

STARTERS

GARLIC & CHEESE ROLL	38
STARTER PLATTER FOR THE TABLE	155
A selection of stuffed mushrooms, calamari steak strips & venison carpaccio.	
Add crumbed chicken strips	25
Add crumbed & deep-fried camembert	30
Add crumbed fillet strips	35
CRUMBED MUSHROOMS	56
Lightly crumbed button mushrooms served with tartar sauce.	
STUFFED MUSHROOMS	65
Tasty deep-fried white buttons filled with a delicate mixture of cheese, bread crumbs, parsley and sherry. Served with our unique tartar sauce.	
GRILLED BLACK MUSHROOM (Subject of availability)	69
Smothered in our home-made napolitana sauce & baked with mozzarella.	
ROASTED GARLIC SNAILS	
● Six sizzling hot oven-baked snails baked in garlic butter ...	58
● Baked in a creamy garlic sauce	62
● Baked in a creamy garlic sauce & gratinéed	66
with blue cheese shavings.	
CALAMARI STEAK STRIPS	65
Soft & tender, deep-fried, served with tartar sauce.	
MUSSELS MARINIÈRE	72
Mussels pan-fried in a creamy garlic and white wine sauce.	
CAMEMBERT	70
Soft & creamy camembert crumbed and deep-fried, served with a cranberry coulis OR sweet chilli sauce.	
CHICKEN LIVERS PERI-PERI	59
Chicken livers pan-fried in a creamy peri-peri sauce.	
VENISON CARPACCIO	89
Thinly sliced venison, drizzled with rocket and walnut pesto, topped with pecorino shavings and crème fraîche.	
AVOCADO & PRAWN COCKTAIL	82
Prawn tails smothered in a tangy sauce, served with avocado (seasonal).	
SMOKED SALMON ON ROSTI	85
Slivers of salmon, deep-fried rosti, topped with crème fraîche, capers & thinly sliced red onions.	
VEGETARIAN	
BARON'S PLATTER	129
Grilled large black mushroom topped with napolitana sauce & mozzarella, deep-fried camembert on a cranberry coulis, potato rosti with crème fraîche & capers, vegetarian spring rolls with a sweet chilli sauce & choice of starch.	
SALADS	
Complement your salad with our exclusive salad dressings and award-winning extra virgin olive oil & our imported Italian balsamic vinegar.	
FRESH GREEN SIDE SALAD	46
A variety of mixed greens, cucumbers, tomato, red onions, red cabbage and spring onions.	
ADD FETA & OLIVES	18
GREEK SALAD	74
Mixed greens with feta cheese and calamata olives.	
BABY BEETROOT, ROASTED BUTTERNUT & CHILLI OLIVE JAM SALAD	88
Marinated baby beetroot, roasted butternut, feta cheese served on a variety of mixed greens topped with toasted onions.	
PAN-FRIED SESAME CHICKEN, AVOCADO & CHILLI OLIVE JAM SALAD	88
Pan-fried sesame encased chicken strips, fresh avocado (seasonal) with chilli olive jam 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.	
PRAWN & AVOCADO SALAD	90
Prawn tails and avocado (seasonal) topped with our famous tangy sauce served on a variety of mixed greens.	
SMOKED SALMON SALAD	90
Slivers of smoked salmon, capers and crème fraîche served on a variety of mixed greens.	
Enjoy any of the above dishes and add a Fuze Tea for only... 23	

ON THE LIGHTER SIDE

CRUMBED FILLET STRIPS	125
Deep-fried and served with a choice of sauce.	
FILLET SCHNITZEL	145
Thinly sliced fillet, lightly crumbed and pan-fried, served with a choice of sauce.	
FILLET PICCATA	145
Thinly sliced fillet pan-fried in a creamy mushroom sauce.	
BEEF FILLET ROULADE	155
Thinly malleted beef fillet, filled with feta cheese, grilled bacon, spring onion & Peppadews™, rolled & grilled to perfection with our famous seasoning, served on a smear of mashed potato.	
CATTLE BARON PORK SCHNITZEL	139
Crumbed and deep-fried to a golden hue. Served with any of our famous sauces.	
PORK FILLET A 'LA MAISON	145
Lightly grilled pork medallions interlaced with crumbly feta cheese & Peppadews™ drizzled with herb butter.	

ABOUT OUR CHAR GRILL:

All our steaks and grills are basted and seasoned and cooked to your satisfaction.

Larger cuts of steak are available at your request.

