



## STARTERS

- starter platter** (Serves 3-4) ..... **195**  
*a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings*
- snails**
- baked in a garlic compound butter* ..... **75**  
*baked in a garlic compound butter and topped with creamy garlic sauce* ..... **79**  
*baked in butter, topped with cheese sauce and blue cheese shavings* ..... **89**
- chicken livers peri-peri** ..... **79**  
*pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes*
- buffalo wings** ..... **85**  
*flame-grilled chicken wings dunked in a spicy, Asian style habanero chilli and BBQ sauce*
- (V) crumbed mushrooms** ..... **79**  
*panko crumbed button mushrooms served with our home-made, tangy tartar sauce*
- (V) stuffed mushrooms** ..... **89**  
*filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce*
- calamari steak strips** ..... **85**  
*lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa*
- mussels** ..... **89**  
*local, half-shell, black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce*
- steak tartare** ..... **95**  
*a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes*
- venison carpaccio** ..... **110**  
*thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano*



**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. Items are cooked to order and may be served raw or undercooked. Any health risks related to consuming raw or undercooked items are not the liability of the restaurant. Certain menu items contain alcohol - please enquire with your waitron for further information.



## SALADS

<b>V</b> garden ..... side 38   full 75	
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
<b>add:</b> feta & olives .....	25
<b>add:</b> avocado (seasonal) .....	25
<b>V</b> traditional greek ..... 95	
<i>chunky cucumber, tomato, red onion, peppers, black kalamata olives and pepper crusted feta</i>	
<b>V</b> beetroot & butternut ..... 95	
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
vegan: remove feta	
<b>add:</b> avocado (seasonal) .....	25
sesame chicken ..... 125	
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a tossed salad with fresh sliced avocado (seasonal)</i>	
<b>add:</b> sliced jalapeños .....	20
seared sirloin ..... 145	
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
<b>add:</b> avocado (seasonal) .....	25

Enjoy any salad and add a 350ml valpré mineral water for only R24

## VEGETARIAN

chicken style vegetarian burger ..... 129	
<i>crumbed, "just like chicken" 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>topped with a choice of:</b>	
• mature camembert slices and syrupy preserved figs	
• sweet piquanté peppers, avocado (seasonal) and toasted onions	
vegan: remove burger mayo & caramelized onions	
pasta arrabbiata ..... 135	
<i>al dente pasta tossed in a tangy napolitana sauce with cherry tomatoes, finished with grated grana padano</i>	
vegan: remove grana padano	
crêpes florentine ..... 149	
<i>savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano</i>	

Enjoy any vegetarian meal and add a 350ml valpré mineral water for only R24



## BURGERS

Choice of a 200g flame-grilled BBQ basted beef patty or a BBQ basted 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

<b>extra patty</b> .....	<b>chicken 30   beef 39</b>
<b>add a sauce</b> .....	<b>35</b>
<b>regular</b> .....	<b>110</b>
<b>cheese</b> .....	<b>120</b>
<i>cheddar slice</i>	
<b>buddy bolden</b> .....	<b>135</b>
<i>grilled bacon and a fried egg</i>	
<b>louisiana</b> .....	<b>135</b>
<i>grilled bacon and cheddar</i>	
<b>kid ory's</b> .....	<b>140</b>
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	
<b>texas manor</b> .....	<b>140</b>
<i>spicy habanero salsa, pickled jalapeños and cheddar</i>	
<b>nevada</b> .....	<b>150</b>
<i>grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions</i>	
<b>blue cheese</b> .....	<b>150</b>
<i>grilled bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings</i>	
<b>two fisted jackson</b> .....	<b>169</b>
<i>double patty, double bacon, double cheddar</i>	
<b>Cattle Baron steakhouse burger</b> .....	<b>159</b>
<i>the ultimate steak burger - topped with fried onion rings</i>	

Enjoy any of the above burgers and add a *Coca-Cola* or Coke No Sugar for only R20



*Recommended wine by the glass pairing:*

*Du Toitskloof Pinotage Merlot Ruby Cabernet Blend*

**All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**



## MEALS TO SHARE

**chateaubriand** ..... **for two** 500g | **435** **for four** 1kg | **785**

*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, served with two or four choices of starch*

**meat board for two** ..... **495**

*200g sirloin, 200g sliced fillet, 400g ribs (beef or pork) and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch*

**spare ribs for two** ..... **425**

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

**ocean platter for two** ..... **395**

*a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic & white wine mussels presented on a platter with tartar sauce, served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch*



