

CATTLE BARON ROOM SERVICE MENU

AVAILABLE FROM 12H00 – 21H30 | DIAL #1 TO ORDER

✓ = Vegetarian Friendly



STARTERS / SOMETHING SMALL

- ✓ | **Crumbed Mushrooms** 79
Panko crumbed button mushrooms served with our home-made, tangy tartar sauce.
- ✓ | **Stuffed Mushrooms** 89
Filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made, tangy tartar sauce.
- Chicken Livers Peri-Peri** 89
Pan-fried in a rich and creamy tomato based sauce with a powerful punch of peri-peri, served with croûtes.
- Buffalo Wings** 95
Flame-grilled chicken wings dunked in a spicy Asian style habanero chilli and BBQ sauce.
- Calamari Steak Strips** 95
Lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa.
- Mussels** 95
Local, half-shell, black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce.

SALADS

- ✓ | **Garden Salad** Side 39 | Full 85
Mixed greens, cucumber, tomato, red onion, red cabbage and spring onions.
- ADD: Avocado (seasonal)** 25
- ADD: Feta & Olives** 25
- ✓ | **Traditional Greek** 105
Chunky cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta.
- ✓ | **Beetroot & Butternut** 110
Marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions.
- ✓ | **Green on Green** 119
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 & pepper crème fraîche.
- Sesame Chicken** 129
Grilled chicken strips coated in a sticky Asian style glaze and sesame seeds, served on a tossed salad with fresh sliced avocado (seasonal).
- Seared Sirloin** 149
Perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions.
- ADD: Vinaigrette Dressing** 8

PLEASE NOTE: A TRAY SERVICE FEE OF R20 WILL BE ADDED TO THE BILL

✓ | VEGETARIAN

Chicken Style Vegetarian Burger 139

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.

Topped with a choice of:

- Mature camembert slices and syrupy preserved figs
- Sweet piquanté peppers, avocado (seasonal) and toasted onions

Served with a choice of starch.

Pasta Arrabbiata 149

Al dente pasta tossed in a tangy napolitana sauce with cherry tomatoes and grated grana padano.

Crêpes Florentine 159

Savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with napolitana sauce and gratinéed with grana padano shavings. Served with a choice of chips, savoury rice, baby potatoes or

Plant Based Burger 159

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: Mature camembert slices and syrupy preserved figs 30

ADD: Sweet piquanté peppers, avocado (seasonal) and toasted onions 30

BURGERS

Choice of a 200g flame-grilled BBQ basted 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 a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Extra Patty Beef 39 | Chicken 30

Add a Sauce 35

Regular 115

Cheese 125

Louisiana 139

Topped with bacon and cheese.

Manhattan 149

Topped with caramelized pineapple and cheese.

Kid Ory's 149

Topped with bacon, cheese and avocado (seasonal).

Texas Manor 149

Topped with spicy habanero salsa, pickled jalapeños and cheddar.

Nevada 165

Topped with grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions.

Blue Cheese 165

Topped with bacon, syrupy preserved figs, blue cheese shavings and blue cheese sauce on the side.

Two Fisted Jackson 185

Double patty, double bacon and double cheese.

Cattle Baron Steakhouse Burger 169

Sliced, seared sirloin topped with fried onion rings.

Wagyu Burger 175

180g certified Wagyu beef patty.

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SAUCES & EXTRAS

SAUCES (each) **35**
Green Peppercorn Madagascar | Mushroom | Cheese | Peri-Peri | Creamy Garlic |
Monkey Gland | Blue Cheese | Champignon | Cattle Baron Béarnaise | Chimichurri

EXTRAS

Creamed Spinach & Butternut **30**
Side Chips **35**
Side Salad **39**
Onion Rings **45**
Grilled Mushrooms **65**
Crumbed Mushrooms **79**

STEAKS & GRILLS

All our steaks are seasoned, basted and expertly grilled to your satisfaction. Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Sirloin 200g **169** | 300g **215** | 400g **255**
Fillet 200g **215** | 300g **255**
Sirloin on the Bone 600g **265**
T-Bone 600g **289**

CONVERT ANY STEAK TO OUR BLACKENED PEPPER STYLE **45**

Coated with crushed black peppercorns before grilling and served with our famous green peppercorn Madagascar sauce.

Lamb Loin Chops (4) 440g **269**

ADD: A Compound Butter With Your Lamb Chops **35**
(Garlic / Herb / Habanero Chilli & Garlic)

STEAKS THAT MADE US FAMOUS

All our steaks are seasoned, basted and expertly grilled to your satisfaction. Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Fillet Madagascar 200g **245** | 300g **279**
Topped with our famous green peppercorn Madagascar sauce

Chateaubriand 200g **255** | 300g **289**
Our signature fillet steak, served with mushroom sauce and our Cattle Baron béarnaise sauce.

