

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.

RECOMMENDED FOOD & WINE PER GLASS PAIRINGS

with our Estate Partners

1692
Spier



Spier Chenin Blanc

This crisp and fruity unwooded Chenin has a lively acidity with fresh flavours of guava, pear and apple, and hints of litchi on the nose.

Recommended with our Chicken Dishes.

Spier Chardonnay Pinot Noir Rosé

This salmon-coloured summertime sipper is elegant and unpretentious. A beautifully balanced wine marrying strawberry and apple flavours with a crisp finish.

Recommended with our Starters & Salads.

VRL
VAN LOVEREN



Van Loveren Sauvignon Blanc

An aromatic and full-bodied wine with a tropical grassy character with hints of melon & figs on the palate. Robust and elegant with a tropical lingering finish.

Recommended with our Seafood Dishes.

Van Loveren African Java Pinotage

A smooth, lightly oaked dry red wine. Oak matured with vibrant plum and ripe berry fruit on the palate. This wine has an intense aroma of roasted coffee beans followed by a smoky mocha-java aftertaste.

Recommended with our Meals To Share.

Nederburg



Nederburg Baronne

A cabernet sauvignon and shiraz dominated blend. Juicy and plush in the mouth with blueberry, notes of cassis, and a twist of pepper and cinnamon.

Recommended with any of our House Specialities.

Nederburg Cabernet Sauvignon

Bold plump blueberry and cassis aromas that carry through to the palate. Bright black cherry vibrance and succulence, toned by oak spice. Approachable but well-defined structure with integrated soft tannins and a lovely length.




Recommended with our Steaks That Made Us Famous and Meat On The Bone.



Venison Carpaccio

STARTERS

 vegetarian friendly

starter platter (Serves 3-4)	235
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
optional extras:	
• crumbed chicken tenders with sweet chilli sauce	45
• camembert	60
• venison carpaccio	75
marrow bones	89
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
buffalo wings	95
<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>	
 camembert	95
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
 crumbed broccolini	89
<i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</i>	
 crumbed mushrooms	85
<i>served with our home-made tartar sauce</i>	
stuffed mushrooms	95
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
baked snails	100
<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>	
calamari tubes	150
<i>Patagonian tubes and tentacles grilled with lemon butter, served on parmesan risotto</i>	
mussels	135
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
panko prawn & avocado cocktail	125
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
venison carpaccio	125
<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**
mixed greens, cucumber, tomato, red onion, red cabbage and spring onions
add: feta & olives **30**
add: avocado (seasonal) **30**
- V** traditional greek **120**
cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta
- V** beetroot & butternut **105**
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) **30**
- V** caprese **120**
colourful tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto
- sesame chicken** **135**
grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of mixed greens with fresh sliced avocado (seasonal)
- seared sirloin** **165**
perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions
add: avocado (seasonal) **30**
- V** chicken style vegetarian burger **160**
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
vegan: remove caramelized onions
- V** gnocchi **170**
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
- V** crêpes florentine **175**
savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano
- V** mushroom risotto **170**
rich and creamy risotto with braised brown mushrooms, pan-fried mediterranean vegetables, finished with grana padano and pumpkin seeds
- V** vegetarian platter **210**
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

MONDAY BURGER PROMOTION

50% OFF SELECTED BURGERS

CHOOSE FROM: *Regular Burger* | *Cheese Burger* | *Sauce Burger**

**Topped with a choice of mushroom, pepper, cheese, monkey gland, champignon or blue cheese sauce*

TUESDAY STEAK NIGHT WITH

STELLA ARTOIS

20% OFF ALL STEAKS* & STELLA

**Excludes "Combos" / "Meals to Share" / "Other Favourites"*

TERMS & CONDITIONS APPLY. CATTLE BARON RESERVES THE RIGHT TO WITHDRAW ANY PROMOTION AT ANY TIME WITHOUT PRIOR NOTICE. ONLY AVAILABLE AT PARTICIPATING CATTLE BARON STEAKHOUSES. ILLUSTRATIONS FOR AESTHETIC PURPOSES ONLY.





