





OUR STORY

Our history is as well-aged as our cuts, and harkens back to a simpler time when the site of our very first restaurant in Gaborone, Botswana was nothing more than a cattle field. This field was owned by the man who bears the restaurant's name and was well-known for producing the finest, most succulently-aged beef.

The Beef Baron's reputation so proceeded him, that it led to a long standing friendship with Dr David Livingstone, who not only navigated this great continent, but was also renowned for exploring the finest in culinary delicacies. This led to regular meeting of the two friends, where only the finest cuts of beef were served as they shared stories and enjoyed each other's company.

Today we celebrate and toast the reputation of The Beef Baron by sharing his legacy.
Welcome to the Beef Baron Grillhouse.

A place of tender moments. Where good times are never rare.

Beef Baron - it's where people meat.

SMALL PLATES

BIRD EYE CHILLI CHICKEN LIVERS

75

Pan fried in butter with sliced onions, bird eye chilli paste, sherry (A), and cream with freshly toasted baguette

PAP AND WORS

75

Farm style beef boerewors pinwheel, putu pap and chakalaka

BARON WINGS

75

Four wings flame grilled or deep fried, tossed in our signature prego style peri peri or BBQ sauce

SALT AND PEPPER CALAMARI

85

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt served with onion and lentil basmati rice and lemon or garlic butter

TRINCHADO NEW

120

Beef or chicken strips pan fried with onions in a creamy peri peri sauce served with a toasted baguette

CHEESY CHICKEN TENDERS NEW

75

Chicken fillet strips filled with cheese, crumbed and deep fried, served with a sweet chilli sauce

GARLIC AND MOZZARELLA SNAILS NEW

110

Snails in a creamy garlic sauce topped with grated mozzarella and baked. Served with a toasted baguette

GARLIC AND CHEESE BAGUETTE

40

Baguette with creamy garlic butter and melted cheddar cheese

GARLIC AND MOZZARELLA PRAWNS NEW

110

Prawns in a creamy garlic sauce topped with grated mozzarella and baked. Served with a toasted baguette

GRILLED HALLOUMI (V) NEW

85

Halloumi spears grilled with a squeeze of fresh lemon. Served with a chakalaka cream cheese dip

GRILLED PRAWNS

125

3 Queens pan-fried with lemon and garlic served in tomato chutney with a toasted baguette

CRUMBED MUSHROOMS (V) NEW

110

Deep fried crumbed button mushrooms served with a sweet chilli mayo

SOUP//SALADS

SOUP OF THE DAY

75

Enquire from your waiter on the chef's choice for today

ROASTED BUTTERNUT AND BEETROOT SALAD (V) NEW

80

Honey and cinnamon roasted butternut, marinated beetroot chunks, goats' cheese, crunchy toasted onions, on a bed of crisp lettuce dressed with a honey mustard dressing

GREEK SALAD (V)

85

Tomatoes, cucumber, onion, green pepper, kalamata olives, chunks of creamy Danish feta and Greek salad dressing

CHICKEN CAESAR SALAD

95

Cos lettuce, croutons, strips of chicken breast, boiled egg, shaved parmesan and Caesar dressing (contains anchovy)

SEARED SIRLOIN WITH BLUE CHEESE AND FIG SALAD NEW

155

200g sirloin of beef, seared to the required temperature, blue cheese, tomatoes, onions, preserved figs, crunchy toasted onions on a bed of crisp lettuce with balsamic salad dressing

FROM THE GRILL

NEW YORK STRIPLOIN

200g **R140**

300g **R185**

THICK CUT RUMP

200g **R140**

300g **R185**

FILLET

200g **R165**

300g **R215**

T-BONE

500g **R275**

Only the finest of cuts selected for your enjoyment. All our beef steaks are dry aged on the bone for up to 10 days and then wet aged up to 28 days. Steaks are flame grilled and basted with our secret spiced butter and seasoned with black pepper and coarse salt. All grills served with choice of one side.

