

EST **CB** 1987
Cattle BaronTM
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**

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.

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**

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.

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%.

No corkage fee*

*Terms & Conditions Apply at Store Discretion.

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 waitron prior to ordering. We shall always do our best to accommodate dietary restrictions, but cannot necessarily comply with every dietary request. Certain menu items contain alcohol - please enquire with your waitron for further information. Images are for aesthetic purposes only.





Buffalo Wings



Seared Sirloin Salad

STARTERS

V vegetarian friendly

starter platter (Serves 3-4)	225
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
buffalo wings	89
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
chicken livers peri-peri	90
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
V crumbed mushrooms	85
<i>served with our home-made tartar sauce</i>	
V stuffed mushrooms	90
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
baked snails	95
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
calamari steak strips	90
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
mussels	110
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
venison carpaccio	120
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket & walnut pesto and grated grana padano</i>	

SALADS & VEGETARIAN

V garden	side 45 full 89
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
add: feta & olives	35
add: avocado (seasonal)	35
V traditional greek	105
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
V beetroot & butternut	105
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
<i>vegan: remove feta</i>	
add: avocado (seasonal)	35
sesame chicken	135
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of greens with fresh avocado (seasonal)</i>	
add: sliced jalapeños	30
seared sirloin	165
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
add: avocado (seasonal)	35
V chicken style vegetarian burger	155
<i>crumbed, "just like chicken" 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>	
topped with: sweet piquanté peppers, avocado (seasonal) and toasted onions or a choice of sauce	

Enjoy any of the above meals and add a 350ml Valpré still or sparkling mineral water for only R24



BURGERS

Choice of a 180g flame-grilled BBQ beef patty or a BBQ 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.

extra patty		chicken 40 beef 45
regular	135	texas manor
cheese	145	habanero salsa, pickled jalapeños and cheddar
cheddar slice		nevada
mushroom	145	bacon, avocado (seasonal), camembert and
mushroom sauce		toasted onions
champignon	145	blue cheese
cream-based champignon sauce		bacon, preserved figs, blue cheese shavings
madagascar	145	and blue cheese sauce
green peppercorn madagascar sauce		two fisted jackson
buddy bolden	160	double patty, double bacon, double cheddar
bacon and a fried egg		steakhouse burger
louisiana	160	100g fillet steak burger
bacon and cheddar		topped with fried onion rings
kid ory's	165	
bacon, cheddar and avocado (seasonal)		

Enjoy any of the above burgers and add a *Coca-Cola* or Coke No Sugar for only R24

All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut

EXTRAS

creamed spinach and cinnamon		grilled mushrooms	70
infused butternut	30	crumbed mushrooms	85
side chips	40	sliced jalapeños	30
side garden salad	45	chopped chillies	30
deep-fried onion rings	45	habanero salsa	30
		habanero paste	30



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 rump, sirloin and fillet are available on request.**

rump (subject to availability)	300g	220		400g	270
sirloin	200g	180		300g	220
				400g	270
fillet	200g	220		300g	275

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

STEAKS THAT MADE US FAMOUS

fillet madagascar	200g	250		300g	310
topped with our famous green peppercorn madagascar sauce					
chateaubriand	200g	255		300g	315
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce					
blackened pepper fillet	200g	255		300g	315
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	275			
topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions					
carpetbagger	300g	320			
fillet steak stuffed with your choice of:					
• smoked mussels and cheddar					
• bacon, feta and piquanté peppers					
• spicy chorizo, camembert and pickled jalapeños					
fat tuesday	600g	340			
the connoisseur's steak - 600g sirloin					



MEAT ON THE BONE

pork loin spare ribs	500g	270		800g	375	for two:	1,2kg	495
beef spare ribs <i>(subject to availability)</i>				600g	295			
t-bone				600g	325			
lamb loin chops				440g	285			

ADD A COMPOUND BUTTER: garlic or herb or habanero chilli & garlic 45

OTHER FAVOURITES

**not served with a choice of starch*

grilled steak cubes	195
<i>tender steak cubes grilled with chimichurri & garlic butter, served on mashed potatoes</i>	
traditional boerewors	169
<i>juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes</i>	

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES 40

cheese | mushroom | green peppercorn madagascar |
creamy garlic | monkey gland | peri-peri

SPECIALITY SAUCES 45

Cattle Baron béarnaise	<i>a classic French sauce with a harmonious blend of butter, egg yolks, white wine vinegar, and a touch of tarragon</i>
blue cheese	<i>a punchy cheese sauce with added cream and blue cheese</i>
chimichurri	<i>an Argentinian condiment made from a blend of finely chopped parsley, coriander, garlic, onion, and a hint of chilli</i>
champignon	<i>a rich mushroom sauce made with cream, garlic, black pepper and mushrooms</i>

