-fried onion rings.





TUESDAY & SATURDAY STEAK NIGHT

20% DISCOUNT
on any of our steaks or wines.

(Excluding wagu beef and wine served per caraffe.)

What more could you ask for..

Grilled Filet Steak

Classic Steaks and Grills

all our steaks & grills are basted, seasoned & cooked to your satisfaction

fillet	200g 195	300g 235
angus rib eye		350g 260
rump	200g 150	300g 185
chalmar sirloin	200g 155	300g 189
chalmar lamb rump		400g 295

larger cuts available upon request.

all our cuts are served with a choice of steakhouse cut chips, potato wedges, baked baby potatoes, savoury rice, fresh garden salad or our famous vegetables.

convert any of our cuts to blackened pepper style 45

coated with crushed black peppercorns, grilled & flambéed with brandy and served with a creamy pepper madagascar sauce on the side.

convert any of our cuts to surf & turf 45

add deep-fried calamari steak strips served with tartar sauce.

add: oven roasted marrow bones 50

seasoned and oven roasted, then served on-top of your beef.



meals "to share" are served with two or four starch choices

Meals To Share

(to share) chateaubriand for two 500g 435

our signature fillet steak flambéed with brandy & served with two mushroom sauces, two cattle baron béarnaise sauces and starch options for two.

(to share) chateaubriand for four 1kg 785

our signature fillet flambéed with brandy & served with four mushroom sauces, four cattle baron béarnaise sauces and starch options for four.

(to share) meat board for two 495

a combination of 200g sirloin, 200g fillet, 400g pork loin spare ribs and two lamb loin chops served with our cattle baron béarnaise sauce, whole grain mustard, chimichurri sauce and starch options for two.

(to share) pork loin spare ribs for two 425

1,2kg pork loin spare ribs grilled and basted to perfection and served with starch options for two.

(to share) ocean platter for two 395

a combination of deep-fried hake goujons, calamari steak strips, creamy garlic & white wine mussels and 6 panko crumbed prawns, served with tartar sauce, lemon or garlic butter and starch options for two.



VISIT OUR EXCLUSIVE ONLINE BUTCHERY & DELI

Take the time to visit our online store. Choose from a wide selection of cuts, sauces, butters, spices and our popular DIY cooking kits. Don't forget about our braai box selections, many choices to suite your next braai. There is a perfect gift section as well for that next special gift idea.

Visit us on www.cbponline.co.za or scan the QR Code with your camera that will direct you there.



Bring on the Heat

peri-peri sauce	20
sliced jalapeños	20
chopped chillies	20
habanero paste	20

Speciality Butters

garlic butter	35
habanero chilli & garlic butter	35
fresh herb butter	35

Sauces

cattle baron béarnaise sauce	35
champignon sauce	35
chimichurri (argentinian sauce)	35
blue cheese sauce	35
biltong & cheese sauce	35
mushroom sauce	32
green peppercorn madagascar sauce	32
cheese sauce	32
creamy garlic sauce	32
monkey gland sauce	32

Sides

creamed spinach and butternut	15
rustic cut fries	35
sweet potato fries	38
deep-fried onion rings	45
grilled mushrooms	65
crumbed mushrooms	79

Take it Home

cattle baron basting sauce 5lt	210
cattle baron seasoning salt 100g	42
garlic butter 250g	75
herb butter 250g	75
habanero and garlic butter 250g	75

bottled habanero paste 130g	65
bottled habanero paste 260g	89
chopped chillies 260g	89
chimichurri 500g	165
cattle baron basting sauce 750ml	54



*Dry Aged Free Range
Angus T-Bone*

Meat on the Bone

Meat derives most of its flavour from the bone. Consequently, grilling a cut of meat on the bone is best practice for foregrounding a cut's inherent flavour.



pork loin spare ribs 500g **239** 800g **320** (to share) 1,2kg **425**

t-bone 600g **269**

sirloin on the bone 600g **249**

prime rib 600g **249**

chalmar wingrib tomahawk 1kg **400**

(rib eye on the bone served on a hot himalayan salt block) **the kings cut** 700g **390**

lamb loin chops 440g **249**

tender flame-grilled lamb loin chops served with a choice of one of our **speciality compound butters**.

lamb shank 450g **250**



oven grilled with rosemary red wine jus, served with pan-fried tomato, baby spinach, red and green peppers and spring onion on mash.

all our cuts are served with a choice of steakhouse cut chips, potato wedges, baked baby potatoes, savoury rice, fresh garden salad or our famous vegetables.