BARON BEEF OR CHICKEN BURGER 135

200g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Baron burger dressing, crispy fried onion rings and shoestring fries

**Also available as Vegetable Burger with mushroom and lentil patty*

Customise your burger by adding a steak sauce or one the following toppings: R25

Cheddar Cheese | Mozzarella | Blue Cheese
Bacon | Jalapenos | Grilled Mushrooms | Fried Egg
Caramelised Onions

RIBS

Only the best in BRM marinated ribs grilled and basted with our signature smoky BBQ basting

PORK

400g **R165** 800g **R275**

BEEF

400g **R195** 800g **R345**

LAMB CHOPS 250

Four 100g lamb cutlets with rosemary, olive oil and garlic rub

PORK CHOPS 165

Two 200g succulent pork rib chops with smoky BBQ basting

SIDES... 50

SHOESTRING POTATO FRIES // CRUSHED ROASTED BABY POTATOES
PUTU PAP WITH TOMATO SHEBA // CRISPY FRIED ONION RINGS
PARMESAN AND BUTTER MASHED POTATOES // SEASONAL SIDE SALAD
SEASONAL VEGETABLES STEAMED AND SAUTÉED
HONEY CINNAMON ROASTED BUTTERNUT
CREAMED OR REGULAR STEAMED SPINACH
ONION AND LENTIL BASMATI RICE

SAUCES... 50

MADAGASCAN PEPPER // CHEDDAR AND DIJON
CREAMED MUSHROOM // BLUE CHEESE
CHIMICHURRI // TOMATO SHEBA
CHAKALAKA // PREGO PERI PERI
CREAMY GARLIC // HOLLANDAISE

FAVOURITES

FILLET AND PRAWN

325

300g Fillet steak and 3 queen prawns served with crushed roasted baby potatoes and crispy fried onion rings

RUMP MAFIOSA

225

300g Rump steak grilled to your liking topped with bird eye chilli chicken livers, served with a choice of one side

SLOW ROASTED LAMB SHANK

275

In red wine, rosemary and garlic with vegetables and creamed mashed potato

MUMBAI CHICKEN AND PRAWN CURRY

210

Chicken thighs and prawn tails in a coconut curry served with sambals, roti and basmati rice

DURBAN LAMB CURRY

225

Deboned lamb slow cooked in a traditional curry sauce served with sambals, roti and basmati rice

BRAISED OXTAIL

250

Rich tomato and sherry sauce with carrots, butter beans and parmesan mashed potatoes

BLUE CHEESE SIRLOIN NEW

220

300g Sirloin steak grilled to your liking topped with bacon, blue cheese sauce, preserved fig and blue cheese shavings, served with a choice of one side

POULTRY

HALF GRILLED CHICKEN

135

Marinated and flame grilled basted with either BBQ or Prego Peri-Peri and served with a choice of one side

CHICKEN SCHNITZEL NEW

130

Crumbed chicken breast fried golden brown, topped with either creamed mushroom or cheddar and Dijon sauce, served with a choice of one side

CHICKEN BREAST FILLET

130

Stuffed with bacon and mushroom topped with a cheddar and Dijon mustard sauce served with parmesan mashed potatoes and crispy fried onion rings

PASTAS

BEEF LASAGNE

125

Layers of braised ground beef in a tomato and herb sauce, pasta sheets and bechamel covered in mozzarella cheese and baked. Served with side seasonal salad

VEGETABLE LASAGNE (V)

115

Layers of roasted vegetables in a tomato and herb sauce, pasta sheets and bechamel covered in mozzarella cheese and baked. Served with a side seasonal salad

PASTA ARABIATA (V)

115

Penne pasta tossed in a tomato and herb-based sauce with some fresh chilli, garlic and shaved parmesan cheese

Add: Chicken **R30** // Bacon **R30** // Mushrooms **R30**

SPINACH AND FETA TORTELLINI (V)

125

Pasta parcels, stuffed with spinach & feta cheese, cooked in a tomato, herb & cream sauce