COMPOUND BUTTERS 45

garlic butter | herb butter | habanero chilli & garlic butter



HOUSE SPECIALITIES

sirloin champignon	300g	260
<i>topped with a rich and creamy champignon sauce</i>		
garlic sirloin	300g	255
<i>topped with garlic compound butter and chopped garlic</i>		
texas manor sirloin	300g	270
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>		
blue cheese sirloin	300g	270
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>		
argentinian fillet	200g	260
	300g	315
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>		
fillet habanero	200g	255
	300g	310
<i>topped with a fiery habanero chilli and garlic compound butter</i>		
fillet rossini	200g	260
	300g	315
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>		

TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	45	Herb Vinaigrette 375ml	50
BBQ Meat Basting 375ml	55	Sweet Chilli Sauce 375ml	55
BBQ Meat Basting 750ml	75	Peri-Peri Sauce 375ml	50
Burger Mayo 375ml	55	Habanero Chillies 140g	85
Creamy Salad Sauce 375ml	55	Habanero Paste 140g	85



MEALS TO SHARE

chateaubriand for two: 500g 495 for four: 1kg 865	
<i>our signature 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</i>	
meat board for two 495	
<i>200g fillet, 150g boerewors, 400g ribs (beef or pork) and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch</i>	
ribs & wings for two 495	
<i>800g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch</i>	
spare ribs for two 495	
<i>1,2kg pork loin spare ribs flame-grilled and generously basted with our Cattle Baron sweet BBQ basting sauce, served with two choices of starch</i>	

COMBOS

surf & turf 255	
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
ribs & wings 285	
<i>400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>	
steak & prawn 290	
<i>200g sirloin with 6 grilled prawns, served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce</i>	
seafood combo 255	
<i>6 grilled prawns served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar sauce</i>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce 49	

CHICKEN

chicken schnitzel 159	
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken bacamberry 175	
<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 parmesan 175	
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
chicken cordon bleu 175	
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

SEAFOOD

good 'ol fish & chips 165	
<i>grilled with lemon butter sauce or battered and deep-fried, served with our tangy, home-made tartar sauce and minty peas</i>	
calamari steak strips 165	
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
seafood combo 255	
<i>6 grilled prawns served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar sauce</i>	
add: mussels poached in sauvignon blanc with a garlic and cream sauce 49	
prawn platter 310	
<i>9 grilled prawns served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce</i>	



DESSERTS

ice-cream & BAR-ONE® sauce	70
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	70
<i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	
chocolate fondant	75
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
malva pudding	75
<i>a traditional Cape Dutch favourite, caramelized sponge cake flavoured with apricot jam, soaked in a creamy caramel sauce, served warm with custard and a choice of *cream or ice-cream</i>	
crème brûlée	75
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
baked cheesecake	89
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, served 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, Tullamore Dew irish whiskey

speciality coffee	single 65 double 80
dom pedro	single 65 double 80
add: FERRERO ROCHER® to any dom pedro	39

MILKSHAKES

vanilla strawberry chocolate lime bubblegum coffee	44
BAR-ONE®	54
FERRERO ROCHER®	69



HOT BEVERAGES

americano (decaf available)	34
cappuccino (decaf available)	38
café latté (decaf available)	40
espresso	single 30 double 36
five roses / rooibos tea	32
hot chocolate	45

filter coffee, red cappuccino and chai latté available at selected stores only, please enquire with your waitron

COLD BEVERAGES

soft drinks	200ml 30
<i>coca-cola, schweppes: grapefruit, lemonade, tonic water, pink tonic water, dry lemon, tonic water-no sugar, soda water</i>	
soft drinks	300ml 34
<i>sparletta crème soda, fanta orange, coke-light taste, ginger beer, coke-no sugar, sprite no sugar</i>	
BOS iced tea	36
red bull	46
appletiser / grapetiser	42
tomato cocktail	34
cordials	36
<i>lime, passion fruit, kola tonic - with lemonade or soda water</i>	
fruit juices	40
valpré still / sparkling mineral water	350ml 34 750ml 48
rock shandy	42
<i>bitters, schweppes soda water and lemonade</i>	
steelworks	42
<i>bitters, kola tonic, schweppes soda water and ginger beer</i>	
milkshakes	44
<i>vanilla strawberry chocolate lime bubblegum coffee</i>	
BAR-ONE®	54
FERRERO ROCHER®	69



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CHILDREN'S MENU

12 years old and under

junior burger	65
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	70
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty, topped with a slice of cheddar</i>	
junior chicken strips	55
junior calamari steak strips	60
<i>served with tartar sauce</i>	
junior boerewors	60
junior pork loin spare ribs	145

All junior meals served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut

Enjoy any children's meal with a cold beverage listed below for only R24
sparletta crème soda / fanta orange / cappy still orange

CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce	45
<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 and sweets</i>	
<i>single scoop</i>	49
<i>double scoop</i>	55
<i>triple scoop</i>	59
junior milkshakes	
<i>vanilla strawberry chocolate lime bubblegum</i>	32
<i>BAR-ONE®</i>	39
soda float	42
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	