

Welcome to
Cattle BaronTM

ESTABLISHED 1987

The finest cut meat grilled to perfection

Renowned for our mouth-watering steaks - the secret of our success lies in the preparation of our meat. Our perfectly aged grain-fed beef is wet-aged ensuring our steaks are consistently juicy, tender and full of flavour.

At Cattle Baron we offer a unique menu with simple, home cooked dishes that reflect traditional elements of food. Our traditional approach offers food that is relaxed and uplifting, while at the same time is innovative, appealing and affordable.

We pride ourselves on delivering to our customers elegant dining and unsurpassed standards of service in relaxed surroundings.



MAIN COURSE POLICY:

Setting us apart from many other establishments, the Cattle Baron offers our famous hot vegetables accompanying all our main dishes. Our policy also extends to our complimentary bread service and no corkage fee. Terms and Conditions Apply.

STEAK GRILLING GUIDELINES

BLEU/RARE:

Brown seared crust with red centre.

MEDIUM RARE:

Brown seared crust warmed through with a warm red centre.

MEDIUM:

Outside a well done dark brown with a pink hot juicy centre.

MEDIUM WELL/WELL DONE:

Outside dark brown, centre cooked thoroughly.

All weights advertised on this menu are raw weights prior to cooking. Weight losses may occur and will vary depending on the length of cooking time. Some products may contain traces of nuts.

GRATUITY POLICY:

We hereby respectfully advise that gratuity is not included in our menu prices. The norm for good service is 10% or more of the total bill depending on the quality of service.

Tables of 10 or more may be subject to a standard gratuity.

Please enquire with management for details.





STARTERS

starter platter for the table 155

(Serves 3-4)

a selection of stuffed mushrooms, calamari steak strips & venison carpaccio.

* **add:** crumbed chicken strips 25

* **add:** camembert 55

* **add:** crumbed fillet strips 35

stuffed mushrooms 65

tasty deep-fried white buttons filled with a delicate mixture of cheese, breadcrumbs, parsley & sherry. served with our unique tartar sauce.

crumbed mushrooms 56

tasty white buttons dusted with breadcrumbs, deep-fried and served with our tartar sauce.

oven baked snails

baked in garlic butter. 58

baked in a creamy garlic sauce. 62

baked in a creamy garlic sauce & gratinéed with blue cheese shavings. 66

venison carpaccio 95

thinly sliced venison, drizzled with rocket & walnut pesto. topped with pecorino shavings & crème fraîche.

calamari steak strips 65

soft & tender calamari steak strips, deep-fried to golden hue. served with tartar sauce.

mussels marinière 72

mussels pan-fried in a creamy garlic and white wine sauce.

chicken livers peri-peri 59

chicken livers pan-fried in a creamy peri-peri sauce.

camembert 68

soft and creamy camembert crumbed & deep-fried. served with a choice of cranberry or sweet chilli sauce.

avocado & prawn cocktail 82

prawns smothered in our famous tangy sauce, served with avocado (seasonal).

smoked salmon on rosti 85

slivers of smoked salmon served on deep-fried rosti, topped with crème fraîche, capers and thinly sliced red onions.

(subject to availability) black mushrooms 75

filled with home-made napolitana sauce & topped with mozzarella, then gratinéed.

* **NEW**



SALADS

- fresh garden side salad** 46
a variety of mixed greens, cucumber, tomato, red onion, red cabbage & spring onions.
- add: feta & olives** 18
- (no lettuce) **traditional greek salad** 74
cubed tomato, cucumber and onion with feta & olives, drizzled with olive oil & balsamic vinegar.
- jalapeño, parmesan & avocado salad** 84
sliced jalapeños, parmesan shavings and fresh avocado (seasonal) served on a variety of mixed greens.
- baby beetroot, roasted butternut & feta salad** 88
marinated baby beetroot, roasted butternut, feta cheese and rocket served on a variety of mixed greens topped with toasted onions and balsamic reduction.
- sesame chicken, avo & olive chilli jam salad** 88
pan-fried sesame encased chicken strips, fresh avocado (seasonal) with olive chilli jam served on a variety of mixed greens.
- smoked salmon salad** 90
slivers of smoked salmon, fresh avocado (seasonal), capers and crème fraîche served on a variety of mixed greens.
- seared sirloin, roquefort & fig salad** 110
perfectly seared sirloin, roquefort cheese, fig preserve and toasted onions served on a variety of mixed greens.