Dry Aged - Free Range

We purchase our 100% free range angus beef from local farmers, sourcing only the best quality carcasses to ensure the best cuts for our diners.

All our free range blocks are sealed with beef fat over a couple of days to secure the right amount of encasement and then dry aged, for periods of 42 to 60 days to provide a flavourful taste profile but also a melt in your mouth experience.

Once our blocks are aged to perfection we take hours to clean and prepare them for you to enjoy.

We hope you enjoy the quality and passion we put into our beef.

(all cuts are subject to availability or subject to ageing)

free range angus rump 300g **230**

free range angus t-bone 600g **320**

free range angus sirloin on the bone 600g **290**

if you wish to taste the beef on it's own, don't forget to mention that you want it without our famous basting sauce.

all our cuts are served with a choice of steakhouse cut chips, potato wedges, baked baby potatoes, savoury rice, fresh garden salad or our famous vegetables.



Our Famous Chateaubriand

Our House Specialities



chateaubriand 200g | **230** 300g | **265**
our signature fillet steak flambéed with brandy & served with mushroom sauce and our cattle baron béarnaise sauce.

pepper fillet madagascar 200g | **220** 300g | **260**
fillet topped with our creamy green pepper madagascar sauce.

blackened pepper fillet 200g | **230** 300g | **265**
fillet coated with crushed black peppercorns, grilled and flambéed with brandy, gently simmered in a creamy pepper madagascar sauce.

compound buttered fillet 200g | **220** 300g | **260**
served with a generous portion choice of **habanero chilli & garlic compound butter**, or **garlic compound butter** or **herb compound butter**.

argentinian fillet 200g | **220** 300g | **260**
topped with a chimichurri sauce "sauce of coriander, garlic, onion, flat leaf parsley, chilli & olive oil."

fillet rossini 200g | **230** 300g | **265**
topped with our creamy chicken livers peri-peri.

sautéed mushroom fillet 200g | **230** 300g | **265**
served on deep-fried rosti, topped with sautéed garlic butter mushrooms.

carpetbagger 300g **265**
fillet stuffed with hickory smoked mussels & cheddar cheese **OR** fillet stuffed with crispy bacon, feta cheese & peppadews™.



sirloin nevada 300g **235**
topped with grilled bacon, avocado (seasonal), camembert & toasted onions.

garlic rump 300g **215**
generously topped with a portion of garlic butter & freshly chopped garlic.

sirloin champignon 300g **220**
smothered in pan-fried mushrooms with garlic & cream.

blue cheese, fig & bacon sirloin 300g **235**
topped with blue cheese shavings, fig preserve & grilled bacon.

texas manor sirloin 300g **235**
topped with habanero salsa, jalapeño and emmentaler cheese, then gratinéed.



pork belly 500g **250**
roasted succulent pork belly served with mustard mash and ripe fig preserve.

all our cuts are served with a choice of steakhouse cut chips, potato wedges, baked baby potatoes, savoury rice, fresh garden salad or our famous vegetables.



Chicken Parmesan

Chicken

chicken tenders 140

succulent chicken strips, crumbed and deep-fried. served with a choice of sauce.

crumbed chicken schnitzel 159

succulent chicken breasts, crumbed & deep-fried. served with a choice of sauce.

chicken bacamberry 159

succulent chicken breasts grilled and topped with bacon, camembert, toasted onions & served on a cranberry coulis.

chicken parmesan 159



crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, parmesan shavings and toasted onions.

(come hungry) oven roasted chicken cordon bleu 169



bacon and cheese encased in an envelope of lightly crumbed chicken breasts.

