

Cattle BaronTM

Grill & Bistro[®] established 1987
www.cattlebaronpaarl.co.za

Cattle Baron Grill and Bistro Paarl is tucked away in the historic town of Paarl, within the Pontac Manor Hotel Estate, in the heart of the Cape Winelands. Surrounded by majestic oak trees and manicured gardens. Cattle Baron Paarl encompasses a modern and relaxed dining ambience with a menu featuring popular Cattle Baron favourites, with some new innovations added to our culinary traditions.

Our menu features many dining favourites however we are most renowned for our mouth-watering steaks. The secret of our success lies in the preparation and maturation of our meat. We choose to hand select our beef, dry-ageing it in our own environment, ensuring our steaks are consistently juicy, tender and full of flavour. Be sure to take a stroll to our open butchery, where all our selections are on display for you to choose your next cut from.

Our 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 seasoning salt and basting sauce are designed to bring out the natural flavours of our steaks. We buy the highest quality ingredients, use a timeless recipe and grill our steaks flawlessly everytime offering the ultimate steak experience.

We pride ourselves in offering our customers exceptional quality, value for money and unsurpassed standards of service in relaxed surroundings. Our wine list offers the very best local wine selections but if your favourite bottle is not on our list, you are welcome to bring your own because another Cattle Baron claim to fame is our *NO CORKAGE FEE policy. (*Terms & Conditions Apply)

We have made some of our house favourites available in form of DIY Cooking kits that anyone can enjoy, cooking with the assistance of online tutorials and making Cattle Baron available in your homes, so do yourself a favour. Go visit our online webpage and butchery at www.cattlebaronpaarl.co.za and see the wide selection of cuts and products we have available for you to order to enjoy.

So, whether you visit for lunch, dinner or a private function, the Cattle Baron is the perfect venue to relax, unwind and enjoy dining excellence.





www.cattlebaronpaarl.co.za

Chalmar Wingrib Tomahawk Steak



Our Menu

STEAK GRILLING GUIDELINES AND POLICY:

BLEU/RARE:
Brown seared crust with red centre.



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



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



MEDIUM WELL:
Outside dark brown, centre cooked thoroughly.



WELL DONE:
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 chips, sweet potato chips, 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.



A top-down view of a white plate featuring a panko-breaded prawn cocktail. The prawn is garnished with fresh green herbs, a slice of lime, and cucumber. The plate is decorated with a thick, orange-colored sauce swirl. The background is a light-colored, textured surface.

WEDNESDAY & THURSDAY NIGHTS

20% DISCOUNT
on any starters and desserts.

*Panko Prawn
& Avocado Cocktail*

Starters

- (serves 3-4)* **starter platter for the table** 225
a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy asian style bbq buffalo wings.
- oven baked snails** 95
baked in garlic compound butter or creamy garlic sauce.
- baked in garlic compound butter, topped with creamy garlic sauce & gratinéed with blue cheese shavings.* 105
- chicken livers peri-peri** 90
pan-fried in a rich and creamy napolitana and peri-peri sauce. served with freshly baked bread.
- chicken wings** 89
flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce.
- crumbed mushrooms** 85
V *crumbed button mushrooms served with our home-made tartar sauce.*
- stuffed mushrooms** 90
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** 89
oven roasted and served with onion rings and croûtes.
- calamari steak strips** 90
soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.
- mussels** 110
local half shell black mussels poached in sauvignon blanc, finished with a delicate garlic and cream sauce. served with baked bread.
- full wheel camembert** 110
V *soft and creamy full wheel camembert crumbed & deep-fried. served with sweet preserved figs and crunchy caramelized walnuts.*
- calamari tubes** 120
patagonian tubes and tentacles grilled in a lemon butter, served on parmesan risoto.
- steak tartare** 120
a gourmet classic, finely chopped tender chalmar sirloin, mixed with egg yolk, capers, onion, gherkins, parsley and maldon salt. served with croûtes.
- venison carpaccio** 120
thinly sliced smoked venison, drizzled with rocket & walnut pesto. topped with grated grana padano & crème fraîche.
- panko prawn & avocado cocktail** 125
panko crumbed prawns with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce.
- (subject to availability)* **skaapstertjies** 125
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 45

V a variety of mixed greens, cucumber, tomato, red onion, red cabbage & spring onions.

add: feta & olives 25 | (seasonal) add: avocado 25 | add: chopped chilli 15

traditional greek 105

V chunky cucumber, tomato, red onion, peppers and black calamata olives with pepper crusted feta.

caprese 120

V colourful heirloom tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket & walnut pesto.