Blackened Pepper Fillet 200g **255** | 300g **289**
Coated with crushed black peppercorns before grilling and served with our famous green peppercorn Madagascar sauce.

Sirloin Nevada 300g **255**
Topped with grilled bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions.

Carpetbagger 300g **289**
Fillet steak stuffed with a choice of:

- Smoked mussels and cheddar cheese
- Grilled bacon, feta and sweet piquanté peppers
- Spicy chorizo, camembert and pickled jalapeño slices

Fat Tuesday 600g **325**
Sirloin steak, seasoned basted and grilled to perfection.

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RIBS

Grilled with Cattle Baron sweet BBQ basting sauce. Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Pork Loin Spare Ribs	500g 259 800g 339
Beef Ribs	600g 285
ADD: Onion Rings	45

COMBOS & MEALS TO SHARE

Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut. * *Meals "for Two" are served with two choices of starch.*

Surf & Turf	235
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce.</i>	
Ribs & Wings	269
<i>400g BBQ pork loin spare ribs and flame-grilled chicken wings generously coated in a spicy Asian style habanero chilli and BBQ sauce.</i>	
*Chateaubriand for Two 500g	489
<i>Our signature fillet steak, served with two mushroom sauces and our Cattle Baron béarnaise sauces.</i>	
*Spare Ribs for Two	529
<i>1,2kg Pork loin spare ribs flame-grilled and generously basted with our Cattle Baron sweet BBQ basting.</i>	
*Meat Board for Two	535
<i>200g sirloin, 200g sliced fillet, 400g ribs (beef or pork) and two lamb loin chops served with our Cattle Baron béarnaise sauce, chimichurri sauce and mustard.</i>	

CHICKEN

Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Spatchcock Chicken	Half 159 Whole 205
<i>Grilled with our famous sweet BBQ basting or spicy peri-peri sauce.</i>	
Chicken Schnitzel	165
<i>Crumbed & deep-fried. 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 Parmesan	169
<i>Crumbed and deep-fried chicken breasts, topped 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

Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Calamari Steak Strips	169
<i>Tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and chimichurri salsa.</i>	
Good 'Ol Fish & Chips	169
<i>Battered hake served with minty peas, and our tangy, home-made tartar sauce.</i>	

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DESSERTS

Served with a choice of *cream or ice-cream.

* Indicates cream alternative

Malva Pudding 75
*Caramelized sponge cake flavoured with apricot jam and soaked in a creamy caramel sauce.
Served with custard.*

Baked Cheesecake 89
Buttered biscuit base with a rich and creamy New York baked cheesecake filling.

MILKSHAKES

Vanilla / Strawberry / Chocolate / Lime / Bubblegum 40

Bar-One 45

CHILDREN'S MENU

Children under 12

Served with a choice of chips, savoury rice, baby potatoes or our famous creamed spinach & cinnamon infused butternut.

Junior Burger 69
(Beef / Grilled Chicken / Crumbed Chicken)

Junior Cheese Burger 75
(Beef / Grilled Chicken / Crumbed Chicken)

Junior Chicken Strips 65

Junior Calamari Steak Strips 69

COLD BEVERAGES

Soft Drinks 200ml 26
Lemonade / Dry Lemon / Ginger Ale / Tonic Water / Soda Water

Soft Drinks 300ml 30
Coca-Cola / Crème Soda / Fanta Orange

Soft Drinks No Sugar 300ml 30
Coke No Sugar / Sprite No Sugar

Appletiser / Grapetiser 35

Orange Juice 36

Red Bull 42

Mineral Water - Still / Sparkling 350ml 30 | 750ml 44

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ALCOHOLIC BEVERAGES

BEERS

Castle Lite	30
Castle Lager	34
Heineken	38
Windhoek Lager	40
Savanna Dry	45

MCC & CHAMPAGNE

Pongràcz Brut	380
Moët et Chandon	1600

WHITE WINE

Van Loveren Chardonnay	190
Durbanville Hills Sauvignon Blanc	195
Springfield Life from Stone Sauvignon Blanc	300

ROSÉ WINE

Du Toitskloof Rosé	175
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RED WINE

Van Loveren Merlot	195
Van Loveren African Java Pinotage	195
Kleine Zalze Vinyard Selection Cabernet Sauvignon	320
Nederburg Shiraz	250
Steenberg Shiraz	450
Nederburg Double Barrel Reserve	300

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