

all main courses served with a choice of chips,
 savoury rice or baked baby potatoes

(v) = vegetarian friendly

BREAKFAST

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

STARTERS

buffalo wings	4 piece 65 8 piece 119
<i>flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled</i>	
chicken livers peri-peri	65
<i>pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes</i>	
crumbed mushrooms (v)	69
<i>crispy breaded button mushrooms served with our home-made, tangy tartar sauce</i>	
snails	
<i>baked in a garlic compound butter</i>	
	65
<i>baked in a creamy cheese sauce and gratinéed with blue cheese shavings</i>	
	75
stuffed mushrooms (v)	69
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce</i>	
jalapeño poppers (v)	69
<i>crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce</i>	
calamari steak strips	69
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
broccoli & blue cheese (v)	69
<i>crumbed tenderstem broccoli served with our punchy blue cheese sauce</i>	
camembert (v)	75
<i>crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts</i>	
steak tartare	95
<i>a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes</i>	
springbok carpaccio	109
<i>thinly sliced, smoked springbok on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano</i>	
oysters	6 oysters 105 12 oysters 195
<i>freshly shucked oysters, served on ice with lemon and tabasco</i>	

SALADS

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

VEGETARIAN

crumbed vegetarian burger	105
<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>	
vegan: remove burger mayo & caramelized onions	
add: peppadews®, avocado (seasonal) and toasted onions	25
add: mature camembert slices and syrupy preserved figs	25
pasta arrabbiata	120
<i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>	
beyond burger	149
<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>	
add: avocado (seasonal)	19

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

served with chips or side salad

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

SPECIALITY SAUCES & COMPOUND BUTTERS

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

EXTRAS

garden side salad 35	deep-fried onion rings 35
side chips 35	crumbed mushrooms 69

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 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

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

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

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

SEAFOOD

good 'ol fish & chips 119
battered hake served with minty peas, and our tangy, home-made tartar sauce
calamari 135
soft and tender calamari steak strips, deep-fried and served with tartar sauce
hake & calamari 169
battered hake and tender, deep-fried calamari steak strips served with tartar sauce
seafood combo 169
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
linefish 189
served with a choice of lemon or garlic compound butter
seafood platter for one 199
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
prawn platter 245
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

CHICKEN

chicken schnitzel	129
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken parmesan	135
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
chicken bacamberry	139
<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 cordon bleu	139
<i>golden and crisp enveloped chicken breasts, filled with grilled bacon and cheddar</i>	

EASY EATS

pasta arrabbiata*	120
<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>	
pasta carbonara*	125
<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>	
steak & chips	129
<i>200g sirloin grilled to perfection and served with chips</i>	
fillet schnitzel	145
<i>crumbed beef fillet medallions, pan-fried and served with a choice of sauce</i>	

DESSERTS

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

single coffee	45
double coffee	55
single dom pedro	45
double dom pedro	55

KIDDIES MENU

12 years old and under	
all junior meals served with a choice of chips, baked baby potatoes or savoury rice	
junior chicken strips	49
junior calamari steak strips	49
<i>served with tartar sauce</i>	
junior fish fingers	45
junior burger	49
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	55
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior pork spare ribs	85

KIDDIES DESSERTS

junior milkshakes	25
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
junior ice-cream & BAR-ONE® sauce	32
<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	28
double scoop	35
triple scoop	39