*Recommended wine by the glass pairing:  
Van Loveren African Java Pinotage*

**All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**

## SAUCES & COMPOUND BUTTERS

**CLASSIC SAUCES** ..... **35**

green peppercorn madagascar |  
mushroom | cheese | peri-peri |  
creamy garlic | monkey gland |

**SPECIALITY SAUCES** ..... **35**

blue cheese | chimichurri |  
Cattle Baron béarnaise |  
champignon\*

\*rich, cream based mushroom & garlic sauce

**COMPOUND BUTTERS** ..... **35**

garlic butter | herb butter |  
habanero chilli & garlic butter

**BRING ON THE HEAT** ..... **20**

sliced jalapeños  
chopped chillies  
habanero salsa  
habanero paste

## EXTRAS

creamed spinach and cinnamon

infused butternut ..... **15**

side chips ..... **35**

garden side salad ..... **38**

deep-fried onion rings ..... **45**

grilled mushrooms ..... **65**

crumbed mushrooms ..... **79**

## TAKE IT HOME

Cattle Baron seasoning salt 100g ..... **35**

Cattle Baron basting sauce 750ml ..... **45**

habanero chillies 130g ..... **60**

habanero paste 130g ..... **65**



## STEAK 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

**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 rump, sirloin and fillet are available on request.

rump	300g	185		400g	230
sirloin	200g	155		300g	189
				400g	235
fillet	200g	195		300g	235

### CONVERT YOUR STEAK BLACKENED PEPPER STYLE 45

*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	239		800g	320	for two:	1,2kg	425
beef spare ribs <i>(subject to availability)</i>				600g	269			
t-bone				600g	269			
lamb loin chops				440g	249			
<b>add:</b> compound butter (garlic / herb / habanero chilli & garlic)								35



*Recommended wine by the glass pairing:*  
**Van Loveren Merlot**

## COMBOS

surf & turf	220
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
ribs & wings	255
<i>400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>	
steak & prawn	260
<i>200g sirloin with 6 grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce</i>	

**All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**



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## STEAKS THAT MADE US FAMOUS

- fillet madagascar** ..... 200g **220** | 300g **260**  
*topped with our famous green peppercorn madagascar sauce*
- chateaubriand** ..... 200g **230** | 300g **265**  
*our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce*
- blackened pepper fillet** ..... 200g **230** | 300g **265**  
*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 **235**  
*topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions*
- carpetbagger** ..... 300g **265**  
*fillet steak stuffed with a choice of:*
- smoked mussels and cheddar
  - grilled bacon, feta and sweet piquanté peppers
  - spicy chorizo, camembert and pickled jalapeños
- fat tuesday** ..... 600g rump **285** | 600g sirloin **295**  
*the connoisseur's steak*



 **Recommended wine by the glass pairing:**  
**Nederburg Cabernet Sauvignon**

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## HOUSE SPECIALITIES

- grilled BBQ steak cubes** ..... **170**  
*tender steak cubes grilled with our famous BBQ basting sauce and seasoning salt*
- garlic rump** ..... 300g **215**  
*topped with garlic compound butter and chopped garlic*
- sirloin champignon** ..... 300g **220**  
*topped with a rich and creamy champignon sauce*
- texas manor sirloin** ..... 300g **235**  
*topped with spicy habanero salsa, pickled jalapeños and cheddar*
- blue cheese sirloin** ..... 300g **235**  
*topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings*
- argentinian fillet** ..... 200g **220** | 300g **260**  
*sliced fillet topped with an Argentinian style chimichurri salsa*
- fillet habanero** ..... 200g **220** | 300g **260**  
*topped with a fiery habanero chilli and garlic compound butter*
- fillet rossini** ..... 200g **230** | 300g **265**  
*topped with pan-fried chicken livers in a rich and creamy tomato and peri-peri sauce*



 **Recommended wine by the glass pairing:**  
**Nederburg Baronne**

**All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**



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## SEAFOOD

- good 'ol fish & chips** ..... 149  
*battered hake served with minty peas, and our tangy, home-made tartar sauce*
- calamari steak strips** ..... 149  
*tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa*
- seafood combo** ..... 230  
*6 grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar sauce*  
**add:** mussels poached in sauvignon blanc with a garlic and cream sauce ..... 49
- prawn platter** ..... 279  
**a choice of:**
- 9 grilled prawns  
*served with a choice of lemon or garlic compound butter or spicy peri-peri sauce*
  - 9 deshelled and panko crumbed prawns  
*served with our in-house marie rose sauce and an Asian style dipping sauce*



