

Cattle Baron Grill and Bistro Paarl is nestled in the historic town of Paarl, within the beautiful Pontac Manor Hotel Estate, in the heart of the Cape Winelands. Surrounded by majestic oak trees and beautifully manicured gardens, Cattle Baron Paarl offers a modern and relaxed dining ambience, with a menu celebrating our much-loved Cattle Baron favourites, complemented by exciting new additions to our culinary traditions.

Our menu features many firm favourites, however, we are best known for our mouth-watering steaks. The secret to our success lies in the careful selection, preparation and maturation of our meat. We hand-select our beef and dry-age it in our own environment, ensuring our steaks are consistently tender, juicy and packed with flavour. Be sure to take a stroll through our open butchery, where our selection of quality cuts is on display for you to choose your next steak.

Visit our website and online butchery at www.cattlebaronpaarl.co.za to explore our wide selection of quality cuts and products available to order and enjoy at home. Whether you join us for lunch, dinner or a private function, Cattle Baron Paarl is the perfect venue to relax, unwind and experience dining excellence.

TOP 50 RESTAURANTS SOUTH AFRICA 2024

TOP 100 STEAKHOUSES SOUTH AFRICA 2025

TOP 80 RESTAURANTS SOUTH AFRICA 2025

TOP 60 RESTAURANTS SOUTH AFRICA 2026

PLATINUM DINERS CLUB INTERNATIONAL WINE LIST AWARD 2013

PLATINUM DINERS CLUB INTERNATIONAL WINE LIST AWARD 2014

DINING EXCELLENCE AWARD 2015

DINING EXCELLENCE AWARD 2016

DINING EXCELLENCE AWARD 2017

DINING EXCELLENCE AWARD 2018

HALL OF FAME AWARDS DINING EXCELLENCE 2019

TRAVELERS CHOICE AWARD 2020

TRAVELERS CHOICE AWARD 2021

TRAVELERS CHOICE AWARD 2022

TRAVELERS CHOICE AWARD 2023

TRAVELERS CHOICE AWARD 2024

TRAVELERS CHOICE AWARD 2025

TRAVELERS CHOICE AWARD 2026



Deep-Fried Hake & Chips

Weekday Lunch & Sunday Dinner

monday to friday 12pm - 4pm & sunday from 5pm

50% discount on burgers
excludes wagyu burger, steakhouse burger, cajun prego steak burger & two fisted jackson burger. served with a choice of starch.

"the house" chicken & avocado salad 139
pan-fried chicken strips asian glazed with fresh avocado (seasonal), feta, crispy bacon bits and toasted onions served on a variety of mixed greens.

chicken schnitzel & sauce 155
chicken breasts, crumbed & deep-fried. served with a choice of sauce and starch.

chicken parmesan 165
crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, grated grana padano and toasted onions. served with a choice of starch.

cheddamelt fillet schnitzel 185
fillet medallions lightly seasoned and crumbed, oven baked to a medium pink then topped with slices of matured cheddar cheese and champignon sauce. served with a choice of starch.

deep-fried calamari steak strips 155
soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce and choice of starch.

deep-fried or grilled hake 155
lightly seasoned, dipped in our secret batter and deep-fried or grilled in olive oil and lemon, served with a choice of starch.

200g sirloin 179
grilled and basted with our famous bbq sauce and seasoned to taste.

upgrade: 300g sirloin 50 | **upgrade: 200g fillet** 60 | **add: any sauce** 30

our steaks are basted with our famous BBQ sauce. If you wish to taste the beef on it's own, please mention that you want it without our BBQ sauce.

Add Ons

creamed spinach and butternut 35
deep-fried onion rings 35

Drinks on Offer

beer on tap 500ml 49
choice of *windhoek , heineken or jack black draught.*

(250ml) **white wine per carafe** 49
choice of *laborie sauvignon blanc, laborie chenin blanc, kwv chardonnay or nederburg rose.*

(250ml) **red wine per carafe** 60
choice of *laborie shiraz, laborie cabernet sauvignon, kwv merlot, nederburg baronne.*



Our Famous Lamb Shank

Sunday Lunch Menu

available every sunday from 12pm - 5pm

two course per person 280

choose any dish from the starters or dessert options as well as an main course option.

three course per person 350

choose any dish from the starters, mains and desserts options.

