Cattle Baron

FUNCTIONS MENU ONE

R350.00 *p/p*

www.cattlebaronpaarl.co.za



16 Zion Street, Pontac Manor Estate, Paarl, Cape Winelands

STARTERS

choose one of the following options

CHICKEN LIVERS

pan-fried in a rich and creamy napolitana and peri-peri sauce.
served with freshly baked bread.

CRUMBED MUSHROOMS

white button mushrooms, crumbed and deep-fried till golden brown.
served with a tartare sauce and lemon.

CALAMARI STEAK STRIPS

soft & tender calamari steak strips, deep-fried to golden hue
and served with tartar sauce.

MAINS

choose one of the following options. served with a choice of starch

200G CHALMAR SIRLOIN STEAK

grilled to perfection, basted and seasoned with our
famous bbq basting and seasoning salt.

CHICKEN PARMESAN

crumbed chicken breasts deep-fried, covered in cheese sauce then
layered with bacon, grated grana padano and toasted onions

ROAST VEGETABLE STACK

grilled black mushroom topped with oven roasted mediterranean vegetables,
grilled halloumi cheese and finished with a tomato salsa
and balsamic reduction.

DEEP-FRIED OR GRILLED HAKE

lightly seasoned, dipped in our secret batter and deep-fried
or grilled in olive oil and lemon, served with tartare sauce.

DESSERTS

choose one of the following options

CHOCOLATE MOUSSE

decadent white and dark chocolate mousse, served with a choice of cream or ice-cream.

MALVA PUDDING

*a traditional favourite, served with custard and *cream or ice-cream.*

ICE-CREAM & BAR-ONE SAUCE

the name says it all.

Kindly Confirm the final number of guests four days prior to the date of your function.
A Service Charge of 12% will be added to the bill.
The Menu may change at the Chef's discretion and subject to supplier's availability.
Normal A' la Carte Menu is also available.