(flame grilled or panko crumbed) chicken wings 175

flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce or panko crumbed served with a sweet chilli mayo.

all our dishes are served with a choice of steakhouse cut chips, potato wedges, baked baby potatoes, savoury rice, fresh garden salad or our famous vegetables.

Seafood

good 'ol fish 'n chips 149

lightly seasoned, dipped in our secret batter and deep-fried.

calamari steak strips 149

soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.

calamari tubes 205

patagonian tubes and tentacles pan-fried in a

(select one of the following options) lemon butter or garlic compound butter or creamy spicy peri-peri sauce.

seafood combo 230

deep-fried panko crumbed prawns and calamari steak strips served with a choice of peri-peri sauce, garlic compound butter or lemon butter sauce.

add: mussels pan-fried in a creamy garlic and white wine sauce 49



(subject to availability) whole baby kingklip 269

brushed and served with garlic butter or lemon butter sauce.

baked prawns 279

king prawns oven roasted in paprika butter, served with a medley of garlic butter, lemon butter and peri-peri sauce.

all our dishes are served with a choice of steakhouse cut chips, potato wedges, baked baby potatoes, savoury rice, fresh garden salad or our famous vegetables.



Baked Cheesecake

ice-cream & BAR·ONE® sauce 65

malva pudding 65

a traditional favourite, served with custard and *cream or ice-cream.

chocolate mousse 65

divinely decadent white and dark chocolate mousse served with a choice of *cream or ice-cream.

crème brûlée 70

a classic crème anglaise topped with a crunchy crust of caramelized sugar.

chocolate fondant 70

a molten chocolate cake with a crispy exterior and runny chocolate centre served with a choice of *cream or ice-cream.

apple crumble 75

freshly baked - worth the wait, served hot with a choice of *cream or ice-cream.

baked cheesecake 79

served with *cream or ice-cream.

chocolate tart with honeycomb 80

soft chocolate ganache tartlet served with honeycomb gelato.

Speciality Coffees and Dom Pedros

kahlúa, amarula, cape velvet, peppermint, frangelico, jameson irish whiskey, or amaretto.

single coffee 55

double coffee 70

single dom pedro 55

double dom pedro 70

add: to any dom pedro. FERRERO ROCHER® 30



Hot Beverages | Soft Drinks and Mixers

* decaf options available

	americano	28
	cortado	30
	cappuccino	34
	café latté	34
single espresso	30	double espresso 34
	red cappuccino	34
	tea- rooibos or five roses	25
	hot chocolate	34

soft drinks & mixers

tonic water, pink tonic water, lemonade, dry lemon, ginger ale	200ml	26
coca-cola, crème soda, fanta orange, sprite	300ml	30

reduced sugar soft drinks & mixers

coke no sugar-lite taste, tonic zero, soda water	200ml	26
coke no sugar, sprite zero	300ml	30

red bull

appletiser / grapetiser

tomato cocktail

cordials

passion fruit, lime, kola tonic.

fruit juices

milkshakes

strawberry, chocolate or vanilla.

BAR · ONE® | FERRERO ROCHER® | LINDT CHOCOLATE | PEANUT BUTTER

ice coffee

verve mineral water

still or sparkling 750ml.

rock shandy

soda water, lemonade & bitters.

steel works

ginger ale, soda water, kola tonic & bitters.



Ice-Cream & Bar One Sauce

Kids Meals

junior burger 65

choice of beef or chicken (grilled or crumbed).

junior cheese burger 70

choice of beef or chicken (grilled or crumbed) topped with a cheddar cheese slice.

junior chicken strips 55

junior calamari steak strips 60

junior pork spare ribs 135

all kids meals served with our steakhouse cut chips

Kids Desserts

junior ice-cream & BAR·ONE[®] sauce 39

junior milkshakes 28

strawberry, chocolate, vanilla or BAR · ONE[®]

soda float 36

a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange.

mix-o-treat

exclusive to the cattle baron. you choose the number of scoops and we provide the kit.
chocolate and strawberry sauce, jelly babies, smarties, marshmallows & mint chocolate

single scoop 39

double scoop 45

triple scoop 49