**Recommended wine by the glass pairing:**  
**Du Toitskloof Sauvignon Blanc**

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## CHICKEN

- chicken schnitzel** ..... 149  
*succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce*
- chicken bacamberry** ..... 159  
*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*
- chicken parmesan** ..... 159  
*crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions*
- chicken cordon bleu** ..... 165  
*golden and crisp enveloped chicken breasts, filled with bacon and cheddar*

**All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**



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## DESSERTS

<b>ice-cream &amp; BAR-ONE® sauce</b> .....	<b>65</b>
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
<b>chocolate mousse</b> .....	<b>65</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>chocolate fondant</b> .....	<b>70</b>
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
<b>malva pudding</b> .....	<b>70</b>
<i>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</i>	
<b>crème brûlée</b> .....	<b>70</b>
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
<b>baked cheesecake</b> .....	<b>79</b>
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, served with a choice of *cream or ice-cream</i>	

*\*indicates cream alternative used*

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## 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>55</b>
<b>double coffee</b> .....	<b>70</b>
<b>single dom pedro</b> .....	<b>55</b>
<b>double dom pedro</b> .....	<b>70</b>
<b>add: FERRERO ROCHER® to any dom pedro</b> .....	<b>30</b>





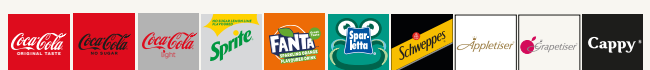
## HOT BEVERAGES

<b>americano</b> .....	<b>28</b>
<i>decaf available</i>	
<b>cappuccino</b> .....	<b>34</b>
<i>decaf available</i>	
<b>café latté</b> .....	<b>34</b>
<i>decaf available</i>	
<b>single espresso</b> .....	<b>30</b>
<b>double espresso</b> .....	<b>34</b>
<b>five roses / rooibos tea</b> .....	<b>25</b>
<b>hot chocolate</b> .....	<b>34</b>

**filter coffee, red cappuccino and chai latté available at selected stores only, please enquire with your waitron**

## COLD BEVERAGES

<b>soft drinks</b> .....	200ml	<b>26</b>
<i>coca-cola, schweppes: lemonade, tonic water, pink tonic water, dry lemon, ginger ale</i>		
<b>soft drinks</b> .....	300ml	<b>30</b>
<i>sparletta crème soda, fanta orange</i>		
<b>no sugar soft drinks</b>		
<i>schweppes no sugar: tonic, lemonade, soda water</i> .....	200ml	<b>26</b>
<i>coke light taste, coke no sugar, sprite no sugar</i> .....	300ml	<b>30</b>
<b>red bull</b> .....		<b>42</b>
<b>appletiser / grapetiser</b> .....		<b>34</b>
<b>tomato cocktail</b> .....		<b>30</b>
<b>cordials</b> .....		<b>34</b>
<i>lime, passion fruit, kola tonic</i>		
<b>fruit juices</b> .....		<b>36</b>
<b>valpré still / sparkling mineral water</b> .....	350ml   <b>30</b>   750ml	<b>44</b>
<b>rock shandy</b> .....		<b>38</b>
<i>bitters, schweppes soda water and lemonade</i>		
<b>steelworks</b> .....		<b>38</b>
<i>bitters, kola tonic, schweppes soda water and ginger ale</i>		
<b>iced coffee</b> .....		<b>40</b>
<b>milkshakes</b>		
<i>vanilla, strawberry, chocolate, lime, bubblegum</i> .....		<b>40</b>
<b>BAR-ONE®</b> .....		<b>45</b>
<b>FERRERO ROCHER®</b> .....		<b>49</b>



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## CHILDREN'S MENU

12 years old and under

<b>junior burger</b> .....	<b>59</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior cheeseburger</b> .....	<b>65</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior chicken strips</b> .....	<b>55</b>
<b>junior calamari steak strips</b> .....	<b>60</b>
<i>served with tartar sauce</i>	
<b>junior pork loin spare ribs</b> .....	<b>135</b>

**All junior meals served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**

**Enjoy any children's meal with a cold beverage listed below for only R20**

*sparletta crème soda / fanta orange / cappy still orange*



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## CHILDREN'S DESSERTS

<b>junior ice-cream &amp; BAR-ONE® sauce</b> .....	<b>39</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>39</b>
<i>double scoop</i> .....	<b>45</b>
<i>triple scoop</i> .....	<b>49</b>
<b>junior milkshakes</b> .....	<b>28</b>
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
<b>soda float</b> .....	<b>36</b>
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	