

EST. 1993



STARTERS & SALADS



SALADS

All salads are tossed in a light vinaigrette dressing.

Parmesan & Avocado 75.⁰⁰

Mixed leaves, avo, cucumber, parmesan shavings, spring onions, radish & snap peas.

Greek 80.⁰⁰

Mixed leaves, tomatoes, feta, olives, cucumber and red onion.

Chicken 95.⁰⁰

Seasoned chicken breasts served with mixed leaves, sliced radish, cucumber, snap peas, toasted sunflower seeds, goats cheese and avo.

Halloumi 88.⁰⁰

Mixed leaves, tossed with grilled halloumi, exotic tomatoes, snap peas, cucumber, avo and pickled red onions.

Greek Quinoa 90.⁰⁰

Marinated rosa tomatoes, cucumber, olives, red onions, avo and baby leaf lettuce tossed with quinoa and served with a side of toasted pita and hummus.

Avo & Biltong 99.⁰⁰

Mixed leaves topped with sliced biltong, rosa tomatoes, feta, sliced radish, snap peas and avo.

Calamari Salad with Lime & Coriander Dressing 99.⁰⁰

Freshly grilled calamari tubes and squid heads, served on assorted salad greens with avocado, snap peas and feta, lightly dressed with a lime, coriander & chilli dressing.

Roasted Butternut & Asparagus 90.⁰⁰

Roasted butternut and asparagus served with crispy pancetta, roquette, baby herb leaves, snap peas, roasted pumpkin seeds and feta cheese.

Blue Salad 95.⁰⁰

Mixed leaves, rosa tomatoes, egg, red onions, croutons, crispy bacon, blue cheese and a blue cheese dressing.

STARTERS

Potato Skins 70.⁰⁰

Chicken Trinchado 90.⁰⁰

Strips of chicken breasts in a creamy peri-peri, garlic sauce with red and green peppers.

Soup of the Day 55.⁰⁰

Deep Fried Halloumi 80.⁰⁰

Stacked on garlic croute with roquette and drizzled with a sweet chilli sauce.

Beef Trinchado 87.⁰⁰

Cubes of beef in a Portuguese sauce of red wine, chilli and black olives.

Snails 75.⁰⁰

With a creamy garlic or creamy blue cheese sauce served with toasted ciabatta slices.

Chicken Livers 68.⁰⁰

In a creamy peri-peri sauce with garlic.

Calamari 95.⁰⁰

Grilled or crumbed, served in a garlic lemon butter or garlic peri-peri sauce or crumbed calamari rings served with tartare sauce.

Trio of Carpaccio 78.⁰⁰

Thin slices of beef, smoked springbok and kudu carpaccio drizzled with a blueberry compote garnished with parmesan shavings.

Mediterranean 85.⁰⁰

Sliced halloumi and chouriço pan-fried in butter and lemon juice, chopped chilli and whole cherry tomatoes with a hint of garlic served with a toasted Portuguese roll.

GRILLS & ESPETADAS



GRILLS & ESPETADAS

All meals from The Baron's grill are served with chips or a baked potato and fried onion rings (inclusive).

The Baron's Rump	
400g	180. ⁰⁰
300g	150. ⁰⁰
200g	138. ⁰⁰
T-bone Steak 500g	170. ⁰⁰
Pork Rib & Chicken Combo	175. ⁰⁰
Half ribs served with a half lemon & herb or peri-peri chicken.	
Lamb Chops	160. ⁰⁰
4 juicy lamb chops spiced and flame grilled served with a half grilled lemon.	
Beef Espatada 450g	187. ⁰⁰
Cubes of rump, seasoned with a rub of crushed rock salt, cracked mustard seeds and black peppercorns, grilled to perfection and served on the skewer drizzled with garlic butter and fresh lemon.	
New York Sirloin	
300g	150. ⁰⁰
200g	138. ⁰⁰
Baron's Fillet 250g	SQ
Pork Spare Ribs	198. ⁰⁰
Liver and Onions	95. ⁰⁰
Strips of liver served with mashed potato, bacon and gravy.	
Spatchcock	130. ⁰⁰
Peri-peri or lemon and herb, served with chips.	
Chicken Espatada	160. ⁰⁰
Deboned thighs grilled with a sweet chilli basting drizzled with garlic butter.	