FROM THE OCEAN

GOOD 'OL FISH & CHIPS

Pan-fried or battered and deep-fried fillet of hake served with lemon or garlic butter and shoestring fries

QUEEN PRAWNS

Lightly seasoned and grilled served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter

6 - R225 // 12 - R345 18 - R425 // 24 - R525

165

CALAMARI

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt, served with onion and lentil basmati rice or shoestring fries and choice of lemon or garlic butter

GRILLED KINGKLIP

Kingklip fillet pan fried in lemon butter on creamed mashed potato, with spinach and honey cinnamon roasted butternut

185

SEAFOOD PLATTER

Salt and pepper calamari, fillet of hake and 6 queen prawns served with onion and lentil basmati rice or shoestring fries and side of lemon, chilli and garlic butter

485

235



COMBO MEALS

STEAK AND RIBS NEW

200g Sirloin steak perfectly grilled with 400g BRM Pork Ribs served with a choice of one side

PORK R285 BEEF R320

RIBS AND PRAWNS NEW

400g BRM Pork Ribs with 3 Queen prawns pan-fried with lemon and garlic butter served with a choice of one side

PORK R295 BEEF R345

CHICKEN AND RIBS NEW

Half grilled chicken with 400g BRM pork ribs served with the choice of one side

PORK R275 BEEF R325

RIBS AND WINGS NEW

400g BRM Pork Ribs with 4 Baron chicken wings in either BBQ or Prego Peri Peri served with the choice of one side

PORK R235 BEEF R285

BARON MIXED GRILL

200g Sirloin, Lamb Chop and Boerewors pinwheel grilled to perfection served with a choice of one side

210

SURF AND TURF

200g Rump steak with salt and pepper calamari and garlic or lemon butter, served with a choice of onion and lentil basmati rice or shoestring fries

215

DESSERTS

CHOCOLATE VOLCANO 90

A rich chocolate dessert with a molten centre baked to perfection served with a scoop vanilla bean ice cream

BARON BROWNIE 85

Boston style chocolate brownie perfectly baked into a fudgy, gooey mouthfeel topped with chocolate ganache. Served warm with a scoop of vanilla bean ice cream

MALVA PUDDING 85

Malva pudding made the traditional way using butter, fresh cream, apricot jam and a rich toffee sauce. Served warm with a crème anglaise or a scoop of vanilla bean ice cream

SALTED CARAMEL APPLE CRUMBLE TART

Granny Smith apples stewed with cinnamon and raisins, layered over a crumbed biscuit base with a dollop of French custard topped with a Streusel crumble pastry and drizzled with a salted caramel sauce. Served warm with a scoop of vanilla bean ice cream or fresh whipped cream

STRAWBERRY CHEESECAKE **NEW** 90

Strawberry cheesecake filled with strawberry pieces on a golden oat biscuit base, topped with a strawberry coulis

100 AMARULA CRÈME BRÛLÉE **NEW** 120

Silky smooth Amarula custard uncased underneath crispy caramelised sugar. Pure indulgence

CHEESE BOARD FOR TWO 175

Selection of cheeses with fig, watermelon & ginger preserve, roasted nuts, savoury crackers, Melba toast and seasonal fruit

BEEF BARON KIDS

RIBS

200g of BRM marinated pork ribs served with shoestring fries

PORK **R95** BEEF **R125**

BEEF OR CHICKEN BURGER 95

100g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Baron burger dressing, crispy fried onion rings and shoestring fries.

SALT AND PEPPER CALAMARI 85

Deep fried calamari tubes seasoned with crushed black pepper and coarse salt served with shoestring fries and lemon or garlic butter

CHEESY CHICKEN TENDERS **NEW** 75

Chicken fillet strips filled with cheese, crumbed and deep fried, served with shoestring fries

PAP AND WORS 75

Farm style beef boerewors pinwheel with shoestring fries

BARON WINGS 75

Four wings flame grilled or deep fried, tossed in our signature BBQ sauce served with shoestring fries