Starters

calamari steak strips

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

stuffed mushrooms

tasty deep-fried white buttons filled with a delicate mixture of cheese, breadcrumbs, garlic, parsley & sherry, served with our home-made tartar sauce.

Mains

calamari tubes & prawn risotto

patagonian tubes, tentacles and prawns pan-fried in a lemon and garlic butter served on a parmesan rissoto.

(filling options) **oven roasted chicken cordon bleu**

bacon, cheddar cheese, mozzarella cheese and herb butter ***OR*** *chorizo, mozzarella cheese, camembert & figs.*

fillet a la maison

beef fillet medallions grilled medium pink, layered with feta cheese, peppadews™ and drizzled with a compound herb butter.

our famous lamb shank

large hind quarter shank oven grilled with rosemary red wine jus, served with fresh mediterranean vegetables on mash.

pork belly

roasted succulent pork belly served with mash, ripe fig preserve and reduced pork jus.

Desserts

crème brûlée

a classic crème anglaise topped with a crunchy crust of caramelized sugar.

chocolate fondant

*a molten chocolate cake with a crispy exterior and runny chocolate centre served with a choice of *cream or ice-cream.*

menu may change at the chef's discretion and subject to supplier's availability. normal a la carte menu also available.


EST. 2014
DRY AGER
SUPERIOR BEEF
"Côte de Boeuf"
Bone in
Rib Eye Steak
www.cattlebaronpaarl.co.za



Our Menu

STEAK GRILLING GUIDELINES AND POLICY:

BLEU/RARE: B
Brown seared crust with red centre.

MEDIUM RARE: MR
Brown seared crust warmed through with a warm red centre.

MEDIUM: M
Outside a well done dark brown with a pink hot juicy centre.

MEDIUM WELL: MW
Outside dark brown, centre cooked thoroughly.

WELL DONE: W
The emphasis is in the word.

All weights advertised on this menu are raw weights prior to cooking. Weight losses may occur and will vary depending on the length of cooking time.

We baste our steaks with our famous BBQ sauce but If you wish to taste the beef on it's own don't forget to mention that you want it without our BBQ sauce.

MAIN COURSE POLICY:

All main course dishes are served with a complimentary choice of steakhouse cut fries, sweet potato fries, potato wedges, baby potatoes, mash, savoury rice, garden salad, roasted mediterranean vegetables or our famous creamed spinach and butternut.

Our policy also extends to our complimentary bread service and no corkage fee.

Some products may contain traces of nuts.

Terms and Conditions Apply.

GRATUITY POLICY:

We hereby 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.

Please enquire with management for details.


THURSDAY NIGHTS
20% DISCOUNT on any starters.
Smoked Venison Carpaccio..

Starters

(serves 3-4) starter platter for the table 245
a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy asian style bbq buffalo wings.

add: olives & biltong 75 | **add: crumbed halloumi sticks** 75 | **add: (250g) boerewors** 85

oven baked snails 115
*baked in garlic compound butter **or** creamy garlic sauce **or** with creamy garlic sauce & gratinéed with blue cheese shavings.*

chicken livers peri-peri 98
pan-fried in a rich and creamy napolitana and peri-peri sauce. served with freshly baked bread.

chicken wings 98
flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce.

crumbed halloumi cheese sticks 98
V *crumbed halloumi cheese stick served with our home-made sweet chili mayonaise.*

stuffed mushrooms 105
V *tasty deep-fried white buttons filled with a delicate mixture of cheese, breadcrumbs, garlic, parsley & sherry, served with our home-made tartar sauce.*

roasted marrow bones 98
oven roasted and served with onion rings and croûtes.

calamari steak strips 120
soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.

full wheel camembert 130
V *soft and creamy full wheel camembert crumbed & deep-fried. served with sweet preserved figs and crunchy caramelized walnuts.*

calamari tubes on risotto 139
patagonian tubes and tentacles grilled in a lemon butter, served on parmesan risotto.