+ A STYLE

Cheese Slice Pepper	35. ⁰⁰
Topped with a slice of melted cheese and creamy pepper sauce.	
Blue Cheese	35. ⁰⁰
Slices of avo and crumbled blue cheese, topped with a rich creamy blue cheese sauce.	
Hillbilly	38. ⁰⁰
Melted mozzarella and cheddar, topped with grilled bacon, avo and a fried egg.	
Rolls Royce	35. ⁰⁰
A topping of avo, guacamole and crispy grilled bacon.	
Jalapeno	35. ⁰⁰
Stuffed with chopped capsicum, mushrooms, onion and jalapeno chillies then topped with a delicious jalapeno cheese sauce.	
Portuguese	35. ⁰⁰
Served in a bowl of Portuguese sauce, strong flavours of red wine, black olives, bay leaves and chilli, topped with a fried egg.	
Siciliana	35. ⁰⁰
Topped with a slice of mozzarella cheese and covered with The Baron's creamy mushroom sauce.	
Creamy Garlic, with Crispy Garlic	33. ⁰⁰
A rich and creamy sauce with subtle flavours of garlic with crispy garlic bits.	

SAUCES

Pepper | Cheese | Mushroom | Monkey Gland | Honey Mustard | Brandy Biltong
Creamy Crispy Garlic | Jalapeno | Madagascar Peppercorn | Creamy Blue Cheese

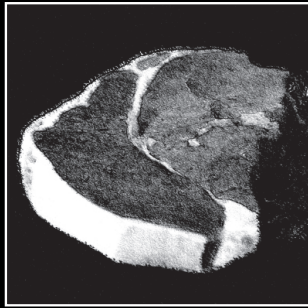
33.⁰⁰

STEAK CUTS



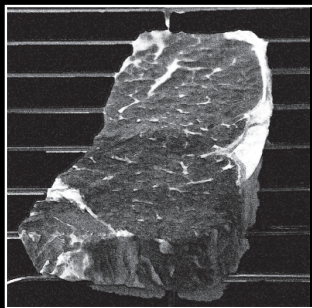
Only the best quality beef is served at the baron to guarantee the best flavour & experience.

All steak cuts are well matured to ensure tenderness for maximum enjoyment & are seasoned with either the Baron's famous basting or a mouth watering crusting of crushed rock salt, cracked mustard seeds & ground black peppercorns.



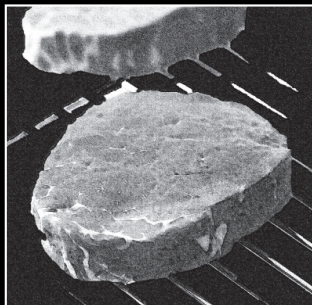
Baron's Rump

The true steak eaters steak. This cut comes from the backside and is well aged for extra tenderness. Rump is full of flavoursome juices & can be ordered with or without fat. We recommend with fat as the fat adds to the flavour & moisture of the steak.



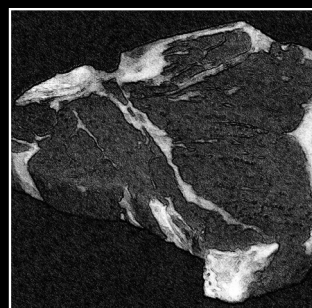
Baron's Sirloin

This favourite steak comes from the back and is also aged for extra tenderness. Sirloin is a more compact steak cut & tends to be more tender than rump. All sirloin cuts have fat but at your request we will remove it.



Baron's Fillet

An expensive cut but very soft & juicy. Fillet too comes from the back but on the underside of the sirloin & is protected by the rib cage. There is no need to age fillet & this gives it a subtle fresh flavour that cannot be compared. Best enjoyed plain, without sauce.



Baron's T-bone

The best of both worlds, on one side of the T-bone, you have your tender sirloin & on the other, the soft & subtle fillet. The T-bone is aged but for a shorter period & because it is grilled on the bone, it has a unique flavour. Definitely for the hungry.

BURGERS & PREGOS



BURGERS & PREGOS

All meals from The Baron's grill are served with chips or a baked potato and fried onion rings (inclusive).

