

EST **CB** 1987  
**Cattle Baron**<sup>TM</sup>  
*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.





## STARTERS

vegetarian friendly

<b>starter platter</b> (Serves 3-4)	<b>225</b>
<i>a combination of our signature stuffed mushrooms, deep-fried calamari steak strips with tartar sauce and spicy, Asian style BBQ buffalo wings</i>	
<b>marrow bones</b>	<b>89</b>
<i>roasted marrow bones lightly drizzled with herb butter and grana padano shavings</i>	
<b>buffalo wings</b>	<b>89</b>
<i>dunked in a spicy, Asian style habanero chilli and BBQ sauce</i>	
<b>chicken livers peri-peri</b>	<b>90</b>
<i>pan-fried in a creamy napolitana and peri-peri sauce</i>	
<b>camembert</b>	<b>90</b>
<i>crumbed camembert with syrupy preserved figs and crunchy, caramelized walnuts</i>	
<b>crumbed broccolini</b>	<b>85</b>
<i>panko crumbed tenderstem broccoli served with a choice of cheese sauce or blue cheese sauce</i>	
<b>crumbed mushrooms</b>	<b>85</b>
<i>served with our home-made tartar sauce</i>	
<b>stuffed mushrooms</b>	<b>90</b>
<i>filled with a delicate mixture of cheddar, parsley, garlic, crumbs and sherry, served with our home-made tartar sauce</i>	
<b>baked snails</b>	<b>95</b>
<i>a choice of garlic compound butter, creamy garlic sauce or blue cheese sauce</i>	
<b>calamari steak strips</b>	<b>90</b>
<i>lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>	
<b>mussels</b>	<b>110</b>
<i>poached in sauvignon blanc, finished with a delicate garlic and cream sauce</i>	
<b>panko prawn &amp; avocado cocktail</b>	<b>125</b>
<i>3 panko crumbed prawns (deshelled) with fresh sliced avocado (seasonal) and cucumber ribbons, dressed with our in-house marie rose sauce</i>	
<b>steak tartare</b>	<b>98</b>
<i>a gourmet classic, finely chopped tender raw beef fillet combined with a mixture of onions, gherkins and parsley, topped with an egg yolk</i>	
<b>venison carpaccio</b>	<b>120</b>
<i>thinly sliced, smoked venison on a layer of crème fraîche, garnished with rocket leaves, drizzled with a rocket &amp; walnut pesto and grated grana padano</i>	



## SALADS & VEGETARIAN

<b>garden</b>	<b>side 45   full 89</b>
<i>mixed greens, cucumber, tomato, red onion, red cabbage and spring onions</i>	
<b>add: feta &amp; olives</b>	<b>35</b>
<b>add: avocado (seasonal)</b>	<b>35</b>
<b>traditional greek</b>	<b>105</b>
<i>cucumber, tomato, red onion, peppers and black kalamata olives with pepper crusted feta</i>	
<b>beetroot &amp; butternut</b>	<b>105</b>
<i>marinated baby beets, roasted butternut chunks and feta on a bed of greens, garnished with pumpkin seeds and crunchy toasted onions</i>	
<i>vegan: remove feta</i>	
<b>add: avocado (seasonal)</b>	<b>35</b>
<b>caprese</b>	<b>120</b>
<i>exotic tomatoes, buffalo mozzarella and basil leaves, drizzled with rocket &amp; walnut pesto</i>	
<b>green on green</b>	<b>115</b>
<i>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 &amp; black pepper crème fraîche</i>	
<i>vegan: remove crème fraîche</i>	
<b>add: grilled chicken</b>	<b>40</b>
<b>sesame chicken</b>	<b>135</b>
<i>grilled chicken strips coated in an Asian style glaze and sesame seeds, served on a bed of greens with fresh avocado (seasonal)</i>	
<b>add: sliced jalapeños</b>	<b>30</b>
<b>seared sirloin</b>	<b>165</b>
<i>perfectly seared sirloin on a bed of greens, topped with crumbled roquefort, syrupy preserved figs and crunchy toasted onions</i>	
<b>add: avocado (seasonal)</b>	<b>35</b>
<b>chicken style vegetarian burger</b>	<b>155</b>
<i>crumbed, "just like chicken" plant-based patty 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 starch</i>	
<b>topped with: sweet piquanté peppers, avocado (seasonal) and toasted onions or a choice of sauce</b>	
<b>gnocchi</b>	<b>165</b>
<i>Italian potato dumplings served in a thyme infused cream sauce with roasted butternut cubes and caramelized onions, finished with grated grana padano</i>	
<b>crêpes florentine</b>	<b>175</b>
<i>savoury crêpes filled with creamed spinach, feta and sliced mushrooms, topped with a tangy napolitana sauce and gratinéed with grana padano</i>	