steak tartare 130
a gourmet classic, finely chopped tender chalmar sirloin, mixed with egg yolk, capers, onion, gherkins, parsley and maldon salt. served with croûtes.

cajun prawn & avocado cocktail 140
cajun and paprika grilled prawns with fresh sliced avocado (seasonal), dressed with our in-house marie rose sauce.

smoked salmon & rosti 140
thinly sliced smoked salmon served on deep-fried potato rosti, topped with red onion, capers, crème fraîche and lemon.

venison carpaccio 145
thinly sliced smoked venison, drizzled with rocket & walnut pesto. topped with pickled radish, grated grana padano & crème fraîche.

beef trinchado 145
tender beef cubes smothered in a habanero salsa, white wine, olives and crème fraîche served with bread.

(subject to availability) **skaapstertjies** 145
lamb tails chargrilled and basted with our famous barbeque sauce and flambéed with brandy at the table.


Traditional
Greek Salad

Salads

fresh garden side salad 48 | **fresh garden standard salad** 98
(V) *a variety of mixed greens, cucumber, tomato, red onion, red cabbage & spring onions.*

add: feta & olives 30 | *(seasonal)* add: avocado 30 | add: chopped chilli 15

traditional greek 125
(V) *chunky cucumber, tomato, red onion, peppers and black calamata olives with pepper crusted feta.*

caprese 139
(V) *colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto.*
(seasonal) add: avocado 30

beetroot, roasted butternut & feta salad 119
(V) *baby beetroot, roasted butternut, feta cheese, pumpkin seeds, rocket and mixed greens topped with toasted onions and balsamic reduction.*
add: grilled chicken 49 | add: grilled halloumi cheese 45 | *(seasonal)* add: avocado 30

“the house” chicken & avocado salad 159
pan-fried chicken strips asian glazed with fresh avocado (seasonal), feta, crispy bacon bits and toasted onions served on a variety of mixed greens.

seared sirloin, roquefort & fig salad 185
perfectly seared sirloin, roquefort blue cheese, preserve figs and toasted onions served on a variety of mixed greens.

(V) Vegetarian

veggie burger 175
veggie based patty topped with grilled halloumi cheese, served in a grilled black mushroom bun with lettuce, tomato, gherkins and dressed with balsamic glaze and B-well mayonaise. served with a choice of starch.

vegetable stack 175
grilled black mushroom topped with oven roasted mediterranean vegetables, grilled halloumi cheese and finished with a tomato salsa and balsamic reduction, served with a choice of starch.

mushroom risotto 145
rich and creamy risotto with braised brown mushrooms, finished with grated grana padano and pumpkin seeds.
add: mediterranean veg 45 | add: spinach & feta 45 | add: grilled chicken 49

crêpes florentine 189
savoury crêpes filled with spinach, feta & grilled mushrooms topped with spicy napolitana sauce, grated grana padano and served with a choice of starch.


MONDAY BURGER NIGHT
50% DISCOUNT
on any of our burger selections.
(Excluding the Veggie Burger, Wagyu Burger, Original Steakhouse Burger & Cajun Prego Steak Burger)
T's & C's Apply. Subject to Availibility.
Take Aways also welcome.
Our Monday Night tradition marks it's 15th Year.
Beef Cheese Burger

Burgers

180g flame-grilled forequarter beef patty / grilled or crumbed chicken breast served on a fresh brioche bun with lettuce, tomato, red onion, sweet & tangy gherkins, and our famous Cattle Baron burger mayo, served with a choice of starch.

add: ***180g*** chicken breast 49 | add: ***180g*** forequarter beef patty 55

to substitute a patty for a ***200g*** wagyu beef patty - add 65

regular burger 149

sauce burger 165
topped with a sauce of your choice.