Blue Cheese Burger

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	43	
extra patty		chicken 40 beef 49 wagyu 59
regular	140	kid ory's
cheese	155	<i>bacon, cheddar and avocado (seasonal)</i>
<i>cheddar slice</i>		texas manor
mushroom	155	<i>habanero salsa, pickled jalapeños and cheddar</i>
<i>mushroom sauce</i>		nevada
champignon	155	<i>bacon, avocado (seasonal), camembert and</i>
<i>cream-based champignon sauce</i>		<i>toasted onions</i>
madagascar	155	blue cheese
<i>green peppercorn madagascar sauce</i>		<i>bacon, preserved figs, blue cheese shavings</i>
buddy bolden	170	<i>and blue cheese sauce</i>
<i>bacon and a fried egg</i>		two fisted jackson
louisiana	170	<i>double patty, double bacon, double cheddar</i>
<i>bacon and cheddar</i>		steakhouse burger
manhattan	170	<i>100g fillet steak burger</i>
<i>caramelized pineapple and cheddar</i>		<i>topped with fried onion rings</i>

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

EXTRAS

side chips	45	creamed spinach and cinnamon
sweet potato chips	50	infused butternut
garden side salad	45	deep-fried onion rings
sliced jalapeños	35	roasted marrow bone
chopped chillies	35	grilled mushrooms
habanero salsa	35	crumbed mushrooms
habanero paste	35	crumbed broccolini
		<i>with cheese sauce or blue cheese sauce</i>



STEAK GRILLING GUIDELINES

bleu / rare	<i>brown seared crust with red centre</i>
medium rare	<i>brown seared crust, warmed through with a warm red centre</i>
medium	<i>brown seared crust with a pink, hot, juicy centre</i>
medium well	<i>dark brown seared crust, cooked through with a slight pink centre</i>
well done	<i>dark brown seared crust, charred, cooked through completely</i>

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 (<i>subject to availability</i>)	300g 229 400g 285
sirloin	200g 180 300g 225 400g 275
fillet	200g 230 300g 295
ribeye (<i>off the bone</i>)	400g 345

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 **48**

ADD 3 GRILLED PRAWNS **75**

STEAKS THAT MADE US FAMOUS

fillet madagascar 200g **265** | 300g **340**
topped with our famous green peppercorn madagascar sauce

chateaubriand 200g **270** | 300g **345**
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce

blackened pepper fillet 200g **270** | 300g **345**
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 **285**
topped with grilled bacon, fresh avocado (seasonal), camembert slices and toasted onions

carpetbagger 300g **350**
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 **360**
the connoisseur's steak - 600g sirloin



MEAT ON THE BONE

pork loin spare ribs	500g 275 800g 385 1kg 455
beef spare ribs <i>(subject to availability)</i>	600g 315
fillet on the bone	350g 295
sirloin on the bone	600g 295
t-bone	600g 365
lamb loin chops	440g 295
add: compound butter (garlic / herb / habanero chilli & garlic)	45

SAUCES & COMPOUND BUTTERS

CLASSIC SAUCES	45
cheese mushroom green peppercorn madagascar creamy garlic monkey gland peri-peri	
SPECIALITY SAUCES	49
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	

TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	49	Sweet Chilli Sauce 375ml	55
BBQ Meat Basting 375ml	59	Peri-Peri Sauce 375ml	50
BBQ Meat Basting 750ml	78	Habanero Chillies 140g	89
Burger Mayo 375ml	59	Habanero Paste 140g	89