Enjoy any of the above meals and add a 350ml Valpré still or sparkling mineral water for only R24





## 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, sherkins, caramelized onions, and our famous Cattle Baron burger mayo.

**substitute any burger for a wagyu beef patty | 40**

<b>extra patty</b> .....		<b>chicken 40   beef 45   wagyu 55</b>
regular .....	135	kid ory's .....
cheese .....	145	bacon, cheddar and avocado (seasonal)
cheddar slice .....		<b>texas manor</b> .....
mushroom .....	145	habanero salsa, pickled jalapeños and cheddar
mushroom sauce .....		<b>nevada</b> .....
champignon .....	145	bacon, avocado (seasonal), camembert and
cream-based champignon sauce .....		toasted onions
madagascar .....	145	<b>blue cheese</b> .....
green peppercorn madagascar sauce .....		bacon, preserved figs, blue cheese shavings
buddy bolden .....	160	and blue cheese sauce
bacon and a fried egg .....		<b>two fistden jackson</b> .....
louisiana .....	160	double patty, double bacon, double cheddar
bacon and cheddar .....		<b>steakhouse burger</b> .....
manhattan .....	160	100g fillet steak burger
caramelized pineapple and cheddar .....		topped with fried onion rings

Enjoy any of the above burgers and add a *Coca-Cola* or Coke No Sugar for only R24

**All main courses served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**

## EXTRAS

creamed spinach and cinnamon		deep-fried onion rings .....	45
infused butternut .....	30	roasted marrow bone .....	50
side chips .....	40	steamed greens .....	65
side garden salad .....	45	with a hint of garlic butter	
sliced jalapeños .....	30	grilled mushrooms .....	70
chopped chillies .....	30	crumbed broccolini .....	85
habanero salsa .....	30	with cheese sauce or blue cheese sauce	
habanero paste .....	30	crumbed mushrooms .....	85



## STEAK GRILLING GUIDELINES

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

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 (subject to availability) .....	300g	<b>220</b>		400g	<b>270</b>
sirloin .....	200g	<b>180</b>		300g	<b>220</b>
				400g	<b>270</b>
fillet .....	200g	<b>220</b>		300g	<b>275</b>
ribeye (off the bone) .....				400g	<b>315</b>

**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 WITH YOUR STEAK** .....
 **50** |

## STEAKS THAT MADE US FAMOUS

fillet madagascar .....	200g	<b>250</b>		300g	<b>310</b>
topped with our famous green peppercorn madagascar sauce					
chateaubriand .....	200g	<b>255</b>		300g	<b>315</b>
our signature fillet steak flambéed at the table with brandy, served with mushroom sauce and our Cattle Baron béarnaise sauce					
blackened pepper fillet .....	200g	<b>255</b>		300g	<b>315</b>
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	<b>275</b>
topped with bacon, fresh avocado (seasonal), camembert slices and crunchy toasted onions					
carpetbagger .....				300g	<b>320</b>
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	<b>340</b>			
the connoisseur's steak - 600g sirloin					