(subject to availibity - while stocks last) **thin lizzie** 189
grilled black mushroom bottom bun (seasonal), avocado (seasonal) & cheddar cheese.

cheese burger 165
topped with cheddar cheese.

buddy bolden burger 175
topped with grilled bacon and fried egg.

louisiana burger 175
topped with grilled bacon and cheddar cheese.

kid ory's burger 179
topped with grilled bacon, cheddar cheese and avocado (seasonal).

texas manor burger 179
topped with habanero salsa, jalapenos and cheddar cheese.

nevada burger 195
topped with grilled bacon, avocado (seasonal), camembert & toasted onions.

blue cheese, fig & bacon burger 195
topped with blue cheese shavings, fig preserve & grilled bacon.

two fisted jackson burger 239
double burger, topped with double grilled bacon and double cheddar cheese.

(subject to availibity - while stocks last) **the original steakhouse burger** 225
*180g **fillet steak** cubes marinated in a whiskey bbq sauce topped with caramelised onion, cheddar cheese and deep-fried onion rings.*

(subject to availibity - while stocks last) **cajun prego steak burger** 220
*cajun grilled 180g **fillet steak** cubes, finished in a pan with our peri-peri sauce topped with crème fraîche.*

the wagyu burger 235
200g wagyu beef patty topped with caramelised onion, cheddar cheese, crispy bacon bits, and garlic aïoli sauce.


TUESDAY
& SATURDAY STEAK NIGHT
20% DISCOUNT
on any of our steaks or wines.
(Excluding wagu beef and wine served per caraffe.)
What more could you ask for..
Grilled Fillet Steak

Prime Cut Steaks

	200g	300g	400g	600g
fillet	269	359	-	-
rib eye	-	-	419	-
rump	-	269	329	410
sirloin	210	269	329	410
lamb rump	-	-	345	-

Tempratures: B MR M MW W

larger cuts available upon request.

our steaks are basted with our famous BBQ sauce. If you wish to taste the beef on it's own, please mention that you want it without our BBQ sauce.

our main course dishes are served with a complimentary choice of steakhouse cut fries, sweet potato fries, potato wedges, baby potatoes, mash, savoury rice, fresh garden salad, roasted mediterranean vegetables or our famous creamed spinach and butternut.

convert any of our cuts to blackened pepper style 55
coated with crushed black peppercorns, grilled & flambéed with brandy at the table. served with a creamy pepper madagascar sauce on the side.

convert any of our cuts to chateaubriand style 65
grilled & flambéed with brandy at the table. served with a champignon sauce & cattle baron béarnaise sauce on the side.

convert any of our cuts to surf & turf 60
add deep-fried calamari steak strips served with tartar sauce & lemon.

Sauces & Butters

cattle baron béarnaise sauce, champignon sauce, chimichurri (argentinian sauce), blue cheese sauce, biltong & cheese sauce, whiskey cream sauce. 49

mushroom sauce, green peppercorn madagascar sauce, cheese sauce, creamy garlic sauce, monkey gland sauce. 40

sliced jalapeños , chopped chillies, habanero paste. 35

garlic butter, habanero chilli & garlic butter, fresh herb butter, ***marrow bone butter****.* 45

Extra Sides

creamed spinach and butternut	45
roast mediterranean veg	52
pumpkin fritters	45
steakhouse cut fries	52
parmesan truffle fries	65
sweet potato fries	58
braai broodjie	52
deep-fried onion rings	49
oven roasted marrow bone	55
grilled mushrooms	78


T-Bone Steak to Share

meals "to share" are served with two or four starch choices. sharing a meal gives you more taste options.

Meals To Share

(to share) **chateaubriand for two** *500g* **680**

our signature fillet steak flambéed with brandy & served with mushroom sauces, cattle baron béarnaise sauces and starch options for two.

(to share) **chateaubriand for four** *1kg* **1220**

our signature fillet steak flambéed with brandy & served with mushroom sauces, cattle baron béarnaise sauces and starch options for four.

(to share - sliced in the kitchen) **t-bone steak for two** *800g* **680**

a dry-aged 800g t-bone grilled and sliced off the bone, oven roasted marrow bones, crispy fried onion rings and sauce and starch options for two.