(seasonal) **add: avocado 25**

beetroot, roasted butternut & feta salad 105

V baby beetroot, roasted butternut, feta cheese, pumpkin seeds, rocket and mixed greens topped with toasted onions and balsamic reduction.

add: chicken 35 | (seasonal) add: avocado 25

“the house” chicken & avocado salad 135

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 165

perfectly seared sirloin, roquefort cheese, preserve figs and toasted onions served on a variety of mixed greens.

V Vegetarian

veggie burger 155

veggie based patty served on a fresh brioche bun with lettuce, tomato, gherkins. served with a choice of starch. (no burger mayo).

vegetable stack 155

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.

gnocchi 165

potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano.

mushroom risotto 165

rich and creamy risotto with braised brown mushrooms, pan-fried mediterranean vegetables, finished with grated grana padano and pumpkin seeds.

crêpes florentine 175

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

NEW



MONDAY BURGER NIGHT

50% DISCOUNT
on any of our burger selections.

(Excluding our Veggie Burger and Wagu Burger)

Take aways also welcome.

Our Monday Night tradition marks it's 10 th 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 a 160g chicken breast to any burger 40**
- add a 180g forequarter beef patty to any burger 50**
- to substitute a patty for a wagyu beef patty - add 55**

regular burger 135

thin lizzie 165
portabello mushroom bun, avocado (seasonal) & cheddar cheese.

cheese burger 145
topped with cheddar cheese.

buddy bolden burger 160
topped with grilled bacon and fried egg.

louisiana burger 160
topped with grilled bacon and cheddar cheese.

kid ory's burger 165
topped with grilled bacon, cheddar cheese and avocado (seasonal).

texas manor burger 165
topped with habanero salsa, jalapenos and cheddar cheese.

nevada burger 175
topped with grilled bacon, avocado (seasonal), camembert & toasted onions.

blue cheese, fig & bacon burger 175
topped with blue cheese shavings, fig preserve & grilled bacon.

two fisted jackson burger 210
double burger, topped with double grilled bacon and double cheddar cheese.



veggie burger 155
veggie based patty (no burger mayo).

the steakhouse burger 195
180g fillet steak cubes marinated in a whiskey bbq sauce topped with caramelised onion, cheddar cheese and deep-fried onion rings.



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 Filet Steak

Classic Steaks and Grills



fillet		200g 220	300g 275
angus rib eye			350g 285
chalmar rump		300g 220	400g 270
chalmar sirloin	200g 180	300g 220	400g 270
chalmar lamb rump			600g 340
			400g 310



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 chips, sweet potato chips, 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 45
coated with crushed black peppercorns, grilled & flambéed with brandy and served with a creamy pepper madagascar sauce on the side.

convert any of our cuts to surf & turf 45
add deep-fried calamari steak strips served with tartar sauce.

add: oven roasted marrow bones 50
seasoned and oven roasted, then served on-top of your beef.

Tasty Additions

creamed spinach and butternut	30
mediterranean veg	40
steakhouse cut chips	40
sweet potato chips	45
pumpkin fritters	45
braai broodjie	45
deep-fried onion rings	45
grilled mushrooms	70

Speciality Sauces & Butters

<i>cattle baron béarnaise sauce, champignon sauce,</i>	45
<i>chimichurri (argentinian sauce), blue cheese sauce,</i>	
<i>biltong & cheese sauce.</i>	
<i>mushroom sauce, green peppercorn madagascar sauce,</i>	40
<i>cheese sauce, creamy garlic sauce, monkey gland sauce</i>	
<i>peri-peri sauce, sliced jalapeños, chopped chillies,</i>	30
<i>habanero paste</i>	
<i>garlic butter, habanero chilli & garlic butter, fresh herb butter</i>	45



T-Bone Steak to Share

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

<i>(to share)</i> chateaubriand for two 500g	495		<i>(to share)</i> chateaubriand for four 1kg	865
<i>our signature fillet steak flambéed with brandy & served with mushroom sauces, cattle baron béarnaise sauces and starch options for two or four.</i>				
<i>(to share - sliced in the kitchen)</i> t-bone steak for two 800g	570			
<i>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.</i>				
<i>(to share - sliced in the kitchen)</i> chalmar beef picanha 700g	600			
<i>a 700g dry aged brazilian favourite, roasted and grilled, oven roasted marrow bones, crispy fried onion rings and sauce and starch options for two.</i>				
<i>(to share)</i> beef experience for two	525			
<i>a combination of 200g chalmar sirloin, 200g fillet, 400g pork loin spare ribs and two dry aged lamb loin chops served with our cattle baron béarnaise sauce, whole grain mustard, chimichurri sauce, crispy fried onion rings and starch options for two.</i>				
<i>(to share)</i> beef experience for four	1120			
<i>a combination of 400g chalmar 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.</i>				
<i>(to share)</i> pork loin spare ribs for two	495			
<i>1,2kg pork loin spare ribs grilled and basted to perfection and served with starch options for two.</i>				
<i>(to share)</i> pork loin spare ribs and chicken wings for two	510			
<i>1,2kg 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.</i>				