VEGETARIAN

- baron's platter** 129
grilled black mushrooms, deep-fried camembert, potato rosti topped with crème fraîche & capers & vegetable spring rolls, served with a choice of starch.
- crêpes florentine** 119
crêpes layered with spinach, feta & grilled mushrooms topped with a tantalizing spicy napolitana sauce, sprinkled with parmesan shavings, served with a choice of starch.
- enjoy any of the above dishes and add a  for only** 23

all main course dishes served with a choice of chips, baked baby potatoes or savoury rice.



LIGHTER GRILLS

200g flame-grilled beef patty or chicken breast grilled or crumbed.

classic beef or chicken burger 75

house burger 99

topped with bacon, cheddar cheese and a choice of any sauce.

mexican burger 99

topped with habanero salsa, jalapeños, emmentaler cheese, and gratinéed.

blue cheese, fig & bacon burger 99

topped with blue cheese shavings, fig preserve & bacon.

nevada burger 99

topped with bacon, avocado (seasonal), camembert & toasted onions.

* **add:** beef patty 32

* **add:** chicken breast 25

enjoy any of the above burgers and add a 200ml *Coca-Cola* for only 17

tender beef chunks 130

juicy chunks of rump and sirloin pan-fried and served with a choice of our famous chimichurri sauce "sauce of coriander, garlic, onion, flat leaf parsley, chilli & olive oil." or a creamy peri-peri sauce.

crumbed fillet strips 125

crumbed, deep-fried and served with a sauce of your choice.

* **beef fillet roulade** 155

thinly malleted beef fillet filled with feta cheese, bacon, spring onion and peppadews™, rolled and grilled to perfection. served on a small bed of mash.

SPECIALITY SAUCES

cattle baron béarnaise, champignon, 32
chimichurri (argentinian sauce), blue cheese

mushroom, green peppercorn madagascar, 30
cheese, creamy garlic, peri-peri, monkey gland.

EXTRAS

fried onion rings 35

grilled mushrooms 48

crumbed mushrooms 56

sliced black mushrooms 58

pan-fried in garlic butter

SPECIALITY BUTTERS

garlic butter, fresh herb butter, 30
habanero chilli & garlic butter.

HOT STUFF

sliced jalapeños 15

chopped chillies 15

habanero paste 15

habanero salsa 15

* **NEW**

all main course dishes served with a choice of chips, baked baby potatoes or savoury rice.



STEAKS & GRILLS

all our steaks & grills are basted, seasoned & cooked to your satisfaction.

rump

300g | 159 400g 179

sirloin

200g | 139 300g | 159 400g 179

fillet

200g | 165 300g 195

larger cuts available upon request.

convert any of our cuts to blackened pepper style 38

coated with crushed black peppercorns, grilled & flambéed with brandy and served with a creamy pepper madagascar sauce on the side.

MEAT ON THE BONE

bar-b-que pork loin spare ribs

500g | 180 1kg 259

bar-b-que beef ribs

500g | 170 1kg 225

bar-b-que t-bone 600g 195

(subject to availability) sirloin on the bone 600g 175

(subject to availability) prime rib 600g 185

(subject to availability) fillet on the bone 350g 195

lamb loin chops 440g 189

tender flame-grilled lamb loin chops served with a choice of speciality butter.

* pork belly on the bone 400g 175

roasted succulent pork belly on the bone served with mustard mash and a side sauce of apple relish.