Baron's Burger The Baron's traditional 200g pure beef burger, flame-grilled to juicy perfection.	85.00	Mushroom Burger Flame-grilled with a generous topping of a creamy, thick and tasty mushroom sauce.	95.00
Bacon and Cheese Burger Flame-grilled cheese burger, topped with two rashers of grilled bacon.	97.00	Cheese Slice Pepper Burger Flame-grilled cheese burger, topped with a creamy, beefy pepper sauce.	97.00
Gourmet Burger Beef burger mixed with chopped onion and fresh thyme flame-grilled and topped with caramelized red onion, sliced brie & a black mushroom sautéed with garlic butter.	99.00	Pepper Burger Flame-grilled and topped with a creamy, beefy pepper sauce.	95.00
Bacon, Cheese and Egg Burger The perfect 'brunch', melted cheese, rashers of bacon and a fried egg, perched on top of a juicy Baron beef burger.	98.00	Baron's Steak Roll 150g of aged sirloin flame-grilled to perfection.	108.00
Cheese Burger Flame-grilled cheese burger, topped with melted cheese.	90.00	Beef Prego Roll Served in a spicy prego sauce with crispy chips.	97.00
		Chicken Burger Served either peri-peri or lemon and herb	90.00
		Chicken Prego Roll Served in a creamy peri-peri sauce with crispy chips.	95.00

PLATTERS

Baron's Platter Mini beef and chicken shwarmas, halloumi, Austrian viennas and crumbed chicken strips served with peri-peri, sweet chilli, cheese sauces and chips. For two 170.00 For four 290.00	Seafood Munchies Crumbed calamari, squid heads and hake goujons served with The Baron's tartare sauce and chips. For two 160.00 For four 250.00
Slider Platter Mini Baron beef and chicken burgers, served with a choice of three sauces and chips. For two 160.00 For four 250.00	Prego Platter Mini Baron beef prego and chicken prego rolls, served with chips. For two 160.00 For four 250.00

FISH, CHICKEN & HOT POTS



FRESH FISH OF THE DAY

Fresh Fish of the Day

SQ

Fish and Chips

95.00

Deep-fried beer-battered hake.

Calamari

155.00

Grilled and served in a garlic lemon butter or garlic peri-peri sauce or crumbed calamari served with tartare sauce and rice.

Norwegian Salmon

SQ

Pan fried seared salmon served with a butternut purée, roast asparagus spears, cubed crisp potatoes, roast butternut and enoki mushrooms.

Hake Goujons

90.00

Strips of hake crumbed in seasoned breadcrumbs served with crispy chips and a tangy tartare sauce.

CHICKEN

Parmesan-Crusted Chicken Breasts

120.00

Served with a honey mustard sauce and a green side salad.

Club Sandwich

115.00

Grilled chicken breast, lettuce, bacon, tomato, onion, mozzarella, avo and mayonnaise served with chips.

Chicken Tikka Masala

95.00

This popular dish can now be enjoyed whilst Banting. Served with cauli-rice.

Spatchcock

130.00

Peri-peri or lemon and herb, served with chips.

Half Spatchcock

90.00

Peri-peri or lemon and herb, served with chips.

Chicken Espatada

160.00

Deboned thighs grilled with a sweet chilli basting drizzled with garlic butter.

HOT POTS

Oxtail

160.00

Braised oxtail in red wine and port with garlic, baby onions and carrots served with mashed potato.

Lamb Curry

170.00

Traditional Indian curry with sambals, served on the bone, accompanied with rice.

Pie of the Day

95.00

Served with chips.

PASTA

Wild Mushroom Pasta

105.00

Wild mushrooms sautéed in butter and olive oil with thyme, tossed with Linguine pasta and topped with parmesan shavings.

Prawn Aglio e Olio

120.00

Linguine with lemon, chilli and garlic olive oil tossed with pan fried prawns.

Roast Tomato & Roquette

96.00

Linguine with blistered rosa tomatoes, calamata olives and roquette in a roasted garlic and chilli olive oil sauce.

Cajun Chicken Pasta Bake

105.00

Grilled chicken strips in a creamy Cajun sauce with chopped chives and penne pasta topped with Emmentaler and Parmesan, served with a side salad.