Take it Home



cattle baron basting sauce 5lt	250	garlic butter 250g	75
cattle baron basting sauce 750ml	70	herb butter 250g	75
cattle baron seasoning salt 100g	45	habanero and garlic butter 250g	75
chimichurri sauce 500g	175	bottled habanero paste 130g	80
burger mayo 375ml	55	chopped chillies 260g	95

VISIT OUR EXCLUSIVE ONLINE BUTCHERY & DELI

visit us on www.shop.cattlebaronpaarl.co.za



*Dry Aged Free Range
Angus T-Bone*

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 fat over 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.

Once our blocks are aged to perfection we take hours to clean and prepare them for you to enjoy. We hope you enjoy the quality and passion we put into our beef.

(all cuts are subject to availability or subject to ageing)

dry aged t-bone 600g 325

dry aged t-bone 800g 450

dry aged sirloin on the bone 600g 280

dry aged prime rib 600g 295

(dry aged rib eye on the bone served on a hot himalayan salt block) the kings cut 600g 480

dry aged chalmar wingrib tomahawk 1kg 510

free range angus rump 300g 265

dry aged free range angus t-bone 600g 350

dry aged free range angus sirloin on the bone 600g 320

 beef spare ribs 600g 295

pork loin spare ribs 500g 270

pork loin spare ribs 800g 375

dry aged lamb loin chops 440g 285

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

dry aged rack of lamb 440g 300

oven roasted rack of lamb sealed with our lamb rub, served on mash, fresh mediterranean vegetables, pumpkin fritters and braised onion and lamb jus.

lamb shank 450g 295

oven grilled with rosemary red wine jus, served with fresh mediterranean vegetables on mash.

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 chips, sweet potato chips, 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

chateaubriand	200g 255	300g 315
<i>our signature fillet steak flambéed with brandy & served with mushroom sauce and our cattle baron béarnaise sauce.</i>		
pepper fillet madagascar	200g 250	300g 310
<i>fillet topped with our creamy green pepper madagascar sauce.</i>		
blackened pepper fillet	200g 255	300g 315
<i>fillet coated with crushed black peppercorns, grilled and flambéed with brandy, gently simmered in a creamy pepper madagascar sauce.</i>		
compound buttered fillet	200g 255	300g 315
<i>served with a generous portion choice of habanero chilli & garlic compound butter, or garlic compound butter or herb compound butter.</i>		
argentinian fillet	200g 260	300g 315
<i>topped with a chimichurri sauce "sauce of coriander, garlic, onion, flat leaf parsley, chilli & olive oil."</i>		
fillet rossini	200g 260	300g 315
<i>topped with our creamy chicken livers peri-peri.</i>		
sautéed mushroom fillet	200g 260	300g 315
<i>served on deep-fried rosti, topped with sautéed garlic butter mushrooms.</i>		
carpetbagger	300g	320
<i>fillet stuffed with hickory smoked mussels & cheddar cheese OR stuffed with crispy bacon, feta cheese & peppadews™ OR stuffed with chorizo, camembert & figs.</i>		
sirloin nevada	300g	275
<i>chalmar sirloin topped with grilled bacon, avocado (seasonal), camembert & toasted onions.</i>		
garlic rump or sirloin	300g	255
<i>chalmar rump or chalmar sirloin generously topped with a portion of garlic butter & freshly chopped garlic.</i>		
sirloin champignon	300g	260
<i>chalmar sirloin topped with a rich and creamy champignon sauce.</i>		
blue cheese, fig & bacon sirloin	300g	270
<i>chalmar sirloin topped with blue cheese shavings, fig preserve & grilled bacon.</i>		
texas manor sirloin	300g	270
<i>chalmar sirloin topped with habanero salsa, jalapeño and cheddar cheese, then gratinéed.</i>		
pork belly	500g	280
<i>roasted succulent pork belly served with mash, ripe fig preserve and reduced pork jus.</i>		

