

EST. 1993



STARTERS & SALADS



SALADS

All salads are tossed in a light vinaigrette dressing.

Parmesan & Avocado 75.⁰⁰

Mixed leaves, avo, cucumber, parmesan shavings, spring onions, radish & snap peas.

Greek 80.⁰⁰

Mixed leaves, tomatoes, feta, olives, cucumber and red onion.

Chicken 95.⁰⁰

Seasoned chicken breasts served with mixed leaves, sliced radish, cucumber, snap peas, toasted sunflower seeds, goats cheese and avo.

Halloumi 88.⁰⁰

Mixed leaves, tossed with grilled halloumi, exotic tomatoes, snap peas, cucumber, avo and pickled red onions.

Greek Quinoa 90.⁰⁰

Marinated rosa tomatoes, cucumber, olives, red onions, avo and baby leaf lettuce tossed with quinoa and served with a side of toasted pita and hummus.

Avo & Biltong 99.⁰⁰

Mixed leaves topped with sliced biltong, rosa tomatoes, feta, sliced radish, snap peas and avo.

Calamari Salad with Lime & Coriander Dressing 99.⁰⁰

Freshly grilled calamari tubes and squid heads, served on assorted salad greens with avocado, snap peas and feta, lightly dressed with a lime, coriander & chilli dressing.

Roasted Butternut & Asparagus 90.⁰⁰

Roasted butternut and asparagus served with crispy pancetta, roquette, baby herb leaves, snap peas, roasted pumpkin seeds and feta cheese.

Blue Salad 95.⁰⁰

Mixed leaves, rosa tomatoes, egg, red onions, croutons, crispy bacon, blue cheese and a blue cheese dressing.

STARTERS

Potato Skins 70.⁰⁰

Chicken Trinchado 90.⁰⁰

Strips of chicken breasts in a creamy peri-peri, garlic sauce with red and green peppers.

Soup of the Day 55.⁰⁰

Deep Fried Halloumi 80.⁰⁰

Stacked on garlic croute with roquette and drizzled with a sweet chilli sauce.

Beef Trinchado 87.⁰⁰

Cubes of beef in a Portuguese sauce of red wine, chilli and black olives.

Snails 75.⁰⁰

With a creamy garlic or creamy blue cheese sauce served with toasted ciabatta slices.

Chicken Livers 68.⁰⁰

In a creamy peri-peri sauce with garlic.

Calamari 95.⁰⁰

Grilled or crumbed, served in a garlic lemon butter or garlic peri-peri sauce or crumbed calamari rings served with tartare sauce.

Trio of Carpaccio 78.⁰⁰

Thin slices of beef, smoked springbok and kudu carpaccio drizzled with a blueberry compote garnished with parmesan shavings.

Mediterranean 85.⁰⁰

Sliced halloumi and chouriço pan-fried in butter and lemon juice, chopped chilli and whole cherry tomatoes with a hint of garlic served with a toasted Portuguese roll.

GRILLS & ESPETADAS



GRILLS & ESPETADAS

All meals from The Baron's grill are served with chips or a baked potato and fried onion rings (inclusive).

The Baron's Rump		
400g	180. ⁰⁰	
300g	150. ⁰⁰	
200g	138. ⁰⁰	
T-bone Steak 500g	170. ⁰⁰	
Pork Rib & Chicken Combo	175. ⁰⁰	
Half ribs served with a half lemon & herb or peri-peri chicken.		
Lamb Chops	160. ⁰⁰	
4 juicy lamb chops spiced and flame grilled served with a half grilled lemon.		
Beef Espatada 450g	187. ⁰⁰	
Cubes of rump, seasoned with a rub of crushed rock salt, cracked mustard seeds and black peppercorns, grilled to perfection and served on the skewer drizzled with garlic butter and fresh lemon.		
New York Sirloin		
300g		150. ⁰⁰
200g		138. ⁰⁰
Baron's Fillet 250g		SQ
Pork Spare Ribs		198. ⁰⁰
Liver and Onions		95. ⁰⁰
Strips of liver served with mashed potato, bacon and gravy.		
Spatchcock		130. ⁰⁰
Peri-peri or lemon and herb, served with chips.		
Chicken Espatada		160. ⁰⁰
Deboned thighs grilled with a sweet chilli basting drizzled with garlic butter.		

