



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
- (V) camembert** **85**
crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts
- (V) broccolini & blue cheese** **79**
panko crumbed tenderstem broccolini served with our punchy blue cheese sauce
- calamari steak strips** **85**
lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa
- calamari tubes** **95**
Patagonian tubes and tentacles grilled with lemon or garlic compound butter
- calamari tubes peri-peri** **95**
Patagonian tubes and tentacles grilled in a creamy napolitana and spicy peri-peri sauce
- mussels** **89**
local, half-shell, black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce
- panko prawn & avocado cocktail** **110**
3 deshelled and panko crumbed prawns with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose 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



vegetarian
friendly

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

- V** garden side 38 | full 75
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions
add: feta & olives 25
add: avocado (seasonal) 25
- V** traditional greek 95
chunky cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta
- V** beetroot & butternut 95
marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions
vegan: remove feta
add: avocado (seasonal) 25
- V** caprese 110
colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto
- V** green on green 110
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 & black pepper crème fraîche
vegan: remove crème fraîche
add: chicken 30
- sesame chicken 125
grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a tossed salad with fresh sliced avocado (seasonal)
add: sliced jalapeños 20
- seared sirloin 145
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions
add: avocado (seasonal) 25

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

VEGETARIAN

- chicken style vegetarian burger 129
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
topped with a choice of:
 - mature camembert slices and syrupy preserved figs
 - sweet piquanté peppers, avocado (seasonal) and toasted onions
vegan: remove burger mayo & caramelized onions
- pasta arrabbiata 135
al dente pasta tossed in a tangy napolitana sauce with cherry tomatoes, finished with grated grana padano
vegan: remove grana padano
- gnocchi 149
Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano
- crêpes florentine 149
savory crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano
- plant based burger 149
180g certified vegan, Scheckter's Raw 100% natural, plant-based and nutrient dense, soy free patty on a fresh sesame seed bun with lettuce, tomato and gherkins, served with a choice of starch
add: mature camembert slices and syrupy preserved figs 30
add: sweet piquanté peppers, avocado (seasonal) and toasted onions 30

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

extra patty	chicken 30 beef 39
add a sauce	35
regular	110
cheese	120
<i>cheddar slice</i>	
buddy bolden	135
<i>grilled bacon and a fried egg</i>	
louisiana	135
<i>grilled bacon and cheddar</i>	
manhattan	135
<i>caramelized pineapple and cheddar</i>	
kid ory's	140
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	
texas manor	140
<i>spicy habanero salsa, pickled jalapeños and cheddar</i>	
nevada	150
<i>grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions</i>	
blue cheese	150
<i>grilled bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings</i>	
two fisted jackson	169
<i>double patty, double bacon, double cheddar</i>	

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

SPECIALITY BURGERS

Served on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions, and our famous Cattle Baron burger mayo

Cattle Baron steakhouse burger	159
<i>the ultimate steak burger - topped with fried onion rings</i>	
wagyu burger	159
<i>180g certified wagyu beef patty</i>	
add a speciality topping:	
texas manor: <i>spicy habanero salsa, pickled jalapeños and cheddar</i>	30
nevada: <i>bacon, camembert, avocado (seasonal) and toasted onions</i>	40
blue cheese, fig & bacon: <i>bacon, preserved figs, blue cheese sauce and shavings</i>	40



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**

broccolini & blue cheese **79**

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			
ribeye (off the bone)	400g	295						
pork belly (off the bone)	550g	249						

slow roasted pork belly marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote

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 (subject to availability)	600g	269						
t-bone	600g	269						
sirloin on the bone	600g	249						
lamb loin chops	440g	249						
add: 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



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 **smoked mussels and cheddar** or **bacon, feta and piquanté peppers** or **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

HOUSE SPECIALITIES

- grilled BBQ steak cubes** **170**
tender steak cubes grilled with our famous BBQ basting sauce and seasoning salt
- fillet schnitzel** **189**
crumbed beef fillet medallions, pan-fried and served with a choice of sauce
- 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
- sautéed mushroom fillet** 200g **230** | 300g **265**
served on potato rosti, topped with mushrooms sautéed in a garlic compound butter



 **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



SEAFOOD

good 'ol fish & chips	149
<i>battered hake served with minty peas, and our tangy, home-made tartar sauce</i>	
calamari steak strips	149
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
calamari tubes	205
<i>Patagonian tubes and tentacles grilled in a choice of lemon or garlic compound butter</i>	
calamari tubes peri-peri	205
<i>Patagonian tubes and tentacles pan-fried in a creamy napolitana and spicy peri-peri sauce</i>	
seafood combo	230
<i>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</i>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce	49
whole baby kingklip (subject to availability)	269
<i>served with a choice of lemon or garlic compound butter</i>	
prawn platter	279
a choice of:	
• 9 grilled prawns <i>served with a choice of lemon or garlic compound butter or spicy peri-peri sauce</i>	
• 9 deshelled and panko crumbed prawns <i>served with our in-house marie rose sauce and an Asian style dipping sauce</i>	



Recommended wine by the glass pairing:
Du Toitskloof Sauvignon Blanc

CHICKEN

spatchcock chicken	half 145 whole 189
<i>grilled with our famous Cattle Baron sweet BBQ basting or spicy peri-peri sauce</i>	
chicken schnitzel	149
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken & pine	159
<i>flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce</i>	
chicken bacamberry	159
<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>	
chicken parmesan	159
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
chicken cordon bleu	165
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

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



DESSERTS

ice-cream & BAR-ONE® sauce	65
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	65
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
chocolate fondant	70
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
malva pudding	70
<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>	
crème brûlée	70
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
apple crumble	75
<i>freshly baked on order - cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream</i>	
baked cheesecake	79
<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

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

single coffee	55
double coffee	70
single dom pedro	55
double dom pedro	70
add: FERRERO ROCHER® to any dom pedro	30



CHILDREN'S MENU

12 years old and under

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

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

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