(to share - sliced in the kitchen) **tomahawk wingrib steak for two** *1kg* **720**

a dry-aged 1kg tomahawk wingrib grilled and sliced off the bone, oven roasted marrow bones, served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for two.

(to share - sliced in the kitchen) **point rump - beef picanha** *700g* **680**

a 700g brazillian favourite, roasted and grilled, oven roasted marrow bones, served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for two.

(to share - sliced in the kitchen) **beef experience for two** **645**

a combination of 200g sirloin, 200g fillet, 400g pork loin spare ribs and two dry aged lamb loin chops served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for two.

(to share - sliced in the kitchen) **beef experience for four** **1290**

a combination of 400g sirloin, 300g fillet, 400g angus rib eye, 400g beef spare ribs and four oven roasted marrow bones served with our cattle baron bbq sauce, maldon salt, crispy fried onion rings and sauce and starch options for four.

(to share) **pork loin spare ribs for two** **580**

1,2kg pork loin spare ribs grilled and basted to perfection and served with starch options for two.

(to share) **pork loin spare ribs and chicken wings for two** **575**

800g pork loin spare ribs grilled and basted to perfection and flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce and served with starch options for two.

some add-on options to choose from to enhance the sharing experience.

Add to the Experience

(200g) sirloin "plankie" style	170	*(2 x bones)* roasted marrow bones	55
(220g) lamb loin chops	140	braai broodjie	52
(400g) beef ribs	140	*(250g)* boerewors	85
(400g) pork loin ribs	160	bbq chicken wings	98


EST. 2014
DRY AGER
SUPERIOR BEEF
Dry-Aged
T-Bone Steak

Meat on the Bone

Meat derives most of its flavour from the bone. Consequently, grilling a cut of meat on the bone is best practice for foregrounding a cut's inherent flavour.

We purchase our beef from local farmers, sourcing only the best quality carcasses to ensure the best cuts for our diners. All our blocks are sealed with beef fatover a couple of days to secure the right amount of encasement and then dry-aged, for periods of 42 to 60 days to provide a flavourful taste profile but also a melt in your mouth experience. We hope you enjoy the quality and passion we put into our beef.

(all cuts are subject to availability or subject to ageing. grass-fed and wagyu cuts available on request)

dry-aged fillet on the bone *350g* **350**
served with marrow bones.

dry-aged t-bone *600g* **419**
served with marrow bones.

(the porterhouse steak) **dry-aged t-bone** *800g* **600**
served with marrow bones.

dry-aged sirloin on the bone *600g* **350**
served with marrow bones.

(dry-aged côte da boeuf - bone in rib eye steak) **the kings cut** *600g* **590**
served with marrow bones.

dry-aged tomahawk wingrib *1kg* **650**
served with marrow bones.

beef spare ribs *800g* **349**

pork loin spare ribs *500g* **298**

pork loin spare ribs *800g* **398**

dry-aged lamb loin chops *440g* **339**
tender flame-grilled dry-aged lamb loin chops served with a choice of one of our ***speciality compound butters****.*

lamb shank *450g* **320**
large hind quarter shank oven grilled with rosemary red wine jus, served with fresh mediterranean vegetables on mash.

lamb rump *450g* **345**
dry aged lamb rump, oven baked in our lamb rub, then finished off on the grill, served with a choice of ***speciality compound butters****.*

our steaks are basted with our famous BBQ sauce. If you wish to taste the beef on it's own, please mention that you want it without our BBQ sauce.

our main course dishes are served with a complimentary choice of steakhouse cut fries, sweet potato fries, potato wedges, baby potatoes, mash, savoury rice, fresh garden salad, roasted mediterranean vegetables or our famous creamed spinach and butternut.