DESSERTS — & — WINE LIST



DESSERTS

Crème Brûlée	50. ⁰⁰	Malva Pudding	50. ⁰⁰
Ice Cream and Bar-One Sauce	50. ⁰⁰	Chocolate Brownies	50. ⁰⁰
Chocolate Mousse	54. ⁰⁰	Blueberry Cheesecake	54. ⁰⁰

WINE BY THE GLASS — 250ML

Brampton Sauvignon Blanc	47. ⁰⁰	Sophie Te'blanche Sauvignon Blanc	60. ⁰⁰
Brampton Chardonnay (Unwooded)	47. ⁰⁰	Brampton Old Vine Red	54. ⁰⁰
Brampton Cabernet Sauvignon	54. ⁰⁰	Brampton Shiraz	54. ⁰⁰
Boschendal Boschen Blanc	44. ⁰⁰	Brampton Pinotage	54. ⁰⁰
Legacy (Semi-Sweet)	30. ⁰⁰	Beyerskloof Pinotage	60. ⁰⁰
Fat Bastard Chardonnay	64. ⁰⁰	Nederburg Rosé	39. ⁰⁰
Porcupine Ridge Sauvignon Blanc	45. ⁰⁰	Excelsior Merlot	47. ⁰⁰
Ken Forrester Sauvignon Blanc	59. ⁰⁰	Excelsior Cabernet Sauvignon	47. ⁰⁰
Fat Bastard Sauvignon Blanc	64. ⁰⁰	Guardian Peak Shiraz	64. ⁰⁰

SAUVIGNON BLANC

Brampton Unique flavours of guava and passion fruit with tropical fruit aromas. Leaves the palate with a crisp clean finish, packed with freshness and zing.	140. ⁰⁰ 47. ⁰⁰
Fat Bastard A powerful balanced sauvignon blanc showing good fruit texture with layers of tropical fruit. A fresh, crisp acidity follows through to a long, smooth finish.	190. ⁰⁰ 64. ⁰⁰
Porcupine Ridge Invigorating, juicy gooseberry and nettle flavours – very moreish.	135. ⁰⁰ 45. ⁰⁰
Durbanville Hills This mouth-filling, elegant wine is a combination of green apple and sweet tropical fruit on the palate with a lingering aftertaste.	140. ⁰⁰
Iona Sophie te'Blanche Lovely floral aromas, showing lime and mineral undertones. Ripe gooseberry and pears on the palate with a fresh finish.	180. ⁰⁰ 60. ⁰⁰
Newton Johnson An outstanding sauvignon blanc from Newton Johnson, the dynamic producer from the area of the Hemel-en-Aarde valley. The wine is crackingly fresh and very aromatic, with elements of citrus fruit, minerals, asparagus and fresh cut grass.	215. ⁰⁰
Ken Forrester Typical sauvignon fruit with hints of green asparagus and an elegant structure.	175. ⁰⁰ 59. ⁰⁰
Springfield Life from Stone A dramatic wine full of gooseberries, elderflowers and passion fruit.	250. ⁰⁰

CHENIN BLANC

Villiera 140.⁰⁰
Intense fruit, hints of wood spice on the nose, including pineapple, guava and citrus. Rich and full-bodied with good balance and a long finish.

UNWOODED CHARDONNAY

Brampton 140.⁰⁰ | 47.⁰⁰
Pale gold, bright and lively with attractive aromas of lime and yellow fruit, tinged with fragrant spring flowers. The palate bursts with lush, ripe fleshy peach and melon fruit. A balancing citrus freshness leaves a deliciously riveting finish.

WOODED CHARDONNAY

Fat Bastard 190.⁰⁰ | 64.⁰⁰
Ripe, peachy and rounded with an uplifting, clean acidity and mouth-coating finish.

OTHER WHITE WINE

Boschendal Boschen Blanc 130.⁰⁰ | 44.⁰⁰
Peachy, pineapple, pear and gooseberry aromas, which follow through onto a beautifully orange blossomed, lively fruity palate.

Buitenverwachting Buiten Blanc 140.⁰⁰
Fruit flavours including ripe gooseberry, green peppers, green melon and hints of tropical fruit.

Pierre Jourdan Tranquille 145.⁰⁰
Elegant sister of Brut, produced in the champenoise style, classique dry white wine.

Boschendal Chardonnay Pinot Noir 255.⁰⁰
Quite a creamy nose with a touch of red fruit and blackcurrant leaf. Open and round in the mouth, with some acidity and some slightly sweet oak balancing each other.

