



THE
◆ BEEF BARON ◆
GRILLHOUSE
◆ ◆





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 meet.

SMALL PLATES

ROASTED PARMESAN & GARLIC CRUSTED BONE MARROW

Red onion, thyme, bacon marmalade, toasted baguette wedges - 65

SMOKED SALMON TROUT

Apple slaw, avocado smear, caper berries, shaved onion, horseradish, buttered whole wheat toast - 70

BIRD EYE CHILLI CHICKEN LIVERS

Sliced onions, bird eye chilli paste, sherry, cream, grilled baguette wedges - 60

PAP AND WORS

Farm style beef boerewors pinwheel, putu pap, chakalaka - 65

CRUMBED HALOUMI (V)

Crispy maize meal coated with Cape Malay curry sauce - 60

PORTOBELLO MUSHROOM (V)

Spinach, mozzarella cheese, Napolitano sauce, basil pesto - 70

BEEF BOBOTIE SPRING ROLLS

Apricot chilli relish, mint aioli - 60

CALAMARI

Tubes pan-fried with lemon and garlic, grilled baguette wedges - 65

GRILLED PRAWNS

3 Queens pan-fried, tomato chutney, grilled baguette wedges - 65

VENISON CARPACCIO

Pickled celery mushroom salad, smoked paprika, lemon, olive oil, shaved parmesan, micro shoots, balsamic - 80

GARLIC & CHEESE ROOSTERBROOD

Loaded with garlic parsley butter baked with mozzarella and cheddar cheese - 29

SOUPS

MINISTRONE SOUP (V)

Hearty and veggie-packed with noodles - 55

SALADS

THE VILLAGE GREEK

Cucumber, peppers, tomato, onion, Feta, Kalamata olives, olive oil, balsamic and oregano vinaigrette -70

THE BARON RARE SIRLOIN COB

Avocado, corn kernels, onion, tomato, red kidney beans, boiled egg, ice burg lettuce, cucumber ribbons, blue cheese crumble, buttermilk ranch dressing - 80

CHICKEN CAESAR SALAD

Grilled chicken breast, mixed baby lettuce, boiled egg, garlic and black pepper croutons, fresh parmesan shavings and Caesar dressing (contains anchovies) - 70

FROM THE GRILL

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. Grills served with choice of 1 side.

GRILLS – MEAT TEMPERATURE

BLUE - Quickly seared on each side, but remains cool, red, and raw on the inside.

RARE - Warm red center becoming more opaque.

MEDIUM RARE - Seared with a pink to slightly red center.

MEDIUM - Deep sear with pink center.

MEDIUM WELL - Deep sear and well cooked with only a hint of pink.

WELL DONE - Completely cooked and charred with very firm texture. Not recommended.

NEW YORK STRIPLOIN	250g	125
	500g	175
THICK CUT RUMP	250g	125
	500g	175
FILLET	250g	165
	500g	250
T.BONE	500g	165
	700g	205
TOMAHAWK PRIME RIB	700g	215
BARON VENISON SKEWER	400g	155
BEEF RIBS	400g	150
	800g	205

ADD MARROW BONE - 30

All steaks seasoned with black rock salt, olive oil, garlic flakes and fresh thyme. All 500g steaks served as 2 x 250g.

BARON BEEF OR CHICKEN BURGER

200g ground steak or butterflied chicken fillet burger on brioche bun, crisp lettuce, sliced tomato, pickled cucumber, Baron Burger dressing, jumbo beer batter fried onion rings and shoestring fries - 85

3 X LAMB LOIN CUTLETS

With rosemary, olive oil and garlic rub - 150

MARINATED STICKY LAMB RIBS 400g - 150

PORK CHOP 400g - 155.00

PORK RIBS	400g	150
	800g	205

SPATCHCOCK CHICKEN

marinated with either BBQ or Peri-Peri - 165

DEBONED CHICKEN THIGH SKEWER

rolled in black salt, thyme, olive oil and paprika - 95

SIDES AND SAUCES

SIDES

- // Shoestring potato fries
- // Crushed roasted baby potatoes
- // Putu Pap with tomato Shebo
- // Cream cheese and salted butter mash potatoes
- // Baron Samp with beans
- // Savoury rice pilaf

