



**V** vegetarian friendly

## BREAKFAST

<b>V</b> eggs on toast	39
<i>two eggs (fried, scrambled or poached) served on white or brown toast</i>	
<b>V</b> avo on toast	49
<i>fresh sliced avocado (seasonal) served on white or brown toast</i>	
<b>add:</b> 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>	
<b>V</b> basic omelette	59
<i>three egg omelette with cheddar and tomato, served with white or brown toast, butter and jam</i>	
<b>V</b> 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>	
<b>V</b> health breakfast	69
<i>thick and creamy Greek yoghurt, seasonal fruits, muesli and honey</i>	

## STARTERS

buffalo wings	4 piece 79   8 piece 129
<i>flame-grilled chicken wings in a BBQ or peri-peri marinade or plain-grilled</i>	
<b>V</b> camembert	85
<i>crumbed camembert, syrupy preserved figs and caramelized walnuts</i>	
<b>V</b> crumbed mushrooms	75
<b>V</b> jalapeño poppers	79
<i>crumbed jalapeño peppers stuffed with a creamy cheese filling and served with a sweet chilli dipping sauce</i>	
baked snails	
garlic compound butter	69
cheese sauce & blue cheese shavings	79
calamari steak strips	79
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
springbok carpaccio	119
<i>crème fraîche, rocket leaves, rocket &amp; walnut pesto and grated grana padano</i>	
oysters	6 oysters 105   12 oysters 195
<i>freshly shucked oysters, served on ice with lemon and tabasco</i>	

## SALADS

<b>V</b> garden	side 39   full 59	tropical chicken	125
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>		<i>grilled chicken strips served on mixed greens with pineapple pieces and fresh sliced avocado (seasonal)</i>	
<b>add:</b> feta & olives	19	seared sirloin	139
<b>add:</b> avocado (seasonal)	25	<i>perfectly seared sirloin on a bed of greens, topped with crumbed roquefort, syrupy preserved figs and crunchy toasted onions</i>	
<b>V</b> traditional greek	115	springbok carpaccio	149
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>		<i>thinly sliced, smoked springbok on a bed of greens with crème fraîche, a fragrant rocket &amp; walnut pesto and grated grana padano</i>	
<b>V</b> beetroot & butternut	119		
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>			
vegan: remove feta			
<b>add:</b> avocado (seasonal)	25		

## EASY EATS\*

<b>V</b> pasta arrabbiata	145
<i>tomato and cream based sauce infused with fresh basil, garlic and a kick of chilli</i>	
pasta carbonara	149
<i>bacon and mushrooms tossed in a parmesan and cream sauce with chopped parsley</i>	
steak & chips	159
<i>200g sirloin grilled to perfection and served with chips</i>	
traditional boerewors	159
<i>juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and chips</i>	

## BURGERS

Choice of a 200g 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. Served with chips or side salad.

<b>extra patty</b>		<b>chicken 35   beef 45</b>	
classic	109	nevada	139
thin lizzie	109	<i>bacon, avocado (seasonal), camembert and toasted onions</i>	
cheese	119	yazoo	139
sauce	125	<i>grilled bacon, a fried egg, cheddar and fresh sliced avocado (seasonal)</i>	
buddy bolden	125	<b>Cattle Baron steakhouse burger</b>	
<i>bacon and a fried egg</i>		<i>sliced beef steak with fried onion rings</i>	
louisiana	125	150g sirloin	139
<i>bacon and cheddar</i>		100g fillet	149
manhattan	125	<b>two fisted jackson</b> 169	
<i>caramelized pineapple and cheddar</i>		<i>double patty, double bacon, double cheddar</i>	
kid ory's	135	<b>V</b> chicken style veggie burger	109
<i>bacon, cheddar and avocado (seasonal)</i>		<b>add topping:</b>	
blue cheese	135	peppadews®, avocado (seasonal)	
<i>bacon, figs and blue cheese shavings</i>		and toasted onions	
			35

## SPECIALITY 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	SOMETHING SPICY	25
Cattle Baron béarnaise		sliced jalapeños   chopped	
chimichurri   champignon		chillies   habanero salsa	
		habanero paste	

## EXTRAS

garden side salad	39	deep-fried onion rings	40
side chips	40	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**

**All main courses except those marked with (\*) are served with a choice of chips, savoury rice, baby potatoes or side salad**

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. Certain menu items contain alcohol - please enquire with your waiter for further information.

## STEAKS, GRILLS & RIBS

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			
t-bone				600g	269			
lamb loin chops				440g	245			
served with a choice of garlic / herb / habanero chilli & garlic compound butter								
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

## 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								

## HOUSE SPECIALITIES

sirloin champignon				300g	239			
topped with a rich and creamy champignon sauce								
garlic sirloin				300g	239			
topped with garlic compound butter and chopped garlic								
blue cheese sirloin				300g	249			
topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings								
argentinian fillet	200g	239		300g	269			
sliced fillet topped with an Argentinian style chimichurri salsa								

## MEALS TO SHARE

chateaubriand	for two: 500g	455		for four: 1kg	795			
meat board for two					469			
200g fillet, 150g boerewors, 350g pork ribs and two lamb loin chops with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch								
ocean platter for two					425			
battered hake, fried calamari steak strips, grilled prawns and creamy garlic & white wine mussels served with two choices of lemon or garlic compound butter or spicy peri-peri sauce, served with two choices of starch								

## COMBOS

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

## CHICKEN

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

## SEAFOOD

good 'ol fish & chips					159			
battered hake served with our tangy, home-made tartar sauce								
calamari steak strips					165			
tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa								
hake & calamari combo					185			
battered hake and tender, deep-fried calamari steak strips served with tartar sauce								
seafood combo					195			
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce and deep-fried calamari steak strips served with tartar 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			
malva pudding					65			
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								
chocolate fondant					69			
chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream								
no-bake cheesecake					69			
served with a choice of *cream or ice-cream								
apple crumble					69			
freshly baked - worth the wait, cinnamon spiced apple crumble with raisins, served hot with a choice of *cream or ice-cream								
*indicates cream alternative used								

## DOM PEDRO & SPECIALITY COFFEE

choice of : kahlúa, amarula, peppermint, frangelico, or irish whiskey								
dom pedro				single	55		double	65
speciality coffee				single	55		double	65

## CHILDREN'S MENU

12 years old and under.	
Served with a choice of chips, savoury rice or baby potatoes	
junior burger	65
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty	
junior cheese burger	69
choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty	
junior fish fingers	49
junior boerewors	59
junior chicken strips	49
junior calamari steak strips	59
served with tartar sauce	
junior pork loin spare ribs	105

## CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce	35
junior milkshakes	30
vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®	