SEMI — SWEET

Legacy 90.⁰⁰ | 30.⁰⁰
A soft semi-sweet white blend with fragrant fruity flavours and aromas.

DRY ROSÉ

Brampton Rosé 120.⁰⁰
Contributions of strawberries from the Merlot and mulberries from the Pinotage. A crisp natural acidity ensures that the palate delivers a basket full of fresh summer fruit.

SEMI-SWEET ROSÉ & BLANC DE NOIR

Boschendal Blanc De Noir 130.⁰⁰
South Africa's first Blanc de Noir (white from red) since 1980 exclusively made from red varietals. Seductively pink with alluring ripe raspberry and spice with a succulent fruity fresh berry finish.

Nederburg Rosé 115.⁰⁰ | 39.⁰⁰
Intense fruit, hints of wood spice on the nose, including pineapple, guava and citrus. Rich and full-bodied with good balance and a long finish.

CAPE BLEND

Warwick the Three Cape Ladies 380. ⁰⁰	Stellenzicht the mistaken identity 420. ⁰⁰
The Pinotage is soft and sweet while the Merlot and Shiraz offers a subtle spiciness. The Cabernet Sauvignon is the backbone of the blend with well balanced, smooth tannins that will do well with cellaring.	full-bodied with a rich and succulent structure, firm and friendly tannins and a creamy sweetness. The well-defined and balanced aftertaste lingers with classy elegance

BORDEAUX BLEND

Babylonstoren Nebukadnesar 550. ⁰⁰
Good balance of vibrant, multi-layered fruit supported by tight , well-honed tannins.
Hermanuspietersfontein Kleinboet 320. ⁰⁰
A little brother may live in the shadow of his big brother but he is every bit a person in his own right. Pert and precocious, not allowing himself to be dominated, he can be impudent and mischievous, be he is everyone’s favourite. An excellent example of a premium Bordeaux-style blend.
Rupert and Rothschild Classique 350. ⁰⁰
An exceptional wine with a smooth, velvety mouth-feel and subtle, elegant tannins.

RHONE BLEND SHIRAZ

Guardian Peak the Summit 380. ⁰⁰
Rich red fruit follows through with a fresh vibrant mouth feel. Very well integrated oak with ripe sophisticated tannins. Elegant red fruit, raspberry with subtle cedar notes.
The Chocolate Block 450. ⁰⁰
It shows massive floral perfume with underlying red currant, cedar, black pepper, coriander spice and hints of Turkish Delight.

SOUTH AFRICAN BLEND

Hartenberg Cabernet Sauvignon / Shiraz 190. ⁰⁰
Peppery and spicy with rich berry aromas intense fruit flavour with vigour and a soft smooth finish.
Iona The One Man Band 430. ⁰⁰
Elegant with ripe, juicy red and black fruit. Lovely white pepper and sweet, exotic spice on the nose.

RED BLEND

Brampton Old Vine Red 160. ⁰⁰ 54. ⁰⁰
An original composition of rich dark berry Cabernet Sauvignon architecture polished by plush cherry plum Merlot slickness for delicious drinking.
The Wolf Trap 130. ⁰⁰
A wine with subtle fruit and well integrated tannins. Rich, juicy and spicy on the palate.

SHIRAZ

Brampton Delicately balanced with rich impressions of black cherries and ripe plums. Alluring floral notes, to the overt supporting wood spice that develops on the aftertaste, enhancing the primary fruit intensity.	160. ⁰⁰ 54. ⁰⁰	Thelema Robust exuberant charmer, showing ripe black fruit, some spice and a lovely toasty finish.	340. ⁰⁰
Babylonstoren Cherry and soft prune dark fruit flavours. Surprisingly fresh mid palate, velvety mouth-feel and long lingering finish.			350. ⁰⁰
Stellenzicht the Plumb Pudding Hill Syrah It is clean, lean, elegant and vibrant with wonderful balance between ripe plum flavours, integrated oaking and supple tannins. Very refined and well defined.			420. ⁰⁰