- // Grilled corn coated in butter and parmesan
- // Garlic butter sautéed button mushrooms
- // Jumbo beer batter fried onion rings
- // Pumpkin fritters with cinnamon sugar dust
- // Seasonal vegetables sautéed or steamed
- // French green beans, shallots and butter
- // Sliced tomato and shaved red onion, cracked salt, cracked pepper, vinegar, olive oil
- // **Additional sides 30**

SAUCES 25 EACH

- // Hollandaise
- // Madagascan peppercorn
- // Field mushroom
- // Roasted garlic and thyme
- // Cheddar and Dijon
- // Chakalaka
- // Tomato Sheba
- // Monkey Gland
- // Blue Cheese
- // Chimichurri

THE BARON'S RECOMMENDATIONS

SLOW ROASTED LAMB SHANK

In red wine, rosemary and garlic with vegetables and creamed mashed potato -180

BRAISED OXTAIL

Rich tomato and sherry sauce with carrots, butter beans and baby potatoes - 160

MUMBAI CHICKEN AND PRAWN CURRY

Chicken thighs and prawn tails in a coconut curry served with sambals, roti and basmati rice - 140

PORK BELLY

Twice cooked in apple cider until tender with crisp crackling, served with garlic butter sautéed button mushrooms, creamed mashed potato and cranberry jus - 150

BARON BACON AND PEPPADEW FILLET

250g beef fillet grilled to your liking, stuffed with peppadew and feta, topped with bacon marmalade. Served with choice of one side - 170

BEEF BARON SIRLOIN

250g New York Striploin grilled to your liking, topped with brie cheese, shaved biltong and coated with roasted garlic and thyme sauce. Served with choice of one side - 160

BARON CHICKEN LIVER RUMP

250g Rump steak grilled to your liking topped with bird eye chilli chicken livers, served with a choice of one side - 160

OSTRICH AND LEEK

Ostrich fillet grilled (medium rare recommended), served with creamed mashed potato, finished with wintery burnt leeks, turmeric pickled leeks, finished off with a Madagascan peppercorn and port jus - 155

FROM THE OCEAN

FISH & CHIPS

Pan-fried or battered and deep-fried fillet of hake served with lemon or garlic butter and shoestring fries - 105

SOLE A LA MEUNIÈRE

Pan-fried with lemon, parsley and caper butter served with seasonal vegetables and crushed roast potatoes - 145

QUEEN PRAWNS

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

6 - 130 12 - 210 18 - 239 24 - 345

CALAMARI

Tubes pan-fried with parsley, lemon and garlic, served with rice pilaf or shoestring fries and choice of lemon or garlic butter - 125

GRILLED SALMON

Norwegian Salmon fillet grilled with wasabi, ginger and soy sauce on creamed mashed potato, with French green beans, shallots and charred corn - 150

SEAFOOD PLATTER

Calamari tubes, grilled or pan-fried hake fillet and 6 Queen Prawns served with basmati rice pilaf or shoestring fries and side of lemon, chilli and garlic butter - 230

BARON HERBIVORY MEALS

PUMPKIN PANZEROTTI

Half-moon pasta parcels, stuffed with pumpkin & parmesan, cooked in a tomato & cream sauce - 130

VEGETARIAN CURRY

Curry of chick peas, red kidney beans, butternut and spinach served with basmati rice and sambals - 130

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**BEEF BARON
- IT'S WHERE
PEOPLE MEAT.**

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FOR THE YOUNG BARONS

All meals served with choice of shoestring fries, grilled corn, or small seasonal green salad

CHICKEN TENDERS

Strips of chicken fillet lightly crumbed - 50

FISH GOUJONS

Hake strips in a light batter with lemon butter - 50

BEEF & CHICKEN BURGER

200g beef patty or butterflied chicken fillet on a brioche bun with crisp lettuce, sliced tomato and Baron burger dressing - 70

CALAMARI

Pan-fried with lemon butter - 65

WORS

Farm style beef boerewors pinwheel - 65

PUMPKIN PANZEROTTI

Half-moon pasta parcels, stuffed with pumpkin & parmesan, cooked in a tomato & cream sauce - 65

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