



STARTERS

cheesy garlic roll	42
starter platter (Serves 3-4).....	189
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
snails	
<i>baked in a garlic compound butter</i>	69
<i>baked in a garlic compound butter and topped with creamy garlic sauce</i>	75
chicken livers peri-peri	75
<i>pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes</i>	
buffalo wings	79
<i>flame-grilled chicken wings dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
(V) crumbed mushrooms	75
<i>panko crumbed 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) camembert	79
<i>crumbed camembert with a soft, creamy centre complemented with syrupy preserved figs and crunchy, caramelized walnuts</i>	
(V) broccolini & blue cheese	79
<i>panko crumbed tenderstem broccoli served with our punchy blue cheese sauce</i>	
calamari steak strips	79
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
calamari tubes	85
<i>Patagonian tubes and tentacles grilled with lemon or garlic compound butter</i>	
calamari tubes peri-peri	89
<i>Patagonian tubes and tentacles grilled in a creamy napolitana and spicy peri-peri sauce</i>	
mussels	89
<i>local, half-shell, black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	98
<i>panko crumbed prawns with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
steak tartare	85
<i>a gourmet classic, finely chopped tender raw beef combined with a mixture of onions, gherkins and parsley, served with croûtes</i>	
venison carpaccio	98
<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>	

(V)
vegetarian
friendly

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. 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 waitron for further information.



SALADS

- ① garden side salad35
- ① garden salad.....55
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions
add: feta & olives24
add: avocado (seasonal) 24
- ① green on green 95
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
vegan: remove crème fraîche
add: chicken..... 28
- ① caprese95
colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto
- ① beetroot & butternut95
marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions
vegan: remove feta
add: avocado (seasonal)24
- sesame chicken105
grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a tossed salad with pickled jalapeños and fresh sliced avocado (seasonal)
- seared sirloin.....130
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions

VEGETARIAN

- chicken style vegetarian burger 129
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
topped with a choice of:
sweet piquanté peppers, avocado (seasonal) and toasted onions
vegan: remove burger mayo & caramelized onions
or mature camembert slices and syrupy preserved figs
- pasta arrabbiata 130
al dente pasta tossed in a spicy napolitana sauce with chopped chillies, cherry tomatoes and grated grana padano
vegan: remove grana padano
- gnocchi..... 140
Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano
- wrap florentine 140
savoury wrap filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano
- vegan burger 149
180g certified vegan, Scheckter’s Raw 100% natural, plant-based and nutrient dense, soy free patty on a fresh sesame seed bun with lettuce, tomato and gherkins, served with a choice of starch
add: avocado (seasonal).....24



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

extra patty	chicken 28 beef 39
thin lizzie	89
<i>no bun, served with a side salad instead of starch</i>	
regular	95
cheese	105
<i>cheddar slice</i>	
buddy bolden	115
<i>grilled bacon and a fried egg</i>	
louisiana	115
<i>grilled bacon and cheddar</i>	
manhattan	115
<i>caramelized pineapple and cheddar</i>	
kid ory's	125
<i>grilled bacon, cheddar and fresh sliced avocado (seasonal)</i>	
texas manor	125
<i>spicy habanero salsa, pickled jalapeños and cheddar</i>	
nevada	130
<i>grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions</i>	
blue cheese	135
<i>grilled bacon, syrupy preserved figs, blue cheese sauce and blue cheese shavings</i>	
two fisted jackson	155
<i>double patty, double bacon, double cheddar</i>	