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## MEAT ON THE BONE

pork loin spare ribs	500g	270		800g	375		for two:	1,2kg	495
beef spare ribs <i>(subject to availability)</i>				600g	295				
t-bone				600g	325				
sirloin on the bone				600g	280				
fillet on the bone				350g	285				
lamb loin chops				440g	285				
<b>ADD A COMPOUND BUTTER:</b> garlic or herb or habanero chilli & garlic					45				
<b>ADD A ROASTED MARROW BONE WITH YOUR STEAK</b>					50				

## OTHER FAVOURITES

*items marked with \* are not served with a choice of starch*

pork belly* <i>(off the bone)</i>					280				
<i>500g pork belly slow roasted and marinated in an aromatic Asian style reduction, served with mustard mash and cinnamon spiced apple compote</i>									
grilled steak cubes*					195				
<i>tender steak cubes grilled with chimichurri &amp; garlic butter, served on mashed potatoes</i>									
beef fillet schnitzel					195				
<i>crumbed beef fillet, pan-fried and served with a choice of sauce</i>									
traditional boerewors*					169				
<i>juicy boerewors flame-grilled with Cattle Baron BBQ basting, served with sautéed onions and mashed potatoes</i>									

## SAUCES & COMPOUND BUTTERS

<b>CLASSIC SAUCES</b>					40				
cheese   mushroom   green peppercorn madagascar									
creamy garlic   monkey gland   peri-peri									
<b>SPECIALITY SAUCES</b>					45				
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>					
<b>COMPOUND BUTTERS</b>					45				
garlic butter   herb butter   habanero chilli & garlic butter									



## HOUSE SPECIALITIES

sirloin champignon				300g	260				
<i>topped with a rich and creamy champignon sauce</i>									
garlic sirloin				300g	255				
<i>topped with garlic compound butter and chopped garlic</i>									
texas manor sirloin				300g	270				
<i>topped with spicy habanero salsa, pickled jalapeños and cheddar</i>									
blue cheese sirloin				300g	270				
<i>topped with blue cheese sauce, grilled bacon, preserved figs and blue cheese shavings</i>									
argentinian fillet				200g	260		300g	315	
<i>sliced fillet topped with an Argentinian style chimichurri salsa</i>									
fillet habanero				200g	255		300g	310	
<i>topped with a fiery habanero chilli and garlic compound butter</i>									
fillet rossini				200g	260		300g	315	
<i>topped with pan-fried chicken livers in a rich and creamy napolitana and peri-peri sauce</i>									
sautéed mushroom fillet				200g	260		300g	315	
<i>served on potato rosti, topped with mushrooms sautéed in a garlic compound butter</i>									

## TAKE IT HOME - CATTLE BARON PRODUCTS

Seasoning Salt 100g	45	Herb Vinaigrette 375ml	50
BBQ Meat Basting 375ml	55	Sweet Chilli Sauce 375ml	55
BBQ Meat Basting 750ml	75	Peri-Peri Sauce 375ml	50
Burger Mayo 375ml	55	Habanero Chillies 140g	85
Creamy Salad Sauce 375ml	55	Habanero Paste 140g	85



*Pork Loin Spare Ribs*

## MEALS TO SHARE

<b>chateaubriand</b> ..... <b>for two: 500g 495   for four: 1kg 865</b>
<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 or four choices of starch</i>
<b>meat board for two</b> ..... <b>495</b>
<i>200g fillet, 150g boerewors, 400g ribs (beef or pork) and two lamb loin chops presented on a platter with our Cattle Baron béarnaise sauce, chimichurri and mustard, served with two choices of starch</i>
<b>ribs &amp; wings for two</b> ..... <b>495</b>
<i>800g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce, served with two choices of starch</i>
<b>spare ribs for two</b> ..... <b>495</b>
<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>
<b>ocean platter for two</b> ..... <b>485</b>
<i>a combination of battered hake and fried calamari steak strips, 6 grilled prawns and creamy garlic &amp; white wine mussels presented on a platter with tartar sauce, served with two choices of lemon butter sauce, garlic compound butter or spicy peri-peri sauce, served with two choices of starch</i>
<b>spatchcock chicken for two (subject to availability)</b> ..... <b>235</b>
<i>whole spatchcock chicken grilled with our famous Cattle Baron sweet BBQ basting or peri-peri sauce, served with two choices of starch</i>

