

Date Night

R525 P/COUPLE

EVERY WEDNESDAY 6PM-9.30PM

Served with a complimentary bottle of Cattle Baron House Red or White Wine OR 300ml Stella Artois Draft OR soft drink of your choice

Choose between Starter & Main Course OR Main Course & Dessert

STARTERS

buffalo wings

flame grilled chicken wings, dunked in spicy, Asian style habanero & BBQ sauce

crumbed mushrooms (V)

served with our homeade tartar sauce

cheesy garlic roll (V)

served with our home-made tartar sauce

calamari steak strips

lightly seasoned and deep fried, served with tartar sauce & bright chimichurri salsa

traditional greek salad (V)

cucumber, tomato, red onion, peppers, black kalamata olives with pepper crusted feta

MAIN COURSE

sirloin 200g

grilled to perfection with Cattle Baron seasoning salt & BBQ basting sauce

rolled beef

thinly sliced beef rolled into medallions, grilled & served with a choice of sauce

blue cheese burger

choice of beef or chicken, topped with bacon, figs and blue cheese sauce & shavings

chicken parmesan

crumbed and deep -fried chicken breasts, layered with cheese sauce, bacon, grated grana padano & crunchy toasted onions

pork loin spare ribs (500g)

succulent pork loin ribs, slow-cooked until fall-off-the-bone tender, then finished over an open flame and glazed with our famous Cattle Baron rib basting

DESSERTS

ice-cream & BAR-ONE sauce

creamy vanilla ice-cream with the ultimate warmed chocolate BAR-ONE sauce

chocolate mousse

velvety, rich dark chocolate & kahlua whipped mousse with berry coulis served with a choice of cream or ice-cream

malva pudding

moist and warmed and flvoured with apricot jam, soaked in creamy caramel sauce & served with custard and a choice of cream or ice-cream

