

EST **CB** 1987  
**Cattle Baron**<sup>TM</sup>  
*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.





## STARTERS

vegetarian friendly

<b>starter platter</b> (Serves 3-4)	<b>225</b>
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
<b>optional extras:</b>	
• crumbed chicken tenders with sweet chilli sauce	<b>40</b>
• camembert	<b>60</b>
• venison carpaccio	<b>75</b>
<b>marrow bones</b>	<b>89</b>
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
<b>buffalo wings</b>	<b>89</b>
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
<b>chicken livers peri-peri</b>	<b>85</b>
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
<b>camembert</b>	<b>90</b>
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
<b>crumbed mushrooms</b>	<b>85</b>
<i>served with our home-made tartar sauce</i>	
<b>stuffed mushrooms</b>	<b>90</b>
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
<b>baked snails</b>	<b>95</b>
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
<b>calamari steak strips</b>	<b>85</b>
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>calamari tubes</b>	<b>145</b>
<i>Patagonian tubes and tentacles grilled with lemon or garlic compound butter or in a creamy napolitana and spicy peri-peri sauce</i>	
<b>mussels</b>	<b>120</b>
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
<b>panko prawn &amp; avocado cocktail</b>	<b>110</b>
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
<b>venison carpaccio</b>	<b>120</b>
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket &amp; walnut pesto and grated grana padano</i>	

## SALADS

<b>garden</b>	<b>side 40   full 79</b>
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
<b>add:</b> feta & olives	<b>30</b>
<b>add:</b> avocado (seasonal)	<b>30</b>
<b>traditional greek</b>	<b>105</b>
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
<b>beetroot &amp; butternut</b>	<b>98</b>
<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>	
<b>caprese</b>	<b>115</b>
<i>colourful tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket &amp; walnut pesto</i>	
<b>sesame chicken</b>	<b>130</b>
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of mixed greens with fresh sliced avocado (seasonal)</i>	
<b>seared sirloin</b>	<b>155</b>
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	

Enjoy any salad and add a 350ml valpré mineral water for only R24



## VEGETARIAN

chicken style vegetarian burger	150
<i>crumbed, "just like chicken" plant-based vegetarian patty served on a vegan friendly bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, topped with sweet piquanté peppers, avocado (seasonal) and toasted onions, served with a choice of starch</i>	
vegan: remove caramelized onions	
gnocchi	165
<i>Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano or in a spicy napolitana sauce with chopped chillies, cherry tomatoes and grated grana padano</i>	
crêpes florentine	160
<i>savory crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano</i>	
plant based burger	165
<i>150g plant-based patty on a vegan friendly bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo, topped with sweet piquanté peppers, avocado (seasonal) and toasted onions, served with a choice of starch</i>	
vegan: remove caramelized onions	
vegetarian platter	198
<i>vegetable spring rolls with sweet chilli sauce, deep-fried camembert with syrupy preserved figs and caramelized walnuts, delicate stuffed mushrooms and potato rosti topped with crème fraîche and sweet piquanté peppers, served with a choice of starch</i>	

Enjoy any vegetarian meal and add a 350ml valpré mineral water for only R24

## EXTRAS & SIDES

side chips	40	creamed spinach and cinnamon	
sweet potato chips	47	infused butternut	30
garden side salad	40	deep-fried onion rings	45
sliced jalapeños	30	roasted marrow bone	50
chopped chillies	30	grilled mushrooms	70
habanero salsa	30	crumbed mushrooms	85
habanero paste	30		



## 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	
substitute any burger for a wagyu beef patty	40
extra patty	chicken 40   beef 45   wagyu 55
regular	130
cheese	145
cheddar slice	
louisiana	160
grilled bacon and cheddar	
manhattan	160
caramelized pineapple and cheddar	
kid ory's	165
grilled bacon, cheddar and fresh sliced avocado (seasonal)	
texas manor	165
spicy habanero salsa, pickled jalapeños and cheddar	
nevada	175
grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions	
blue cheese	175
grilled bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings	
two fistad jackson	210
double patty, double bacon, double cheddar	
Cattle Baron steakhouse burger	175
100g fillet steak burger, topped with fried onion rings	