SPECIALITY BURGERS

Cattle Baron prego roll **149**
the ultimate prego roll - sliced, seared sirloin on a fresh Portuguese roll with, caramelized onions and our famous lemon & butter sauce or peri-peri sauce, topped with fried onion rings

v vegan burger **149**
180g certified vegan, Scheckter's Raw 100% natural, plant-based and nutrient dense, soy free patty on a fresh sesame seed bun with lettuce, tomato and gherkins
add: avocado (seasonal) **24**

wagyu burger..... **149**
180g certified wagyu beef patty on a fresh sesame seed bun with lettuce, tomato, gherkins, caramelized onions and our famous Cattle Baron burger mayo

all main courses served with a choice of chips or baked potato
and our famous complimentary creamed spinach & butternut for the table



saucés & compound butters

CLASSIC SAUCES 35

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

SPECIALITY SAUCES 35

blue cheese | champignon |
Cattle Baron béarnaise |
chimichurri

COMPOUND BUTTERS 35

garlic butter |
habanero chilli & garlic butter

BRING ON THE HEAT 20

sliced jalapeños
chopped chillies
habanero salsa
habanero paste

extras

creamed spinach and cinnamon	deep-fried onion rings38
infused butternut.....25	grilled mushrooms.....58
side chips.....35	broccolini & blue cheese.....79
garden side salad.....35	crumbed mushrooms75

TAKE IT HOME

Cattle Baron seasoning salt 100g.....	35
Cattle Baron basting sauce 750ml.....	40
habanero chillies 130g.....	60
habanero paste 130g.....	65

meals TO SHARE

chateaubriand for two 500g | 395 for four 1kg | 745

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 two469

200g sirloin, 200g sliced fillet, 400g 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

ocean platter for two.....395

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

spare ribs for two 395

all main courses served with a choice of chips or baked potato

and our famous complimentary creamed spinach & butternut for the table



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 donedark 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 300g **179** | 400g **220**
 sirloin 200g **149** | 300g **179** | 400g **220**
 fillet 200g **179** | 300g **220**
 ribeye (off the bone) 300g **254** | 400g **295**
 pork belly 550g **230**

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

CONVERT YOUR STEAK

blackened pepper style.....**45**

coated with crushed black peppercorns before grilling, served with our famous peppercorn sauce and flambéed at the table with brandy

meat on the bone

pork loin spare ribs 500g **219** | 800g **285**
 beef spare ribs (subject to availability) 600g **235**
 t-bone 600g **259**
 lamb loin chops 440g **235**
add: compound butter (garlic / habanero chilli & garlic)**35**

combos

surf & turf..... **210**

200g sirloin and tender, deep-fried calamari steak strips with tartar sauce

ribs & wings.....**239**

400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce

steak & prawn.....**245**

200g sirloin with grilled prawns, served with a choice of lemon or garlic compound butter, or spicy peri-peri sauce

all main courses served with a choice of chips or baked potato

and our famous complimentary creamed spinach & butternut for the table



STEAKS THAT MADE US FAMOUS

fillet madagascar	200g 205 300g 235
<i>topped with our famous peppercorn sauce</i>	
chateaubriand	200g 210 300g 245
<i>our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce</i>	
blackened pepper fillet	200g 210 300g 245
<i>coated with crushed black peppercorns before grilling, served with our famous peppercorn m sauce and flambéed at the table with brandy</i>	
sirloin nevada	300g 220
<i>topped with grilled bacon, fresh avocado (seasonal), ripe camembert slices and crunchy toasted onions</i>	
carpetbagger	300g 245
<i>fillet steak stuffed with a choice of:</i>	
<ul style="list-style-type: none">• smoked mussels and cheddar• grilled bacon, feta and sweet piquanté peppers• spicy chorizo, camembert and pickled jalapeños	
fat tuesday	600g rump 269 600g sirloin 279
<i>the connoisseur's steak</i>	

house specialities

trinchado	179
<i>traditional SA braised beef dish with a strong Portuguese influence, thin based flavourful sauce with a spicy kick served with a prego roll</i>	
fillet schnitzel	179
<i>crumbed beef fillet medallions, fried and served with a choice of sauce</i>	
garlic rump	300g 199
<i>topped with garlic compound butter and chopped garlic</i>	
sirloin champignon	300g 205
<i>topped with a rich and creamy champignon sauce</i>	
texas manor sirloin	300g 220
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
blue cheese sirloin	300g 225
<i>topped with a punchy blue cheese sauce, grilled bacon, syrupy preserved figs and blue cheese shavings</i>	
fillet rossini	200g 210 300g 235
<i>topped with pan-fried chicken livers in a rich and powerful punch of peri-peri sauce</i>	
fillet habanero	200g 210 300g 235
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
argentinian fillet	200g 210 300g 235
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
sautéed mushroom fillet	200g 215 300g 240
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>	

all main courses served with a choice of chips, or baked potato
and our famous complimentary creamed spinach & butternut for the table