+ A STYLE

Cheese Slice Pepper	35. ⁰⁰	
Topped with a slice of melted cheese and creamy pepper sauce.		
Blue Cheese	35. ⁰⁰	
Slices of avo and crumbled blue cheese, topped with a rich creamy blue cheese sauce.		
Hillbilly	38. ⁰⁰	
Melted mozzarella and cheddar, topped with grilled bacon, avo and a fried egg.		
Rolls Royce	35. ⁰⁰	
A topping of avo, guacamole and crispy grilled bacon.		
Jalapeno		35. ⁰⁰
Stuffed with chopped capsicum, mushrooms, onion and jalapeno chillies then topped with a delicious jalapeno cheese sauce.		
Portuguese		35. ⁰⁰
Served in a bowl of Portuguese sauce, strong flavours of red wine, black olives, bay leaves and chilli, topped with a fried egg.		
Siciliana		35. ⁰⁰
Topped with a slice of mozzarella cheese and covered with The Baron's creamy mushroom sauce.		
Creamy Garlic, with Crispy Garlic		33. ⁰⁰
A rich and creamy sauce with subtle flavours of garlic with crispy garlic bits.		

SAUCES

Pepper | Cheese | Mushroom | Monkey Gland | Honey Mustard | Brandy Biltong
Creamy Crispy Garlic | Jalapeno | Madagascar Peppercorn | Creamy Blue Cheese

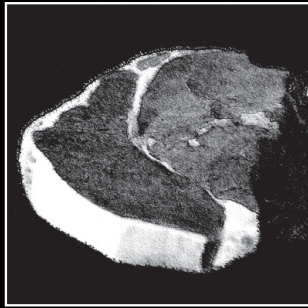
33.⁰⁰

STEAK CUTS



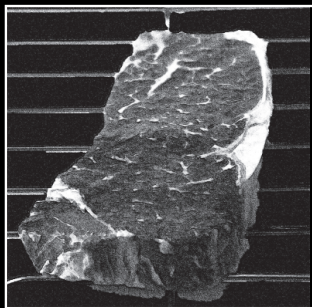
Only the best quality beef is served at the baron to guarantee the best flavour & experience.

All steak cuts are well matured to ensure tenderness for maximum enjoyment & are seasoned with either the Baron's famous basting or a mouth watering crusting of crushed rock salt, cracked mustard seeds & ground black peppercorns.



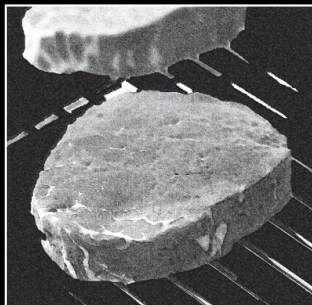
Baron's Rump

The true steak eaters steak. This cut comes from the backside and is well aged for extra tenderness. Rump is full of flavoursome juices & can be ordered with or without fat. We recommend with fat as the fat adds to the flavour & moisture of the steak.



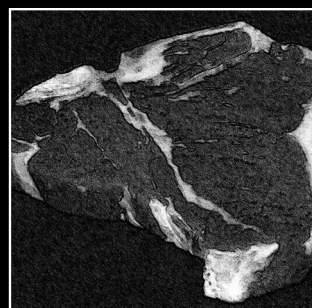
Baron's Sirloin

This favourite steak comes from the back and is also aged for extra tenderness. Sirloin is a more compact steak cut & tends to be more tender than rump. All sirloin cuts have fat but at your request we will remove it.



Baron's Fillet

An expensive cut but very soft & juicy. Fillet too comes from the back but on the underside of the sirloin & is protected by the rib cage. There is no need to age fillet & this gives it a subtle fresh flavour that cannot be compared. Best enjoyed plain, without sauce.



Baron's T-bone

The best of both worlds, on one side of the T-bone, you have your tender sirloin & on the other, the soft & subtle fillet. The T-bone is aged but for a shorter period & because it is grilled on the bone, it has a unique flavour. Definitely for the hungry.

BURGERS & PREGOS



BURGERS & PREGOS

All meals from The Baron's grill are served with chips or a baked potato and fried onion rings (inclusive).