TO SHARE

chateaubriand

fillet flambéed with brandy & served with two mushroom sauces, two cattle baron béarnaise sauces and starch options for two or four.

for two 500g | 350 for four 1kg 660

meat board for two 380

a combination of sirloin, fillet, beef ribs and two lamb loin chops served with our cattle baron béarnaise sauce, whole grain mustard, olive chilli jam and two sides.

* ocean platter for two 290

a combination of deep-fried hake goujons, calamari steak strips, garlic mussels and grilled prawns served with tartar sauce, lemon or garlic butter and two sides.

* NEW



STEAKS THAT MADE US FAMOUS

chateaubriand 200g	185
fillet flambéed with brandy & served with mushroom sauce and our cattle baron béarnaise sauce. 300g	209
pepper fillet madagascar 200g	179
fillet topped with our creamy green pepper madagascar sauce. 300g	205
carpetbagger 300g	
fillet stuffed with hickory smoked mussels & cheddar cheese.	209
fillet stuffed with crispy bacon, feta cheese & peppadews™.	209
fillet stuffed with crispy chorizo, camembert wedges & jalapeño.	209
blackened pepper fillet 200g	189
fillet coated with crushed black peppercorns, grilled and flambéed with brandy, gently simmered in a creamy pepper madagascar sauce. 300g	209
sirloin nevada 300g	185
topped with grilled bacon, avocado (seasonal), camembert & toasted onions. 400g	198
* fat tuesday rump/sirloin 600g	210
the connoisseur steak grilled to perfection.	

HOUSE SPECIALITIES

garlic rump 300g	185
generously topped with a portion of garlic butter & freshly chopped garlic. 400g	198
sirloin champignon 300g	185
smothered in pan-fried mushrooms with garlic & cream. 400g	198
* blue cheese, fig & bacon sirloin 300g	185
topped with blue cheese shavings, fig preserve & bacon. 400g	198
texas manor sirloin 300g	185
topped with habanero salsa, jalapeño and emmentaler cheese, then gratinéed. 400g	198
fillet habanero 200g	189
served with a generous portion of habanero chilli & garlic butter. 300g	209
sautéed mushroom fillet 200g	189
served on deep-fried rosti, topped with sautéed garlic mushrooms. 300g	209
argentinian fillet 200g	189
topped with a chimichurri sauce 300g	209
"sauce of coriander, garlic, onion, flat leaf parsley, chilli & olive oil."	
fillet rossini 200g	189
topped with our creamy chicken livers peri-peri. 300g	209
fillet bruschetta 200g	189
topped with chorizo, crumbed & deep-fried goat's cheese and olive chilli jam. 300g	209
steak & prawn combo	189
200g sirloin served with prawns and choice of peri-peri, garlic butter or lemon butter sauce.	
* NEW surf & turf	175
200g sirloin served with deep-fried calamari steak strips and tartar sauce.	



CHICKEN

- crumbed chicken schnitzel** 124
succulent chicken breasts, crumbed & deep-fried. served with a choice of sauce.
- chicken bacamberry** 124
succulent chicken breasts grilled and topped with bacon, camembert, toasted onions & served on a cranberry coulis.
- chicken parmesan** 124
crumbed chicken breasts deep-fried and layered with bacon, covered in cheese sauce, sprinkled with parmesan shavings, then gratinéed and topped with toasted onions.
- chicken napolitana** 124
crumbed chicken breasts deep-fried, topped with napolitana sauce, emmentaler cheese then gratinéed.
- oven roasted chicken cordon bleu** 130
bacon and cheese encased in an envelope of lightly crumbed chicken breasts.