SEAFOOD

- good 'ol fish & chips 145**
battered hake served with minty peas, and our tangy, home-made tartar sauce
- calamari steak strips 145**
tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa
- calamari tubes 165**
Patagonian tubes and tentacles grilled in a choice of lemon or garlic compound butter
- calamari tubes peri-peri 165**
Patagonian tubes and tentacles pan-fried in a creamy napolitana and spicy peri-peri sauce
- seafood combo 205**
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
- add: mussels poached in sauvignon blanc with a garlic and cream sauce 49**
- grilled prawn platter 269**
grilled prawns served with a choice of lemon or garlic compound butter or spicy peri-peri sauce
- panko prawn platter 269**
panko crumbed prawns served with a spicy, Asian style dipping sauce

chicken

- chicken schnitzel 149**
succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce
- chicken bacamberry 149**
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 149**
crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions
- chicken & pine 149**
flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce
- chicken cordon bleu 159**
golden and crisp enveloped chicken breasts, filled with bacon and cheddar

all main courses served with a choice of chips, or baked potato
and our famous complimentary creamed spinach & butternut for the table



DESSERTS

ice-cream & BAR-ONE® sauce	60
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	60
<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.....	65
malva pudding	65
<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	69
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
baked cheesecake	79
<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, jameson irish whiskey

single coffee	50
double coffee	65
single dom pedro	50
double dom pedro	65
add: FERRERO ROCHER® to any dom pedro	28



HOT BEVERAGES

americano	28
<i>decaf available</i>	
cappuccino	32
<i>decaf available</i>	
café latté	32
<i>decaf available</i>	
single espresso	30
five roses / rooibos tea	25
hot chocolate	32

cold beverages

soft drinks	200ml	24
<i>coca-cola, schweppes: lemonade, tonic water, pink tonic water, dry lemon, ginger ale, grapefruit, blue tonic</i>		
soft drinks	300ml	27
<i>sparletta crème soda, fanta orange, stoney ginger beer</i>		
no sugar soft drinks		
<i>tonic, soda water, pink tonic</i>	200ml	22
<i>coke no sugar, sprite no sugar, coke light taste</i>	300ml	25
red bull		38
appletiser / grapetiser		34
tomato cocktail		30
cordials		32
<i>lime, passion fruit, kola tonic</i>		
fruit juices		32
still / sparkling mineral water	500ml 32 750ml 42	
rock shandy		38
<i>bitters, schweppes soda water and lemonade</i>		
steelworks		38
<i>bitters, kola tonic, schweppes soda water and ginger ale</i>		
iced coffee		38
milkshakes		
<i>vanilla, strawberry, chocolate, lime, bubblegum</i>		38
BAR-ONE®		40
FERRERO ROCHER®		48



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CHILDREN'S MENU

12 years old and under

junior burger	55
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	60
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior chicken strips.....	55
junior calamari steak strips.....	60
junior pork loin spare ribs.....	129

all junior meals served with a choice of chips, baked potato

enjoy any children's meal with a cold beverage listed below for only R20

sparletta crème soda / fanta orange / cappy still orange



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CHILDREN'S DESSERTS

junior ice-cream & BAR-ONE® sauce.....	36
<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, jelly babies, smarties, marshmallows and mint chocolate</i>	
<i>single scoop</i>	36
<i>double scoop.....</i>	42
<i>triple scoop</i>	48
junior milkshakes	28
<i>vanilla, strawberry, chocolate, lime, bubblegum, BAR-ONE®</i>	
soda float	30
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	