Baron's Burger The Baron's traditional 200g pure beef burger, flame-grilled to juicy perfection.	85.00	Mushroom Burger Flame-grilled with a generous topping of a creamy, thick and tasty mushroom sauce.	95.00
Bacon and Cheese Burger Flame-grilled cheese burger, topped with two rashers of grilled bacon.	97.00	Cheese Slice Pepper Burger Flame-grilled cheese burger, topped with a creamy, beefy pepper sauce.	97.00
Gourmet Burger Beef burger mixed with chopped onion and fresh thyme flame-grilled and topped with caramelized red onion, sliced brie & a black mushroom sautéed with garlic butter.	99.00	Pepper Burger Flame-grilled and topped with a creamy, beefy pepper sauce.	95.00
Bacon, Cheese and Egg Burger The perfect 'brunch', melted cheese, rashers of bacon and a fried egg, perched on top of a juicy Baron beef burger.	98.00	Baron's Steak Roll 150g of aged sirloin flame-grilled to perfection.	108.00
Cheese Burger Flame-grilled cheese burger, topped with melted cheese.	90.00	Beef Prego Roll Served in a spicy prego sauce with crispy chips.	97.00
		Chicken Burger Served either peri-peri or lemon and herb	90.00
		Chicken Prego Roll Served in a creamy peri-peri sauce with crispy chips.	95.00

PLATTERS

Baron's Platter Mini beef and chicken shwarmas, halloumi, Austrian viennas and crumbed chicken strips served with peri-peri, sweet chilli, cheese sauces and chips. For two 170.00 For four 290.00	Seafood Munchies Crumbed calamari, squid heads and hake goujons served with The Baron's tartare sauce and chips. For two 160.00 For four 250.00
Slider Platter Mini Baron beef and chicken burgers, served with a choice of three sauces and chips. For two 160.00 For four 250.00	Prego Platter Mini Baron beef prego and chicken prego rolls, served with chips. For two 160.00 For four 250.00

FISH, CHICKEN & HOT POTS



FRESH FISH OF THE DAY

Fresh Fish of the Day

SQ

Fish and Chips

95.00

Deep-fried beer-battered hake.

Calamari

155.00

Grilled and served in a garlic lemon butter or garlic peri-peri sauce or crumbed calamari served with tartare sauce and rice.

Norwegian Salmon

SQ

Pan fried seared salmon served with a butternut purée, roast asparagus spears, cubed crisp potatoes, roast butternut and enoki mushrooms.

Hake Goujons

90.00

Strips of hake crumbed in seasoned breadcrumbs served with crispy chips and a tangy tartare sauce.

CHICKEN

Parmesan-Crusted Chicken Breasts

120.00

Served with a honey mustard sauce and a green side salad.

Club Sandwich

115.00

Grilled chicken breast, lettuce, bacon, tomato, onion, mozzarella, avo and mayonnaise served with chips.

Chicken Tikka Masala

95.00

This popular dish can now be enjoyed whilst Banting. Served with cauli-rice.

Spatchcock

130.00

Peri-peri or lemon and herb, served with chips.

Half Spatchcock

90.00

Peri-peri or lemon and herb, served with chips.

Chicken Espatada

160.00

Deboned thighs grilled with a sweet chilli basting drizzled with garlic butter.

HOT POTS

Oxtail

160.00

Braised oxtail in red wine and port with garlic, baby onions and carrots served with mashed potato.

Lamb Curry

170.00

Traditional Indian curry with sambals, served on the bone, accompanied with rice.

Pie of the Day

95.00

Served with chips.

PASTA

Wild Mushroom Pasta

105.00

Wild mushrooms sautéed in butter and olive oil with thyme, tossed with Linguine pasta and topped with parmesan shavings.

Prawn Aglio e Olio

120.00

Linguine with lemon, chilli and garlic olive oil tossed with pan fried prawns.

Roast Tomato & Roquette

96.00

Linguine with blistered rosa tomatoes, calamata olives and roquette in a roasted garlic and chilli olive oil sauce.

Cajun Chicken Pasta Bake

105.00

Grilled chicken strips in a creamy Cajun sauce with chopped chives and penne pasta topped with Emmentaler and Parmesan, served with a side salad.