CABERNET SAUVIGNON

Brampton Great ruby depth of colour with engaging dark chocolate, blackcurrant and cherry aromas, layered with brushes of cloves and other brown spice. Rich, well rounded tannins with a vibrantly long, savoury finish and mouth-watering intense fruit flavours.	160. ⁰⁰ 54. ⁰⁰	
Warwick First Lady Deep intense ruby red colour. The nose shows ripe red berries, prunes and blackcurrants, complemented by sweet oak and black pepper undertones. Smooth ripe round tannins make this wine easy to drink while still retaining a full body.	205. ⁰⁰	
Excelsior Smooth tannins, ripe cassis and blackcurrant flavours delight on this full-to medium-bodied wine.	140. ⁰⁰ 47. ⁰⁰	
Springfield Whole Berry A wine with a cassis-like lushness meddled with mocha-toned oak and a silky smooth finish.	330. ⁰⁰	

MERLOT

Excelsior Merlot A wonderful rich Merlot full of juicy blackberries and mulberries, laced together by savoury vanilla flavours. A medium bodied, wine over-delivering in all aspects.	140. ⁰⁰ 47. ⁰⁰	
Guardian Peak Gold medal at Michelangelo for two successive years, filled with cassis and blackberry. Performer bursting with high quality.	190. ⁰⁰	
Porcupine Ridge Attractive, open raspberry and vanilla nose with oak to the fore although in harmony with the berry fruit.	150. ⁰⁰	
Durbanville Hills Medium bodied Merlot accentuated by soft sweet red fruit, rounded off with silky tannins and a lingering finish.	170. ⁰⁰	
Fleur Du Cap This full-bodied wine is ruby in colour with subtle aromas of cherries and plums, enhanced by subtle oaking that adds spice and toasted notes.	200. ⁰⁰	

PINOTAGE

Brampton Deep ruby with a purple-tinged rim, revealing liberal ripe raspberry, black cherry and mulberry aromas that follow through on a plush juicy entry, well supported by savoury liquorice, clove and cardamom that finish with lashings of ripe berry fruit and lingering oak spice.	160. ⁰⁰ 54. ⁰⁰
Beyerskloof A complex Pinotage with black and red berry flavours well integrated with the oak flavour.	180. ⁰⁰ 60. ⁰⁰
Diemersfontein Intense black chocolate, cacao, coffee and butterscotch with undertones of banana and blackcurrants with a sweetness following through on the palate.	275. ⁰⁰

PINOT NOIR

Iona Mr P Elegant, fresh cherry and red berry nose, with undergrowth melange. The palate is pure with lovely texture and sweet cherry fruit dominates with spicy undertones.	280. ⁰⁰
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CABERNET FRANC

Warwick Cabernet Franc The palate is full round with ripe chewy tannins and flavours like coffee, cherry, cigar box and liquorice. The balanced acid creates a firm finish that is complemented by luscious and lingering sweetness.	550. ⁰⁰
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CAP CLASSIQUE / CHAMPENOISE

Boschendal Brut Non Vintage Enticing lemon cream and almond biscotti precedes a soft explosion of zesty lemon and orange peel that finishes with appealing length and freshness.	375. ⁰⁰
Boschendal Brut Rosé Non-Vintage An attractive salmon pink hue sparkle with enticing crushed red berry flavours and aromas, balanced by a languid creamy mouth-feel and an energetic citrus finish.	375. ⁰⁰
Graham Beck Brut Chardonnay/Pinot Noir Light yeasty aromas, good fruit on the nose and a rich creamy complexity on the palate. Fine mousse gives freshness and finesse.	380. ⁰⁰
Durbanville Hills Sauvignon Blanc A vibrant 100% Sauvignon Blanc Sparkling wine. The freshness follows through to the palate with a slight hint of sweetness, balancing the liveliness of the acidity.	210. ⁰⁰
Pongracz Brut Rosé An elegant Methode Cap Classique in the classic French Tradition.	320. ⁰⁰

IMPORTED

Moët Et Chandon Brut Imperial Non Vintage French, exciting, indulgent, this is a 'why not?' Champagne.	1050. ⁰⁰
Veuve Cliquot Rosé An opulent display of tiny bubbles launching intriguing red berry fruit and nut fragrances and flavours with a generous complex finish.	1250. ⁰⁰
Veuve Cliquot Yellow Label A medium dry, full-bodied champagne that is rich in fruit, with good body and length.	1050. ⁰⁰