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





### 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 served with a choice of chips, savoury rice, baked potato, mash, or our famous creamed spinach & cinnamon infused butternut

### 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	170		300g	215   400g 260
fillet	200g	215		300g	270
ribeye (off the bone)		400g			330
pork belly (off the bone)		500g			270

slow roasted pork belly marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote

#### CONVERT YOUR STEAK:

<b>BLACKENED PEPPER STYLE</b>	45
coated with crushed black peppercorns before grilling, served with our famous green peppercorn madagascar sauce and flambéed at the table with brandy	
<b>ADD A ROASTED MARROW BONE</b>	45
<b>ADD 3 GRILLED PRAWNS</b>	75

### MEAT ON THE BONE

pork loin spare ribs	500g	260		800g	375		1kg	455
beef spare ribs (subject to availability)		600g			295			
fillet on the bone		350g			285			
sirloin on the bone		600g			280			
t-bone		600g			315			
lamb loin chops		440g			285			
<b>add:</b> compound butter (garlic / herb / habanero chilli & garlic)					45			



### STEAKS THAT MADE US FAMOUS

<b>fillet madagascar</b>	200g	250		300g	310
topped with our famous green peppercorn madagascar sauce					
<b>chateaubriand</b>	200g	255		300g	315
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce					
<b>blackened pepper fillet</b>	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					
<b>sirloin nevada</b>	300g				275
topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions					
<b>carpetbagger</b>	300g				320
fillet steak stuffed with your choice of:					
• smoked mussels and cheddar					
• bacon, feta and piquanté peppers					
• spicy chorizo, camembert and pickled jalapeños					
<b>fat tuesday</b>	600g				345
the connoisseur's steak - 600g sirloin					

### SAUCES & COMPOUND BUTTERS

<b>CLASSIC SAUCES</b>	40
cheese   mushroom   green peppercorn madagascar   creamy garlic   monkey gland   peri-peri	
<b>SPECIALITY SAUCES</b>	45
Cattle Baron béarnaise   blue cheese   chimichurri   champignon*	
*rich, cream based mushroom & garlic sauce	
<b>COMPOUND BUTTERS</b>	45
garlic butter   herb butter   habanero chilli & garlic butter	



## HOUSE SPECIALITIES

<b>beef fillet schnitzel</b> .....	<b>215</b>
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>	
<b>sirloin champignon</b> .....	300g <b>255</b>   400g <b>305</b>
<i>topped with a rich and creamy champignon sauce</i>	
<b>fillet habanero</b> .....	200g <b>255</b>   300g <b>305</b>
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
<b>fillet rossini</b> .....	200g <b>255</b>   300g <b>305</b>
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>	
<b>garlic sirloin</b> .....	300g <b>260</b>   400g <b>315</b>
<i>topped with garlic compound butter and chopped garlic</i>	
<b>texas manor sirloin</b> .....	300g <b>260</b>   400g <b>315</b>
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
<b>blue cheese sirloin</b> .....	300g <b>260</b>   400g <b>315</b>
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>	
<b>argentinian fillet</b> .....	200g <b>260</b>   300g <b>315</b>
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
<b>sautéed mushroom fillet</b> .....	200g <b>260</b>   300g <b>315</b>
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>	

## TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g .....	<b>45</b>	Sweet Chilli Sauce 375ml .....	<b>55</b>
BBQ Meat Basting 375ml .....	<b>55</b>	Peri-Peri Sauce 375ml .....	<b>50</b>
BBQ Meat Basting 750ml .....	<b>75</b>	Habanero Chillies 140g .....	<b>85</b>
Burger Mayo 375ml .....	<b>55</b>	Habanero Paste 140g .....	<b>85</b>