Our Famous Chateaubriand

Our House Specialities

the chateaubriand	*200g*	**309**
our signature fillet steak flambéed with brandy & served with mushroom sauce and our cattle baron béarnaise sauce.	*300g*	**389**
whiskey sauce fillet	*200g*	**309**
fillet topped with our creamy braised shallot and johnnie walker whiskey sauce.	*300g*	**389**
blackened pepper fillet	*200g*	**309**
fillet coated with crushed black peppercorns, grilled and flambéed with brandy, gently simmered in a creamy pepper madagascar sauce.	*300g*	**389**
compound buttered fillet	*200g*	**309**
served with a choice of habanero chilli & fresh garlic butter, or fresh garlic butter or fresh herb butter or marrow bone butter.	*300g*	**389**
argentinian fillet	*200g*	**309**
topped with a chimichurri sauce "sauce of coriander, garlic, onion, flat leaf parsley, chilli & olive oil."	*300g*	**389**
fillet rossini	*200g*	**309**
topped with our creamy chicken livers peri-peri.	*300g*	**389**
sautéed mushroom fillet	*200g*	**309**
served on deep-fried rosti, topped with sautéed garlic butter mushrooms.	*300g*	**389**
"carpetbagger" - stuffed fillet	*300g*	**398**
stuffed with hickory smoked mussels & cheddar cheese ***OR*** *stuffed with crispy bacon, feta cheese & peppadews™* ***OR*** *stuffed with chorizo, camembert & figs.*		
fillet a la maison	*300g*	**270**
beef fillet medallions grilled medium pink, layered with feta cheese, peppadews™ and drizzled with a compound herb butter.		
cheddamelt fillet schnitzel	*300g*	**230**
fillet medallions lightly seasoned and crumbed, oven baked to a medium pink then topped with slices of matured cheddar cheese and champignon sauce.		
sirloin nevada	*300g*	**329**
sirloin topped with grilled bacon, avocado (seasonal), camembert & toasted onions.		
garlic rump or sirloin	*300g*	**305**
rump or angus sirloin generously topped with a portion of garlic butter & freshly chopped garlic.		
sirloin champignon	*300g*	**305**
sirloin topped with a rich and creamy champignon sauce.		
blue cheese, fig & bacon sirloin	*300g*	**329**
sirloin topped with blue cheese shavings, fig preserve & grilled bacon.		
texas manor sirloin	*300g*	**329**
sirloin topped with habanero salsa, jalapeño and cheddar cheese, then gratinéed.		
pork belly	*400g*	**298**
roasted succulent pork belly served with mash, ripe fig preserve and reduced pork jus.		



Baked King Prawns

Chicken

crumbed chicken schnitzel & sauce 179
chicken breasts, crumbed & deep-fried. served with a choice of sauce.

chicken & mushroom risotto 200
rich and creamy risotto with braised brown mushrooms, grilled chicken strips, finished with grated grana padano.

(not too hot) **spicy chicken stack** 189
crumbed chicken breasts deep-fried layered with napolitana and cheese sauce, jalapeños, homemade chorizo, topped with grated grana padano.

chicken bacamberry 189
chicken breasts grilled and topped with bacon, camembert, toasted onions & served on a cranberry coulis.

chicken parmesan 189
crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, grated grana padano and toasted onions

chicken wings 195
flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce.

(filling options) **oven roasted chicken cordon bleu** 230
bacon, cheddar cheese, mozzarella cheese and herb butter ***OR*** *chorizo, mozzarella cheese, camembert & figs.*

Seafood

deep-fried or grilled hake 179
lightly seasoned, dipped in our secret batter and deep-fried or grilled in olive oil and lemon.

calamari steak strips 179
soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.

calamari tubes & prawn risotto 270
patagonian tubes, tentacles and prawns pan-fried in a lemon and garlic butter served on a parmesan rissoto.

seafood combo 295
king prawns, grilled in paprika butter, deep-fried calamari steak strips served with a choice of peri-peri sauce, garlic butter or lemon butter sauce.

add: *mussels pan-fried in a creamy garlic and white wine sauce* 59 | ***add:*** *deep-fried hake* 85

(subject to availability) *220g* **norwegian salmon** 275
pan seared and oven finished norwegian salmon brushed with a teriyaki glaze, served with a lemon veloute sauce.

(subject to availability) *400g* **whole baby kingklip** 300
oven roasted and served with garlic butter or lemon butter sauce.