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: OUTSIDE DARK BROWN, CENTRE COOKED THOROUGHLY

STEAKS & GRILLS

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

RUMP	300g 159	400g 179	
SIRLOIN	200g 139	300g 159	400g 179
FILLET	200g 165	300g 195	

CONVERT ANY OF OUR CUTS TO BLACKENED ADD 38 PEPPER STYLE

Coated with crushed black peppercorns, flambéed with brandy & served with a separate green pepper Madagascar sauce.

LARGER CUTS AVAILABLE UPON REQUEST

STEAK 'N SAUCE	200g 154
Sirloin topped with a choice of any sauce.	

MEAT ON THE BONE

BAR-B-QUE PORK SPARE RIBS	500g 179
Export quality pork loin ribs, flame-grilled with our famous BBQ rib basting.	
	1Kg 259
BAR-B-QUE BEEF RIBS	500g 170
Local quality beef ribs, flame-grilled with our famous BBQ rib basting.	
	1Kg 225
BRONCO BUSTER T-BONE	600g 195
Wet aged & perfectly matured. Always a winner.	
SIRLOIN ON THE BONE	600g 175
FILLET ON THE BONE	350g 195
(Subject to availability).	
LAMB LOIN CHOPS	440g 189
Tender flame-grilled lamb loin chops served with a choice of speciality butter.	

STEAKS THAT MADE US FAMOUS

CHATEAUBRIAND	200g 185
Fillet flambéed with brandy. Served with a Cattle Baron béarnaise & a mushroom sauce.	
	300g 209
PEPPER FILLET MADAGASCAR	200g 179
Topped with a creamy green pepper Madagascar sauce.	
	300g 205
CARPET BAG STEAK	
● Fillet pouch filled with hickory smoked mussels	300g 209
& cheddar cheese.	
● Fillet pouch filled with bacon, Peppadews™ & feta cheese	300g 209
● Fillet pouch filled with jalapeños, camembert & chorizo	300g 209
FAT TUESDAY RUMP/SIRLOIN	600g 210
A connoisseur's steak - for the ravenous.	

'TO SHARE'

CHATEAUBRIAND FOR TWO OR FOUR 500g **350**
Flambéed with brandy & served with a mushroom
sauce & a Cattle Baron béarnaise 1kg **660**

MEAT BOARD FOR TWO **380**
A combination of sirloin, fillet, beef ribs & two lamb loin chops
served with our Cattle Baron béarnaise sauce, whole grain
mustard & chilli olive jam.

OCEAN PLATTER FOR TWO (See Seafood) **290**

HOUSE SPECIALITIES

TEXAS MANOR SIRLOIN 300g **185**
Topped with habanero salsa, jalapeño &
emmentaler cheese, then gratinéed. 400g **198**

SIRLOIN NEVADA 300g **185**
Grilled bacon, avocado (seasonal), camembert
& toasted onions. 400g **198**

GARLIC RUMP 300g **185**
Topped with garlic butter & freshly chopped garlic. 400g **198**

BARON'S STEAK 300g **185**
Rump/Sirloin topped with any of our famous sauces. 400g **198**

FILLET BRUSCHETTA 200g **189**
Topped with chorizo, goat's cheese, chilli olive jam. 300g **209**

ARGENTINIAN FILLET 200g **189**
Topped with chimichurri sauce - sauce of coriander,
garlic, onion, flat leaf parsley & olive oil. 300g **209**

FILLET ROSSINI 200g **189**
Beef fillet topped with our creamy chicken livers
peri-peri. 300g **209**

SAUTÉED MUSHROOM FILLET 200g **189**
Grilled beef fillet served on deep-fried rosti &
topped with garlic sautéed mushrooms. 300g **209**

BLACKENED PEPPER FILLET 200g **189**
Coated with crushed black peppercorns,
pan-fried & flambéed with brandy, gently
simmered in a creamy pepper sauce. 300g **209**

FILLET CHAMPIGNON 200g **189**
Fillet smothered in pan-fried button mushrooms
with garlic & cream. 300g **209**

FILLET ESCARGOT 200g **189**
Topped with snails baked in garlic butter. 300g **209**

FILLET HABANERO 200g **189**
Served with a generous portion of habanero chilli
& garlic butter. 300g **209**

SURF & TURF **175**
200g Sirloin & deep-fried calamari steak strips.

STEAK & PRAWN COMBO **189**
200g Sirloin & grilled prawns.

All main course dishes served with creamed spinach & butternut,
and a choice of chips, baked baby potatoes or savoury rice.