Argentinian Fillet

HOUSE SPECIALITIES

*Items marked with * are not served with a choice of starch*

grilled steak cubes*	205
<i>tender steak cubes grilled with chimichurri & garlic butter, served on mashed potatoes</i>	
beef fillet schnitzel	235
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>	
pork belly* (off the bone)	500g 280
<i>slow roasted pork belly marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote</i>	
sirloin champignon	300g 270 400g 355
<i>topped with a rich and creamy champignon sauce</i>	
fillet habanero	200g 270 300g 345
<i>topped with a fiery habanero chilli and garlic compound butter</i>	
fillet rossini	200g 275 300g 350
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>	
garlic sirloin	300g 275 400g 365
<i>topped with garlic compound butter and chopped garlic</i>	
texas manor sirloin	300g 275 400g 365
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>	
blue cheese sirloin	300g 280 400g 365
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>	
argentinian fillet	200g 280 300g 355
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>	
sautéed mushroom fillet	200g 280 300g 355
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>	



MEALS TO SHARE

chateaubriand for two	500g	560
<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>		
tyger meat board for two		570
<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>		
add: 200g fillet OR 300g sirloin		179
ribs & wings for two		515
<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>		
spare ribs for two		515
<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>		
ocean platter for two		550
<i>a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic & 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

surf & turf		260
<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 4 buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>		
seafood combo		285
<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		55



CHICKEN

chicken schnitzel	165
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>	
chicken & pine	175
<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	185
<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	185
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>	
chicken cordon bleu	185
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>	

SEAFOOD

good 'ol fish & chips	175
grilled with lemon butter sauce or battered and deep-fried, <i>served with our tangy, home-made tartar sauce and minty peas</i>	
calamari steak strips	175
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
calamari tubes	280
<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	285
<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	55
whole baby kingklip (subject to availability)	295
<i>served with a choice of lemon butter sauce or garlic compound butter</i>	
add: prawn tail sauce	55
prawn platter	325
<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	75
<i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	
chocolate mousse	75
<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	79
<i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	
malva pudding	79
<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	79
<i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	
apple & berry crumble	85
<i>a warm rustic crumble made with sweet apples, mixed berries and a golden almond meal topping, served with a choice of *cream or ice-cream</i>	
baked cheesecake	98
<i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, drizzled with caramel sauce</i>	
<i>*indicates cream alternative used</i>	

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 69 double 85
dom pedro	single 69 double 85
add: FERRERO ROCHER® to any dom pedro	35

MILKSHAKES

vanilla strawberry chocolate lime bubblegum coffee	48
BAR-ONE® salted caramel AERO® peppermint 	
turkish delight blueberry	58
FERRERO ROCHER® LINDT®	69



HOT BEVERAGES

americano (decaf available)	35
cappuccino (decaf available)	39
café latté (decaf available)	42
café mocha	42
espresso	single 32 double 38
red cappuccino	40
chai latté	42
five roses / rooibos tea	32
hot chocolate	48

COLD BEVERAGES

soft drinks	200ml	32
<i>coca-cola, schweppes: grapefruit, lemonade, tonic water, pink tonic water, dry lemon, schweppes no sugar: tonic, soda water</i>		
soft drinks	300ml	36
<i>sparletta crème soda, fanta orange, ginger beer, coke-light taste, coke-no sugar, sprite no sugar</i>		
BOS iced tea		39
red bull		48
appletiser / grapetiser		44
tomato cocktail		39
cordials		39
<i>lime, passion fruit, kola tonic - with lemonade or soda water</i>		
fruit juices		45
valpré still / sparkling mineral water	350ml 36	750ml 52
rock shandy		45
<i>bitters, schweppes soda water and lemonade</i>		
steelworks		45
<i>bitters, kola tonic, schweppes soda water and ginger beer</i>		
blended iced coffee		58
milkshakes		
<i>vanilla strawberry chocolate lime bubblegum coffee</i>		48
<i>BAR-ONE® salted caramel AERO® peppermint turkish delight blueberry</i>		58
<i>FERRERO ROCHER® LINDT®</i>		69





CHILDREN'S MENU

12 years old and under

junior burger	80
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior cheeseburger	85
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
junior chicken strips	65
junior calamari steak strips	85
<i>served with tartar sauce</i>	
junior pork loin spare ribs	155

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

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>	32
<i>BAR-ONE® salted caramel AERO® peppermint turkish delight blueberry</i>	45
soda float	44
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	