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



Baked King Prawns

Chicken

- (not too hot)* **spicy chicken stack** 175
crumbed chicken breasts deep-fried layered with napolitana and cheese sauce, jalapeños, homemade chorizo, topped with grated grana padano.
- crumbed chicken schnitzel** 169
chicken breasts, crumbed & deep-fried. served with a choice of sauce.
- chicken bacamberry** 175
chicken breasts grilled and topped with bacon, camembert, toasted onions & served on a cranberry coulis.
- chicken parmesan** 175
crumbed chicken breasts deep-fried, covered in cheese sauce then layered with bacon, grated grana padano and toasted onions.
- (come hungry)* **oven roasted chicken cordon bleu** 190
bacon and cheese encased in an envelope of lightly crumbed chicken breasts.
- (flame grilled or panko crumbed)* **chicken wings** 190
*flame-grilled chicken wings dunked in a spicy asian style habanero chilli and bbq sauce or **panko crumbed served with a sweet chilli mayo.***

Seafood

- deep-fried hake** 165
lightly seasoned, dipped in our secret batter and deep-fried.
- calamari steak strips** 165
soft & tender calamari steak strips, deep-fried to golden hue and served with tartar sauce.
- calamari tubes** 230
patagonian tubes and tentacles pan-fried in a lemon butter served on a parmesan risotto.
- seafood pan** 255
deep-fried panko crumbed prawns and calamari steak strips served with a choice of peri-peri sauce, garlic compound butter or lemon butter sauce.
- add:** *mussels pan-fried in a creamy garlic and white wine sauce* 49
- (subject to availability)* **kingklip thermidor** 290
oven roasted fillet of kingklip covered in a thermidor sauce of garlic, mushrooms and prawns. finished with grated grana padano and grilled lemon.
- (subject to availability)* **400g whole baby kingklip** 290
oven roasted and served with garlic butter or lemon butter sauce.
- (to share)* **ocean pan for two** 425
a combination of deep-fried hake goujons, calamari steak strips, creamy garlic & white wine mussels and 6 panko crumbed prawns, served with tartar sauce, lemon or garlic butter and starch options for two.
- baked king prawns** 300
king prawns oven roasted in paprika butter, served with a medley of garlic butter, lemon butter and peri-peri sauce.



Crème Caramel

ice-cream & BAR·ONE® sauce 70

malva pudding 75

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

chocolate mousse 70

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



crème caramel 70

a smooth custard texture with a sweet, slightly sticky caramel layer on top.

crème brûlée 75

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

apple crumble 75

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

chocolate fondant 80

*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** 85

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

baked cheesecake 89

*served with *cream or ice-cream.*



(nut allergy) **chocolate peanut butter tart** 90

*soft chocolate ganache tartlet filled with peanut butter and served with a choice of *cream or ice-cream.*

Speciality Coffees and Dom Pedros

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

single coffee 65

double coffee 80

single dom pedro 65

double dom pedro 80

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



Hot Beverages | Soft Drinks and Mixers



** decaf options available*

	americano	34
	cortado	36
	cappuccino	38
	café latté	40
	chai latté	42
single espresso	30	
	double espresso	36
	red cappuccino	38
	tea- rooibos or five roses	32
	hot chocolate	45

soft drinks & mixers

<i>tonic water, pink tonic water, lemonade, dry lemon, ginger ale</i>	200ml	30
<i>coca-cola, crème soda, fanta orange, sprite</i>	300ml	34

reduced sugar soft drinks & mixers

<i>coke no sugar-lite taste, tonic zero, soda water</i>	200ml	30
<i>coke no sugar, sprite zero</i>	300ml	34

red bull 46

appletiser / grapetiser 42

BOS iced tea 36

tomato cocktail 34

cordials 36

passion fruit, lime, kola tonic.

fruit juices 40

milkshakes 44

strawberry, chocolate or vanilla.

BAR · ONE® | FERRERO ROCHER® | PEANUT BUTTER | CHOCOLATE BROWNIE | OREO 60

ice coffee 46

verve mineral water 50

still or sparkling 750ml.

rock shandy 42

soda water, lemonade & bitters.

steel works 42

ginger ale, soda water, kola tonic & bitters.



Peanut Butter Milkshake

Kids Meals

junior steak & chips 75

150g sliced grilled sirloin cooked medium well

junior burger & chips 65

choice of beef or chicken (grilled or crumbed).

junior cheese burger & chips 70

choice of beef or chicken (grilled or crumbed) topped with a cheddar cheese slice.

junior chicken strips & chips 55

junior calamari steak strips & chips 60

junior pork spare ribs & chips 145

Kids Desserts

junior ice-cream & BAR·ONE[®] sauce 45

junior belgian waffle, ice-cream & BAR·ONE[®] sauce 65

junior milkshakes 30

strawberry, chocolate, vanilla, PEANUT BUTTER, OREO, BROWNIE or BAR · ONE[®]

soda float 39

a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange.

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 45

double scoop 50

triple scoop 55