STEAK ROLL **105**
150g choice sirloin served with chips & French fried onion rings

BOTTLED HABANERO CHILLIES 130g **60**
BOTTLED HABANERO PASTE 130g **50**

Warning: for the hot chilli aficionado only
Specially bottled for a select group of our patrons.
Whatever you don't eat with your meal you take home.

CHICKEN

CRUMBED CHICKEN STRIPS **98**
Crumbed, deep-fried & served with a choice of sauce.

CHICKEN SCHNITZEL **124**
Succulent chicken breasts, crumbed & deep-fried,
served with a choice of sauce.

CHICKEN BACAMBERRY **124**
Tender grilled chicken breasts topped with crispy bacon,
camembert slices, toasted onions & served on a cranberry
coulis.

BAR-B-QUE CHICKEN KEBABS **124**
Chicken breasts skewered with mushrooms, peppers,
pineapple, onion & tomato. Char grilled & topped with
a sweet basting.

CHICKEN PARMESAN **124**
Crumbed chicken breasts, deep-fried & layered with bacon,
covered in cheese sauce, sprinkled with parmesan shavings,
then gratinéed & topped with toasted onions.

CHICKEN FILLETS WITH CARAMELISED PINEAPPLE ... **124**
Gently grilled fresh chicken breasts topped with caramelised
pineapple & a creamy cheese sauce.

CHICKEN CORDON BLEU **130**
Bacon & cheese encased in an envelope of lightly crumbed
chicken breast. Covered with mozzarella cheese & gratinéed.

SEAFOOD

GOOD 'OL FISH 'N CHIPS **115**
Lightly seasoned, dipped in batter & deep-fried.

CALAMARI STEAK STRIPS **125**
Soft & tender, deep-fried & served with tartar sauce.

SEAFOOD COMBO **129**
Pan-fried prawns served with a choice of peri-peri sauce,
lemon butter sauce OR garlic butter & deep-fried calamari
steak strips.

ADD MUSSELS **45**

LINE FISH

● Grilled & brushed with lemon butter sauce OR
garlic butter **169**
● Topped with a creamy garlic white wine & prawn
tail sauce **ADD 45**

GRILLED SOLE (Subject to availability)

● Grilled, brushed with a choice of lemon butter sauce OR
garlic butter **189**
● Topped with a creamy garlic white wine & prawn
tail sauce **ADD 45**

PRAWN PLATTER **198**
Prawns served with a choice of peri-peri sauce,
lemon butter sauce OR garlic butter.

OCEAN PLATTER FOR TWO **290**
A combination of deep-fried hake goujons, calamari steak
strips, garlic mussels & grilled prawns served with tartare
sauce, lemon or garlic butter & starch options for two.

ON THE SIDE

SAUCES

Cattle Baron Béarnaise, Champignon, Napolitana,
Blue Cheese, Chimichurri **32**
Mushroom, Green Peppercorn Madagascar, Cheese,
Monkeygland, Mustard, Creamy Garlic, Peri-Peri,
Tournedos. **30**

SPECIALITY BUTTERS

Garlic Butter, Herb Butter, Habanero Chilli & Garlic Butter **30**
HABANERO SALSA **25**
SLICED JALAPEÑOS **25**
CHOPPED CHILLIES **25**
FRIED ONION RINGS **35**
GRILLED MUSHROOMS **48**
CRUMBED MUSHROOMS **56**

CLASSIC BURGERS

200g Beef patty OR chicken breast, grilled or crumbed.

CLASSIC BURGER	75
Flame-grilled served on a fresh sesame seed bun.	
CHEESE BURGER	89
SAUCE BURGER	89
Choice of any sauce.	
BUDDY BOLDEN BURGER	95
Bacon & egg.	
LOUISIANA BURGER	95
Bacon & cheese.	
KID ORY'S BURGER	99
Avocado (seasonal), bacon & cheese.	
NEVADA BURGER	99
Avocado (seasonal), bacon, camembert & toasted onions.	
MEXICAN BURGER	99
Habanero salsa, jalapeños & emmentaler cheese.	
BLUE CHEESE, FIG & BACON BURGER	99
Blue cheese shavings, fig preserve & bacon.	
BRUSCHETTA BURGER	99
Chorizo, goat's cheese & chilli olive jam.	
YAZOO BURGER	126
Double burger served with sauces of your choice.	
TWO FISTED JACKSON BURGER	126
Double burger with bacon & cheese.	

Enjoy any of the above burgers and add a
200ml Coke for only R17 extra.