SEAFOOD

- good 'ol fish 'n chips** 115
lightly seasoned, dipped in batter and deep-fried.
- calamari steak strips** 125
soft and tender, deep-fried and served with tartar sauce.
- (subject to availability) **whole baby kingklip**
brushed with garlic butter or lemon butter sauce. 189
add: topped with a creamy garlic white wine & prawn tail sauce. 35
- linefish**
brushed with garlic butter or lemon butter sauce. 169
add: topped with a creamy garlic white wine & prawn tail sauce. 35
- (subject to availability) **grilled sole**
brushed with garlic butter or lemon butter sauce. 189
add: topped with a creamy garlic white wine & prawn tail sauce. 35
- prawn platter** 198
prawns pan-fried and served with a choice of peri-peri, garlic butter or lemon butter sauce.
- seafood combo** 129
prawns pan-fried and served with a choice of peri-peri, garlic butter or lemon butter sauce and deep-fried calamari steak strips.
add: mussels pan-fried in a creamy garlic and white wine sauce. 45

all main course dishes served with a choice of chips, baked baby potatoes or savoury rice.



DESSERTS

- ice-cream & BAR·ONE® sauce** 52
the ultimate BAR·ONE® sauce.
- malva pudding** 52
a traditional favourite, served with custard and *cream or ice-cream.
- baked cheesecake** 58
served with *cream or ice-cream.
- chocolate mousse** 52
divinely decadent chocolate mousse served with a choice of *cream or ice-cream.
- crème brûlée** 56
a classic crème anglaise topped with a crunchy crust of caramelized sugar.
- chocolate fondant** 56
a molten chocolate cake with a crispy exterior and runny chocolate centre served with a choice of *cream or ice-cream.
- * affogato** 59
- italian classic-
scoop of vanilla ice-cream with a shot of grappa and a single espresso on the side.
- * the grasshopper cocktail** 35
a decadent dessert cocktail.
this minty, creamy after dinner drink got its name from its green color. creme de cacao, creme de menthe and fresh cream are the perfect mix to sip on after dinner.
- * indicates cream alternative used.

SPECIALITY COFFEES & DOM PEDROS

tailor your speciality coffee or dom pedro from the following selection:

kahlúa, amarula, peppermint, frangelico, jameson irish whiskey, amaretto or nachtmuzik

- single coffee** 45
- double coffee** 60
- single dom pedro** 45
- double dom pedro** 60

* **NEW**

add: FERRERO ROCHER® to any dom pedro. 20



HOT BEVERAGES

filter coffee	22
americano	22
(decaf available)	
cappuccino	26
(decaf available)	
café latté	28
(decaf available)	
single espresso	24
double espresso	26
tea- rooibos or five roses	18
hot chocolate	28

**red cappuccino and espresso available at selected stores only
enquire from your waitron in-store**



COLD BEVERAGES

soft drinks	
coca-cola, coke light, schweppes ginger ale, lemonade, soda water, tonic water, dry lemon 200ml	20
fanta, crème soda, coke zero, sprite zero, tab 330ml	22
red bull	40
appletiser	28
grapetiser	28
tomato cocktail	24
cordials	24
passion fruit, lime, kola tonic.	
fruit juices	26
fuze ice tea	26
milkshakes	
strawberry, chocolate or vanilla	32
BAR · ONE®	34
FERRERO ROCHER®	46
mineral water - still or sparkling	
500ml 22 1 litre	32
rock shandy	32
bitters, soda water & lemonade.	
steel works	34
ginger ale, soda water, kola tonic & bitters.	



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CHILDREN'S MENU

12 year's old & younger

burger & chips 49

choice of beef or chicken (grilled or crumbed).



cheese burger & chips 54

choice of beef or chicken (grilled or crumbed) topped with a cheddar cheese slice.

chicken strips & chips 49

calamari steak strips & chips 52

bar-b-que pork spare ribs & chips 75

enjoy any of the above kids meals and add a    for only 19

CHILDREN'S DESSERTS

ice-cream & BAR·ONE[®] sauce 28

milkshakes 24

strawberry, chocolate, vanilla or BAR·ONE[®]

kiddies mix-o-treat

exclusive to the cattle baron. you choose the number of scoops and we provide the kit. a pot-pourri of sauces, jelly babies, smarties, marshmallows & mint chocolate

single scoop 30

double scoop 34

triple scoop 38