## MEALS TO SHARE

<b>chateaubriand for two</b> .....	500g <b>500</b>
<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 choices of starch</i>	
<b>tyger meat board for two</b> .....	<b>510</b>
<i>200g fillet OR 300g sirloin, 400g ribs (beef or pork) and two lamb loin chops presented on a platter, served with a choice of sauce and two choices of starch</i>	
<b>add:</b> 200g fillet OR 300g sirloin .....	<b>165</b>
<b>ribs &amp; wings for two</b> .....	<b>485</b>
<i>800g BBQ pork loin spare ribs and 8 buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch</i>	
<b>spare ribs for two</b> .....	<b>515</b>
<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>	
<b>ocean platter for two</b> .....	<b>495</b>
<i>a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic &amp; white wine mussels presented on a platter with tartar sauce, served with a choice of lemon butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch</i>	

## COMBOS

<b>surf &amp; turf</b> .....	<b>245</b>
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>	
<b>ribs &amp; wings</b> .....	<b>270</b>
<i>400g BBQ pork loin spare ribs and 4 buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>	
<b>seafood combo</b> .....	<b>265</b>
<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>	
<b>add:</b> mussels poached in sauvignon blanc with a garlic and cream sauce .....	<b>60</b>



## CHICKEN

chicken schnitzel	159
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken & pine	165
<i>flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese 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>	
calamari tubes	285
<i>Patagonian tubes and tentacles pan-fried with a choice of lemon butter sauce or garlic compound butter or creamy napolitana and spicy peri-peri sauce</i>	
seafood combo	260
<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>	
<b>add:</b> mussels poached in sauvignon blanc with a garlic and cream sauce	60
whole baby kingklip (subject to availability)	285
<i>served with a choice of lemon butter sauce or garlic compound butter</i>	
<b>add:</b> prawn tail sauce	55
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 volcano	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>	
italian kisses	75
<i>two variations of hazelnut and caramel flavoured ice-cream coated in chocolate, with caramel sauce and candied walnuts</i>	
baked cheesecake	95
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, drizzled with caramel sauce</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, or pomegranate liqueur	
speciality coffee	single 65   double 80
dom pedro	single 65   double 80
<b>add:</b> FERRERO ROCHER® to any dom pedro	35

## MILKSHAKES

vanilla   strawberry   chocolate   lime   bubblegum   coffee	44
BAR-ONE®   salted caramel   AERO® peppermint	
turkish delight   blueberry	54
FERRERO ROCHER®   LINDT®	65





## HOT BEVERAGES

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

## COLD BEVERAGES

soft drinks	200ml	30
<i>coca-cola, schweppes: grapefruit, lemonade, tonic water, pink tonic water, dry lemon, schweppes no sugar: tonic, soda water</i>		
soft drinks	300ml	34
<i>sparletta crème soda, fanta orange, ginger beer, coke-light taste, coke-no sugar, sprite no sugar</i>		
BOS iced tea		36
red bull		46
appletiser / grapetiser		42
tomato cocktail		50
cordials		36
<i>lime, passion fruit, kola tonic - with lemonade or soda water</i>		
fruit juices		40
valpré still / sparkling mineral water	350ml   750ml	34   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>		
blended iced coffee		55
milkshakes		
<i>vanilla   strawberry   chocolate   lime   bubblegum   coffee</i>		
BAR-ONE®   salted caramel   AERO® peppermint   turkish delight   blueberry		44   54
FERRERO ROCHER®   LINDT®		65



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JULY 2024



## CHILDREN'S MENU

12 years old and under

junior burger	70
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	75
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior chicken strips	55
junior calamari steak strips	70
<i>served with tartar sauce</i>	
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>	
junior milkshakes	
<i>vanilla   strawberry   chocolate   lime   bubblegum</i>	
BAR-ONE®   salted caramel   AERO® peppermint   turkish delight   blueberry	32   39
soda float	42
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	

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