COLD BEVERAGES

SOFT DRINKS	20
Coca Cola, Coke Light, Schweppes Ginger Ale, Lemonade, Soda (200ml)	
Sparletta Creme Soda, Fanta, Fanta Grape, TAB, Sprite Zero (330ml)	22
APPLETISER	28
GRAPETISER	28
TOMATO COCKTAIL	24
CORDIALS Passion Fruit, Lime Juice, Kola Tonic	24
FRUIT JUICES	26
ROCK SHANDY Bitters, Lemonade & Soda Water	32
STEELWORKS Ginger Ale, Soda Water, Kola Tonic & Bitters..	34
FUZE ICE TEA	26
STILL or SPARKLING MINERAL WATER	
500ml	22
1litre	32
RED BULL	40
MILKSHAKES	32
Strawberry, Chocolate, Lime, Bubble Gum.	
BAR ONE	34
DOUBLE THICKS	36
Strawberry, Chocolate, Lime, Bubble Gum.	
BAR ONE	38
ICE-CREAM SODA FLOATS	34
ICED COFFEE	34

HOT BEVERAGES

TEA: 5 ROSES OR ROOIBOS	18
HOT CHOCOLATE	28
FILTER COFFEE	22
CAPPUCCINO	26
DECAFFEINATED CAPPUCCINO ...	26
CAFFÉ LATTÉ	28
CAFFÉ AMERICANO	22
SINGLE ESPRESSO	24
DOUBLE ESPRESSO	26

DESSERTS

CRÈME CARAMEL	39
Wobbly & light. A custard base with a soft caramel topping. Served with *cream or ice-cream.	
CASSATA	48
Venetian ice-cream with nuts & glazed fruit on an Amaretto biscuit base. Topped with homemade orange Cointreau sauce.	
AFRICAN DREAM	48
Amarula ice-cream dipped in chocolate & crowned with a chocolate disc.	
PEPPERMINT CRISP SUNDAE	49
Mint choc chip & chocolate ice-cream with peppermint crisp slivers & chocolate sauce.	
CHICAGO SUNDAE	49
Vanilla, chocolate & coffee ice-cream with caramel sauce & peanut brittle.	
MINT TARTUFFO	49
Creamy mint ice-cream encased in a crisp mint chocolate coating.	
CHOCOLATE BROWNIE	52
Decadently rich & perfectly satisfying. Served with *cream or ice-cream.	
ICE CREAM & BAR ONE SAUCE	52
Creamy vanilla ice-cream served with hot BAR ONE chocolate sauce.	
CHOCOLATE MOUSSE	52
A rich, frothy, creamy dessert served with *cream or ice-cream.	
MALVA PUDDING	52
A sweet pudding of Cape Dutch origin. Served hot with vanilla custard & a choice of *cream or ice-cream.	
CHOCOLATE FONDANT	54
A gooey decadent chocolate pudding with a molten middle - irresistible. Served with *cream or ice-cream.	
CRÈME BRÛLÉE	56
A rich creamy delicate dessert with a whisper of hazelnut iqueur, topped with a crackling mantle of caramelised sugar.	
BAKED HOMEMADE CHEESECAKE	58
A gorgeous, light, fresh cheesecake served with *cream or ice-cream.	
*Cream alternative used.	
DOM PEDROS & LIQUEUR COFFEES	
Choose one from our local selection of Kahlúa, Jameson Irish Whiskey, Amarula, Cape Velvet OR Peppermint Liqueur.	
Single Coffee	42
Double Coffee	52
Single Dom Pedro ..	42
Double Dom Pedro	52

CHILDREN'S MENU

12 years old and younger

HAMBURGER & CHIPS	49
150g Beef patty	
CHICKEN BURGER & CHIPS	49
Crumbed or Grilled	
CHEESE BURGER & CHIPS	54
CALAMARI STEAK STRIPS & CHIPS	52
CRUMBED CHICKEN FINGERS & CHIPS	52
PORK RIBS & CHIPS	75
KIDDIES MILKSHAKE	22
KIDDIES MIX-O-TREAT	Single Scoop 30
Exclusive to the Cattle Baron. DoubleScoop 34	
You choose the number of scoops & Triple Scoop 38	
we provide the kit. A pot-pourri of sauces, jelly babies, smarties, marshmallows & mint crisp chocolate.	

Enjoy any of the above and add a Sparletta Creme Soda or Fanta or Fuze Tea for only **R19** extra.

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.

PLEASE NOTE

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.