

EST **CB** 1987
Cattle Baron™
Group of Steakhouses

The finest cut meat grilled to perfection...

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A LONG TRADITION OF EXCELLENCE

During the American Civil War, a new breed of entrepreneur was born, the Cattle Barons. These immensely rich and powerful men, along with their cowboys moved millions of unattended Texan cattle vast distances across the Kansas plains to railheads for transport to market centres. This helped to generate income which stabilized the war-torn Texan economy. In the process, jerry-built cattle towns such as Abilene, Wichita & Dodge became infamous...

***The Cattle Barons
became legends***

The Cattle Baron restaurant concept originated in 1987 in the heart of Bellville. Popular demand dictated the need to open more outlets and the many awards that have been won in the prestigious Steakhouse of the Year competition by various Cattle Baron branches over the past years bears testimony to our success story.

***National Steakhouse of
the Year Awards***

GRATUITY POLICY:

We 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 of 10%.

THE SECRET OF OUR SUCCESS

Renowned for our mouth-watering steaks - the secret of our success lies in the preparation of our meat. Putting a mouth-watering steak on the plate starts with sourcing the best beef. Our perfectly aged grain-fed beef is wet-aged ensuring our steaks are consistently juicy, tender and full of flavour. The attention to detail and focus on the cutting and preparation of our meat is impeccable. Our meat cutting techniques are exclusive to Cattle Baron and our secret recipe seasoning salt and basting sauce are designed to enhance the natural flavours of our meat. We use superior quality ingredients, a timeless recipe and grill our steaks superbly everytime offering the ultimate steak experience.

***The ultimate
steak experience***

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 stylish dining and unsurpassed standards of service in relaxed surroundings. We put immeasurable care into everything we do, all to provide our guests with a memorable dining experience. A warm, inviting atmosphere is predominant in all our Cattle Baron Steakhouses.

Welcome to Cattle Baron, the finest cut meat, grilled to perfection!





BREAKFAST

eggs on toast	39
<i>two eggs (fried, scrambled or poached) served on white or brown toast</i>	
avo on toast	49
<i>fresh sliced avocado (seasonal) served on white or brown toast</i>	
add: two poached eggs	12
sunrise	59
<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>	
salmon scrambled	115
<i>scrambled eggs with smoked salmon trout, chives and crème fraîche, served with potato rosti and pan-fried cherry tomatoes</i>	
basic omelette	59
<i>three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam</i>	
baron's omelette	79
<i>three egg omelette with cheddar, sliced mushrooms, spring onions, and tomato, served with white or brown toast, butter and jam</i>	
health breakfast	69
<i>thick and creamy Greek yoghurt, seasonal fruits, muesli and honey</i>	



STARTERS

V vegetarian friendly

buffalo wings	4 piece 79 8 piece 129
<i>flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled</i>	
marrow bones	69
<i>roasted marrow bones with herb butter</i>	
chicken livers peri-peri	69
<i>pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes</i>	
snails	
<i>baked in a garlic compound butter</i>	
<i>baked in a creamy cheese sauce and gratinéed with blue cheese shavings</i>	
V crumbed mushrooms	75
<i>crispy breaded button mushrooms served with our home-made, tangy tartar sauce</i>	
V stuffed mushrooms	79
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce</i>	
V jalapeño poppers	79
<i>crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce</i>	
calamari steak strips	79
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
V camembert	85
<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	119
<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>	

PLEASE NOTE: Menu items may contain or come into contact with WHEAT, EGGS, NUTS, and DAIRY PRODUCTS. Persons suffering from food allergies must please enquire with their waiter prior to ordering. We shall always do our best to accommodate dietary restrictions, but cannot necessarily comply with every dietary request. Items are cooked to order and may be served raw or undercooked. Any health risks related to consuming raw or undercooked items are not the liability of the restaurant. Certain menu items contain alcohol - please enquire with your waiter for further information.



SALADS

① garden side salad 39	① green on green 119
① garden salad 59	<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>
add: feta & olives 19	vegan: remove crème fraîche
add: avocado (seasonal) 25	add: chicken 30
① greek 115	tropical chicken 125
<i>mixed greens, cucumber, tomato, red onion, red cabbage, spring onions, feta and olives</i>	<i>flame-grilled BBQ chicken strips served on a tossed salad with pineapple pieces and fresh sliced avocado (seasonal)</i>
① beetroot & butternut 119	seared sirloin 139
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with crunchy toasted onions</i>	<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>
vegan: remove feta	springbok carpaccio 149
add: avocado (seasonal) 25	<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

chicken style vegetarian burger 109
<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>
add: peppadews®, avocado (seasonal) and toasted onions 35
pasta arrabbiata 145
<i>al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>
plant-based burger 149
<i>150g plant-based 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>
add: peppadews®, avocado (seasonal) and toasted onions 35



BURGERS

Choice of a 200g flame-grilled BBQ basted beef patty or a BBQ basted grilled 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 salad

extra patty	chicken 30 beef 45
classic 109	blue cheese 135
<i>no bun, side salad instead of starch</i>	<i>bacon, preserved figs and blue cheese</i>
thin lizzie 109	nevada 139
<i>cheese burger</i>	<i>bacon, avocado (seasonal), camembert and toasted onions</i>
cheese burger 119	yazoo 139
<i>sauce burger</i>	<i>bacon, fried egg, cheddar and avocado (seasonal)</i>
<i>served with a choice of sauce on the side</i>	two fisted jackson 169
manhattan 125	<i>double patty, double bacon, double cheddar</i>
<i>caramelized pineapple and cheddar</i>	steakhouse burger
buddy bolden 125	<i>sliced beef steak with fried onion rings</i>
<i>bacon and a fried egg</i>	150g sirloin 139
louisiana 125	100g fillet 149
<i>bacon and cheddar</i>	kid ory's 135
kid ory's 135	<i>bacon, cheddar and avocado (seasonal)</i>