## COMBOS

<b>surf &amp; turf</b> ..... <b>255</b>
<i>200g sirloin and tender, deep-fried calamari steak strips with tartar sauce</i>
<b>ribs &amp; wings</b> ..... <b>285</b>
<i>400g BBQ pork loin spare ribs and buffalo wings generously coated in a spicy, Asian style habanero chilli and BBQ sauce</i>
<b>steak &amp; prawn</b> ..... <b>290</b>
<i>200g sirloin with 6 grilled prawns, served with a choice of lemon butter sauce, garlic compound butter, or spicy peri-peri sauce</i>
<b>seafood combo</b> ..... <b>255</b>
<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>
<b>add:</b> mussels poached in sauvignon blanc with a garlic and cream sauce ..... <b>49</b>



*Chicken Parmesan*

## CHICKEN

<b>spatchcock chicken (subject to availability)</b> ..... <b>half 165   whole 210</b>
<i>grilled with our famous Cattle Baron sweet BBQ basting or spicy peri-peri sauce</i>
<b>chicken schnitzel</b> ..... <b>159</b>
<i>succulent crumbed chicken breasts, deep-fried until crisp and golden, served with a choice of sauce</i>
<b>chicken &amp; pine</b> ..... <b>165</b>
<i>flame-grilled chicken breasts, lightly basted with Cattle Baron basting sauce, layered with caramelized pineapple and a generous dousing of cheese sauce</i>
<b>chicken bacamberry</b> ..... <b>175</b>
<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>
<b>chicken parmesan</b> ..... <b>175</b>
<i>crumbed and deep-fried chicken breasts, layered with cheese sauce, grilled bacon, grated grana padano and crunchy toasted onions</i>
<b>chicken cordon bleu</b> ..... <b>175</b>
<i>golden and crisp enveloped chicken breasts, filled with bacon and cheddar</i>

## SEAFOOD

<b>good 'ol fish &amp; chips</b> ..... <b>165</b>
<i>grilled with lemon butter sauce or battered and deep-fried, served with our tangy, home-made tartar sauce and minty peas</i>
<b>calamari steak strips</b> ..... <b>165</b>
<i>tender calamari steak strips, lightly seasoned and deep-fried, served with tartar sauce and a bright chimichurri salsa</i>
<b>seafood combo</b> ..... <b>255</b>
<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>
<b>add:</b> mussels poached in sauvignon blanc with a garlic and cream sauce ..... <b>49</b>
<b>whole baby kingklip (subject to availability)</b> ..... <b>285</b>
<i>served with a choice of lemon butter sauce or garlic compound butter</i>
<b>prawn platter</b> ..... <b>310</b>
<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 <i>creamy vanilla ice-cream served with the ultimate warmed chocolate BAR-ONE® sauce</i>	70
chocolate mousse <i>velvety, rich dark chocolate and kahlua whipped mousse with tart berry coulis, served with a choice of *cream or ice-cream</i>	70
chocolate fondant <i>decadent baked chocolate sponge cake with a molten chocolate centre, served with a choice of *cream or ice-cream</i>	75
malva pudding <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>	75
crème brûlée <i>a classic vanilla crème anglaise with a hint of frangelico and a crackling mantle of caramelized sugar</i>	75
apple crumble <i>freshly baked on order - cinnamon spiced apple crumble served hot with a choice of *cream or ice-cream</i>	75
baked cheesecake <i>buttered biscuit base with a rich and creamy New York baked cheesecake filling, served with a choice of *cream or ice-cream</i>	89
burfee ice-cream <i>premium infused ice-cream with colourful roasted almond slivers, served with an orange cointreau liqueur sauce</i>	89

