

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

STARTERS

starter platter (Serves 3-4)	189
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
snails	
<i>baked in a garlic compound butter</i>	69
<i>baked in a garlic compound butter and topped with creamy garlic sauce</i>	75
<i>baked in butter, topped with cheese sauce and blue cheese shavings</i>	79
chicken livers peri-peri	75
buffalo wings	79
<i>flame-grilled chicken wings dunked in a spicy Asian style habanero and BBQ sauce</i>	
crumbed mushrooms (v)	75
stuffed mushrooms (v)	79
camembert (v)	79
<i>crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts</i>	
broccoli & blue cheese (v)	79
<i>panko crumbed tenderstem broccoli served with our punchy blue cheese sauce</i>	
deep-fried calamari steak strips	79
calamari tubes	85
<i>Patagonian tubes and tentacles grilled with lemon or garlic compound butter</i>	
calamari tubes peri-peri	89
<i>Patagonian tubes and tentacles grilled in a creamy napolitana and spicy peri-peri sauce</i>	
mussels	89
<i>local, half-shell, black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	98
<i>panko crumbed prawns with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
steak tartare	85
<i>a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes</i>	
venison carpaccio	98
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano</i>	

SALADS

garden side salad (v)	35	caprese (v)	95
garden salad (v)	55	<i>colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto</i>	
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>			
add: feta & olives	24	beetroot & butternut (v)	95
add: avocado (seasonal)	24	<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	
		add: avocado (seasonal)	24
green on green (v)	95	sesame chicken	105
<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 & black pepper crème fraîche</i>			
vegan: remove crème fraîche		seared sirloin	130
add: chicken	28	<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	

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>	
topped with a choice of: sweet piquanté peppers, avocado (seasonal) and toasted onions vegan: remove burger mayo & caramelized onions	
or mature camembert slices and syrupy preserved figs	
pasta arrabiata	130
<i>al dente pasta tossed in a spicy napolitana sauce with chopped chillies, cherry tomatoes and grated grana padano</i>	
vegan: remove grana padano	
gnocchi	140
<i>Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano</i>	
wrap florentine	140
<i>savoury wrap filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grated grana padano</i>	
vegan burger	149
<i>180g certified vegan, Scheckter's Raw 100% natural, plant-based patty served on a fresh sesame seed bun with lettuce, tomato, gherkins, served with a choice of starch</i>	
add: avocado (seasonal)	24

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

extra patty chicken 28 beef 39	nevada	130	
regular	95	<i>bacon, avocado (seasonal), camembert and toasted onions</i>	
thin lizzie	89	blue cheese	130
<i>no bun, side salad instead of starch</i>		<i>bacon, blue cheese and fig preserves</i>	
cheese burger	105	two fisted jackson	155
buddy bolden	115	<i>double patty, double bacon, double cheddar</i>	
<i>bacon and egg</i>		vegan burger (v)	149
louisiana	115	<i>certified vegan, Scheckter's Raw 100% natural, plant-based patty</i>	
<i>bacon and cheddar</i>		Not served with burger mayo & onions	
manhattan	115	prego roll	149
<i>caramelized pineapple and cheddar</i>		wagyu burger	149
kid ory's	125		
<i>bacon, cheddar and avocado (seasonal)</i>			
texas manor	125		
<i>habanero salsa, jalapeños and cheddar</i>			

SPECIALITY SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES	35	COMPOUND BUTTERS	35
green peppercorn madagascar		garlic butter	
mushroom cheese peri-peri		habanero chilli & garlic butter	
creamy garlic monkey gland		BRING ON THE HEAT	20
SPECIALITY SAUCES	35	sliced jalapeños chopped chillies	
blue cheese champignon		habanero salsa habanero paste	
Cattle Baron béarnaise chimichurri			

EXTRAS

creamed spinach and cinnamon infused butternut	25	deep-fried onion rings	38
side chips	35	grilled mushrooms	58
garden side salad	35	broccoli & blue cheese	79
		crumbed mushrooms	75
TAKE IT HOME			
Cattle Baron seasoning salt 100g	35		
Cattle Baron basting sauce 750ml	40		
habanero chillies 130g	60		
habanero paste 130g	65		

STEAK GRILLING GUIDELINES

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

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 179 400g 220
sirloin	200g 149 300g 179 400g 220
fillet	200g 179 300g 220
ribeye (off the bone)	400g 295
pork belly	550g 230