EXTRAS

creamed spinach and cinnamon	side chips	40
infused butternut	deep-fried onion rings	40
garden side salad	crumbed mushrooms	75



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

Main courses served with a choice of chips, savoury rice or baked baby potatoes and our famous complimentary creamed spinach & butternut for the table

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	159		300g	195		400g	239
fillet	200g	195		300g	239			
ribeye (off the bone)	400g	295						
lamb loin chops	440g	245						
served with a choice of herb, garlic, or habanero chilli & garlic compound butter								
t-bone	600g	269						
pork loin spare ribs	500g	235		1kg	325			

CONVERT YOUR STEAK BLACKENED PEPPER STYLE 45
 coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy

ADD A ROASTED MARROW BONE TO YOUR STEAK 45

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES 35	COMPOUND BUTTERS 35
green peppercorn madagascar	garlic butter herb butter
mushroom creamy garlic	habanero chilli & garlic butter
cheese peri-peri	
SPECIALITY SAUCES 39	BRING ON THE HEAT 25
Cattle Baron béarnaise	sliced jalapeños chopped
chimichurri champignon	chillies habanero salsa
	habanero paste

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STEAKS THAT MADE US FAMOUS

chateaubriand 200g	249		300g	279
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce				
fillet madagascar 200g	239		300g	269
topped with our famous green peppercorn madagascar sauce				
blackened pepper fillet 200g	239		300g	269
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	249			
topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions				
fat tuesday 600g	320			
the connoisseur's steak - 600g sirloin grilled to perfection				

HOUSE SPECIALITIES

garlic sirloin 300g	239
topped with garlic compound butter and chopped garlic	
sirloin champignon 300g	239
topped with a rich and creamy champignon sauce	
blue cheese sirloin 300g	249
topped with grilled bacon, syrupy preserved figs and blue cheese shavings	
fillet rossini 200g	239
300g	269
topped with pan-fried chicken livers in a rich and creamy tomato based sauce with a powerful punch of peri-peri	
argentinian fillet 200g	239
300g	269
sliced fillet topped with an Argentinian style chimichurri salsa	

VENISON

kudu hot pot 195	
venison stew served in a traditional african pot, served with a choice of starch	
springbok shank 400g	215
slow cooked springbok shank in a tomato & rosemary concasse, served with mash	

ADDO



MEALS TO SHARE

- ocean platter for two** 425
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 | 455 for four 1kg | 795
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
200g fillet, 150g boerewors, 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

COMBOS

- surf & turf** 225
200g sirloin and tender, deep-fried calamari steak strips with tartar sauce
- ribs & wings** 235
350g BBQ pork loin spare ribs and flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled
- steak & prawn** 235
200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter or spicy peri-peri sauce

EASY EATS

- *not served with a choice of starch*
- pasta arrabbiata*** 145
al dente pasta tossed in a tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli
- pasta carbonara*** 149
al dente pasta, grilled bacon and sliced button mushrooms tossed in a parmesan-cream sauce with chopped parsley
- steak & chips** 159
200g sirloin grilled to perfection and served with chips
- beef fillet schnitzel** 159
crumbed beef fillet medallions, pan-fried and served with a choice of sauce
- traditional boerewors*** 159
juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes



CHICKEN

- chicken schnitzel** 149
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce
- chicken parmesan** 169
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions
- chicken bacamberry** 169
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 cordon bleu** 169
golden and crisp enveloped chicken breasts, filled with grilled bacon and cheddar

SEAFOOD

- good 'ol fish & chips** 159
battered hake served with our tangy, home-made tartar sauce
- calamari** 165
soft and tender calamari steak strips, deep-fried and served with tartar sauce
- hake & calamari** 185
battered hake and tender, deep-fried calamari steak strips served with tartar sauce
- seafood combo** 195
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
- seafood platter for one** 249
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** 285
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce



DESSERTS

ice-cream & BAR-ONE® sauce	59
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
malva pudding	65
<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>	
chocolate mousse	65
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
no-bake cheesecake	69
<i>buttered biscuit base with a rich and creamy cheesecake filling served with a choice of *cream or ice-cream</i>	
chocolate fondant	69
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
apple crumble	69
<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, irish whiskey

single coffee	55
double coffee	65
single dom pedro	55
double dom pedro	65

ADDO



KIDDIES MENU

12 years old and under

junior fish fingers	49
junior chicken strips	49
junior boerewors	59
junior calamari steak strips	59
<i>served with tartar sauce</i>	
junior burger	65
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheese burger	69
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior pork spare ribs	105

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

KIDDIES DESSERTS

junior milkshakes	30
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
junior ice-cream & BAR-ONE® sauce	35
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	

mix-o-treat

exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces and sweets

<i>single scoop</i>	35
<i>double scoop</i>	45
<i>triple scoop</i>	55

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