\*indicates cream alternative used

## 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

speciality coffee	single 65   double 80
dom pedro	single 65   double 80
pom pedro with pomegranate liqueur	single 65   double 80
add: FERRERO ROCHER® to any dom pedro	39

## MILKSHAKES

vanilla   strawberry   chocolate   lime   bubblegum   coffee	44
BAR-ONE®   salted caramel   AERO® peppermint   turkish delight	54
FERRERO ROCHER®	69



## HOT BEVERAGES

americano (decaf available)	34
cappuccino (decaf available)	38
café latté (decaf available)	40
cortado	36
espresso	single 30   double 36
five roses / rooibos tea	32
hot chocolate	45

filter coffee, red cappuccino and chai latté available at selected stores only, please enquire with your waitron

## COLD BEVERAGES

soft drinks	200ml 30
<i>coca-cola, schweppes: grapefruit, lemonade, tonic water, pink tonic water, dry lemon, tonic water-no sugar, soda water</i>	
soft drinks	300ml 34
<i>sparletta crème soda, fanta orange, coke-light taste, ginger beer, coke-no sugar, sprite no sugar</i>	
BOS iced tea	36
blended iced coffee	55
red bull	46
appletiser / grapetiser	42
tomato cocktail	34
cordials	36
<i>lime, passion fruit, kola tonic - with lemonade or soda water</i>	
fruit juices	40
valpré still / sparkling mineral water	350ml   34 750ml   48
rock shandy	42
<i>bitters, schweppes soda water and lemonade</i>	
steelworks	42
<i>bitters, kola tonic, schweppes soda water and ginger beer</i>	
milkshakes	
vanilla   strawberry   chocolate   lime   bubblegum   coffee	44
BAR-ONE®   salted caramel   AERO® peppermint   turkish delight	54
FERRERO ROCHER®	69



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## CHILDREN'S MENU

12 years old and under

<b>junior burger</b> .....	<b>65</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty</i>	
<b>junior cheeseburger</b> .....	<b>70</b>
<i>choice of beef patty, a grilled or crumbed chicken breast or vegetarian patty topped with a slice of cheddar</i>	
<b>junior chicken strips</b> .....	<b>55</b>
<b>junior calamari steak strips</b> .....	<b>60</b>
<i>served with tartar sauce</i>	
<b>junior boerewors</b> .....	<b>60</b>
<b>junior pork loin spare ribs</b> .....	<b>145</b>

**All junior meals served with a choice of chips, savoury rice, baby potatoes, or our famous creamed spinach & cinnamon infused butternut**

**Enjoy any children's meal with a cold beverage listed below for only R24**  
*sparletta crème soda / fanta orange / cappy still orange*

## CHILDREN'S DESSERTS

<b>junior ice-cream &amp; BAR-ONE® sauce</b> .....	<b>45</b>
<i>vanilla ice-cream topped with the ultimate chocolate BAR-ONE® sauce</i>	
<b>mix-o-treat</b>	
<i>exclusive to Cattle Baron, choose the number of scoops and we provide the kit, a carousel of sauces and sweets</i>	
<i>single scoop</i> .....	<b>49</b>
<i>double scoop</i> .....	<b>55</b>
<i>triple scoop</i> .....	<b>59</b>
<b>junior milkshakes</b>	
<i>vanilla   strawberry   chocolate   lime   bubblegum</i> .....	<b>32</b>
<i>BAR-ONE®   salted caramel   AERO® mint   turkish delight</i> .....	<b>39</b>
<b>soda float</b> .....	<b>42</b>
<i>a single scoop of vanilla ice-cream with coca-cola, crème soda or fanta orange</i>	