(to share) **ocean platter for two** 625
a combination of deep-fried or grilled hake, calamari steak strips, creamy garlic & white wine mussels and 6 king prawns, grilled in paprika butter, served with tartar sauce, lemon or garlic butter and starch options for two.

baked king prawns 329
king prawns oven roasted in paprika butter, served with a choice of garlic butter, lemon butter or peri-peri sauce.

THURSDAY NIGHTS

20% DISCOUNT on any desserts.



*** indicates cream alternative used.***

Desserts

ice-cream & BAR·ONE® sauce 79

malva pudding 85
*a traditional favourite, served with custard and *cream or ice-cream.*

chocolate mousse 79
*divinely decadent white and dark chocolate mousse served with a choice of *cream or ice-cream.*

crème brûlée 85
a classic crème anglaise topped with a crunchy crust of caramelized sugar.

apple crumble 85
*freshly baked - worth the wait, served hot with a choice of *cream or ice-cream.*

chocolate fondant 89
*a molten chocolate cake with a crispy exterior and runny chocolate centre served with a choice of *cream or ice-cream.*

(nut allergy) **belgian waffle & chocolate brownie** 105
*delightful combination of belgian waffle & chocolate brownie pieces served with *cream or ice-cream, smothered in maple syrup.*

baked cheesecake 110
*served with *cream or ice-cream.*

(nut allergy) **chocolate peanut butter tart** 105
*soft chocolate ganache tartlet filled with peanut butter and served with a choice of *cream or ice-cream.*

cheese board for one 145
a selection of localy sourced soft and hard cheeses served with artisanal crackers and sweet accompaniments.

Speciality Coffees and Dom Pedros

kahlúa, amarula, cape velvet, peppermint, frangelico, jameson irish whiskey, or amaretto.

single coffee 75

double coffee 85

single dom pedro 75

double dom pedro 85

add: *to any dom pedro.* **FERRERO ROCHER ®** 40


BODORE
ROASTERS

TERBODORE
COFFEE ROASTERS

Hot Beverages | Soft Drinks and Mixers

** decaf options available*

		americano	38
		cortado	38
		cappuccino	42
		café latté	45
		chai latté	48
single espresso	35	double espresso	42
		red cappuccino	42
		tea- rooibos or five roses	32
		hot chocolate	49

soft drinks & mixers

tonic water, pink tonic water, lemonade, dry lemon, ginger ale 200ml 34
coca-cola, crème soda, fanta orange, sprite 300ml 38

reduced sugar soft drinks & mixers

coke no sugar-lite taste, tonic zero, soda water 200ml 32
coke no sugar, sprite zero 300ml 38

red bull 48

watermelon red bull 48

appletiser / grapetiser 48

BOS iced tea 42

cordials 45
passion fruit, lime, kola tonic.

fruit juices 48

milkshakes 49
strawberry, chocolate or vanilla.
BAR · ONE® | FERRERO ROCHER ® | PEANUT BUTTER | CHOCOLATE BROWNIE | OREO 69

ice coffee 58

la vie mineral water 58
still or sparkling 750ml.

rock shandy 48
soda water, lemonade & bitters.

steel works 48
ginger ale, soda water, kola tonic & bitters.


Peanut Butter Milkshake

Kids Meals

junior steak & fries 125
150g sliced grilled sirloin cooked medium well.

junior burger & fries 79
choice of 150g beef or chicken (grilled or crumbed).

junior cheese burger & fries 85
choice of 150g beef or chicken (grilled or crumbed) topped with a cheddar cheese slice.

junior chicken strips & fries 69

junior calamari steak strips & fries 75

junior pork spare ribs & fries 159

Kids Desserts

junior ice-cream & BAR·ONE® sauce 49

junior belgian waffle, ice-cream & BAR·ONE® sauce 75

junior milkshakes
strawberry, chocolate, vanilla 35
PEANUT BUTTER, OREO, BROWNIE or BAR · ONE® 45

mix-o-treat
exclusive to the cattle baron. you choose the number of scoops and we provide the kit.
chocolate and strawberry sauce, jelly babies, smarties, marshmallows & mint chocolate.
single scoop 55
double scoop 65
triple scoop 69