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
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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 219 800g 285
beef spare ribs (subject to availability)	600g 235
t-bone	600g 259
lamb loin chops	440g 235

add: compound butter (garlic / herb / habanero chilli & garlic) **35**

MEALS TO SHARE

chateaubriand	for two 500g 395 for four 1kg 745
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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	469
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200g sirloin, 200g sliced fillet, 400g 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

ocean platter for two	395
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a combination of battered hake and fried calamari steak strips, 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

spare ribs for two	395
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COMBOS

surf & turf	210
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200g sirloin and tender, deep-fried calamari steak strips with tartar sauce

ribs & wings	239
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400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy Asian style habanero chilli and BBQ sauce

steak & prawn	245
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200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce

STEAKS THAT MADE US FAMOUS

fillet madagascar	200g 205 300g 235
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topped with our famous green peppercorn madagascar sauce

chateaubriand	200g 210 300g 245
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our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

blackened pepper fillet	200g 210 300g 245
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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 220
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topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions

carpetbagger	300g 245
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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 269 600g sirloin 279
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the connoisseur's steak

HOUSE SPECIALITIES

fillet schnitzel	179
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crumbed beef fillet medallions, pan-fried and served with a choice of sauce

garlic rump	300g 199
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topped with garlic compound butter and chopped garlic

sirloin champignon	300g 205
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topped with a rich and creamy champignon sauce

texas manor sirloin	300g 220
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topped with spicy habanero salsa, pickled jalapeños and cheddar

blue cheese sirloin	300g 225
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topped with a punchy blue cheese sauce, grilled bacon, syrupy preserved figs and blue cheese shavings

fillet rossini	200g 210 300g 235
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topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri

fillet habanero	200g 210 300g 235
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topped with a fiery habanero chilli and garlic compound butter

argentinian fillet	200g 210 300g 235
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sliced fillet topped with an Argentinian style chimichurri salsa

sautéed mushroom fillet	200g 215 300g 240
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served on potato rosti, topped with mushrooms sautéed in a garlic compound butter

CHICKEN

chicken schnitzel	149
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succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce

chicken bacamberry	149
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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	149
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crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions

chicken & pine	149
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flame-grilled chicken breasts, lightly basted with Cattle Baron BBQ basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce

chicken cordon bleu	159
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golden and crisp enveloped chicken breasts, filled with bacon and cheddar

SEAFOOD

good 'ol fish & chips	145
<i>battered hake served with minty peas, and our tangy, home-made tartar sauce</i>	
calamari steak strips	145
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
calamari tubes	165
<i>Patagonian tubes and tentacles grilled in a choice of lemon or garlic compound butter</i>	
calamari peri-peri	165
<i>Patagonian tubes and tentacles pan-fried in a creamy napolitana and spicy peri-peri sauce</i>	
seafood combo	205
<i>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

grilled prawn platter	269
<i>grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce</i>	
panko prawn platter	269
<i>panko crumbed prawns served with a spicy, Asian style dipping sauce</i>	

DESSERTS

ice-cream & BAR-ONE® sauce	60
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	60
<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	65

malva pudding	65
<i>a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam and soaked in a creamy caramel sauce, served warm with custard and a choice of *cream or ice-cream</i>	

crème brûlée	69
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</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	50
double coffee	65
single dom pedro	50
double dom pedro	65
add: FERRERO ROCHER® to any dom pedro	28

MILKSHAKES

iced coffee	38
vanilla, strawberry, chocolate, lime, bubblegum	38
BAR-ONE®	40
FERRERO ROCHER®	48

CHILDREN'S MENU

12 years old and under

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

junior burger	55
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	60
<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	129

enjoy any children's meal with a cold beverage listed below for only R20
sparletta crème soda / fanta orange / cappy still orange juice

CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce	36
<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>	
single scoop	36
double scoop	42
triple scoop	48
junior milkshakes	28
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
soda float	30
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	

HOT BEVERAGES

americano (decaf available)	28
cappuccino (decaf available)	32
café latté (decaf available)	32
espresso	single 30 double 34
five roses / rooibos tea	25
hot chocolate	32
filter coffee, red cappuccino and chai latté available at selected stores only, please enquire with your waiter	

COLD BEVERAGES

soft drinks	200ml	24
<i>coca-cola, schweppes: lemonade, tonic water, pink tonic water, dry lemon, ginger ale</i>		
soft drinks	300ml	27
<i>sparletta crème soda, fanta orange</i>		
no sugar soft drinks		
<i>coke light taste, schweppes no sugar: tonic, lemonade, soda water</i>		
coke no sugar, sprite no sugar	200ml	22
	300ml	25
red bull		38
appletiser / grapetiser		34
tomato cocktail		30
cordials		32
<i>lime, passion fruit, kola tonic</i>		
fruit juices		32
valpré still / sparkling mineral water	350ml 28	750ml 42
rock shandy		38
<i>bitters, schweppes soda water and lemonade</i>		
steelworks		38
<i>bitters, kola tonic, schweppes soda water and ginger ale</i>		