



**WHERE  
STORIES  
BECOME**

*Legends*

Our story began in 1977 when four brothers opened the first Turn 'n Tender in Johannesburg.

Since then we've become known for our love of great steak, excellent taste in wines 'n our warm 'n welcoming atmosphere where customers become friends.

We are the place for all those special celebrations 'n everyday occasions, because here is where you create a lifetime of memories over a meal.

The very heart of Turn 'n Tender is the memories you make with us 'n the ones you leave us with. They all add up to one great story: the stuff that legends are made of.

**Turn 'n Tender  
Where stories become legends.**



# STARTERS

## BEEF SHORT RIB RASHERS

BBQ spiced short rib rashers.

72

## LAMB TAILS

Braised 'n slow-cooked with tomato, onion, garlic 'n celery, served with a dollop of pap.

95

## FOCACCIA-STYLE BREAD

Topped with Cheddar 'n grated biltong.  
Flavoured with garlic 'n herbs.

SMALL	LARGE
75	120
50	70

## GRANA PADANO-CRUMBED MUSHROOMS

Deep-fried 'n served with tartare sauce.

70

## TRINCHADO

Beef cubes with peri peri, tomato, onion 'n garlic.

95

## CHICKEN LIVERS

Pan-fried chicken livers served in plain or peri peri cream sauce.

67

## STEAK TARTARE

Raw minced fillet prepared to perfection the Turn 'n Tender way.

110

## SNAILS

Served in brandy 'n garlic butter sauce with a dash of cream.

85

## CALAMARI

Tender calamari tubes grilled 'n served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce.

72

## CALAMARI SQUID HEADS

Deep-fried in a light batter 'n served with your choice of tartare sauce or peri peri sauce.  
Subject to availability.

72

## CURRIED PRAWNS

Shelled prawns in a fragrant creamy curried coconut sauce with a touch of garlic, served with toasted French loaf.  
Subject to availability.

110

## MARROW BONES

Cooked in their own broth with salt 'n fresh parsley.

65

Prepared with red wine, tomato, mushroom, garlic 'n onions.

85



# BILTONG STARTERS

MADE THE TURN 'n TENDER WAY

<b>BILTONG</b> Turn 'n Tender's own sliced beef biltong.	85
<b>BILTONG CARPACCIO</b> Dressed with Grana Padano shavings, rocket 'n olive oil.	87
<b>GRILLED BILTONG</b> Marinated 'n grilled biltong, unique to Turn 'n Tender.	57
<b>BILTONG PÂTÉ</b> Our own creation. Served with slices of toasted French loaf.	62
<b>DRY WORS</b> Our finest in-house dry wors.	77
<b>BILTONG BOARD</b> A selection of our sliced beef biltong, biltong carpaccio, grilled biltong, biltong pâté 'n dry wors. Perfect for sharing.	250
<b>BILTONG 'n DRY WORS</b> Take home the tender taste of our biltong 'n dry wors. Please enquire with your waitron. Price on request.	

# SALADS

## HOUSE

Fresh rocket, tomato, red onion, cucumber, hard-boiled egg, provolone cheese 'n green olives on a bed of crisp lettuce.

## FRENCH

Fresh rocket, tomato, red onion, cucumber, avo\* 'n carrot on a bed of crisp lettuce.

## GREEK

Fresh rocket, tomato, red onion, cucumber, feta 'n Kalamata olives on a bed of crisp lettuce.

## BLUE CHEESE

Fresh rocket, tomato, red onion, cucumber, avo\*, carrot 'n grated blue cheese on a bed of crisp lettuce, served with a creamy blue cheese dressing on the side.

## HONEY 'n MUSTARD CHICKEN NEW

Tomato, cucumber, Kalamata olives 'n goat's cheese on a bed of crisp lettuce, topped with tender chicken fillet strips cooked in honey 'n mustard sauce.

## STEAK 'n ROCKET

French salad topped with tender steak cubes, rocket 'n feta, dressed with a balsamic vinegar 'n red wine reduction.

## CAESAR

Cos lettuce, Grana Padano shavings 'n anchovy fillets, drizzled with Caesar dressing 'n served with toasted French loaf.

Add chicken.

Add an egg.

REG | TABLE  
82 | 107

REG | TABLE  
67 | 92

REG | TABLE  
82 | 107

REG | TABLE  
87 | 112

110

125

87

27

10

\* Subject to availability.



# OUR LEGENDARY STEAK CUTS

## CLASSIC CUTS



### FILLET

The most legendary of all cuts. Tender 'n lean, the buttery softness of fillet is best enjoyed rare or medium rare. Best when paired with one of our speciality sauces or toppings for the perfect personalised touch.



### SIRLOIN

A prime cut. Succulent 'n tender with a strip of fat that, when crispy, packs in the flavour. This cut is best enjoyed as rare as possible.



### T-BONE

A juicy 'n tender favourite. The smaller tender fillet is separated from a larger succulent sirloin by the t-shaped bone which adds a sweeter flavour. Perfect for those who can't decide. Have it medium rare for the best flavour.



### RIB-EYE ON THE BONE

Rib-eye has fat marbling through the steak 'n it's recommended that it's not cooked less than medium rare. This is to allow the fat marbling to melt 'n saturate the meat, making it juicy 'n full of flavour.



### PRIME RIB

Cut from the primal rib. Juicy, tender 'n full of rich flavour. Served on the bone.

## SIGNATURE CUTS



### RUMP NO FAT

A unique lean cut. Tunnel rump is juicy with no fat, making it a healthy steak choice.



### RUMP WITH FAT

A classic cut with a little something extra. Full of flavour with crispy grilled fat that unlocks the legendary flavours.



### POINT RUMP

This signature Turn 'n Tender cut is from the cap end of the rump. Commonly referred to as Picanha, this succulent steak is covered in a generous layer of crispy fat that enhances its flavour 'n juices.



### ENTRECÔTE

A premium cut from the loin with an extra tail of fat that adds rich flavour.



# THE LEGEND OF THE FOUR BROTHERS

ORIGINAL FOUR BROTHERS' FAVOURITES, PAIRED PERFECTLY WITH OUR WINE RECOMMENDATIONS

## MERVYN'S MAGIC NEW

600g French trimmed prime rib grilled with coarse salt 'n burnt butter, thinly sliced off the bone.

## KANONKOP KADETTE

[STELLENBOSCH]

Cabernet Sauvignon, Pinotage 'n Merlot with a good balance between fruit 'n oak.

## STEVEN'S SENSATION

300g Rump or sirloin topped with mussel, white wine, garlic 'n cream sauce. Should you prefer fillet, add R42.

## L'AVENIR PROVENANCE

MERLOT

[STELLENBOSCH]

This wine carries the hallmark of good red fruit 'n the mocha notes of modest French oaking.

## HOWARD'S HOWLER

300g Rump or sirloin topped with melted Cheddar 'n pepper sauce. Should you prefer fillet, add R42.

## PORCUPINE RIDGE

SHIRAZ

[SWARTLAND]

Crushed black pepper 'n ripe dark fruit aromas 'n flavours. Full-bodied with silky smooth tannins 'n a lingering finish.

## BRIAN'S BOWL OVER

500g Rib-eye on the bone.

## WARWICK FIRST LADY

CABERNET SAUVIGNON

[WESTERN CAPE]

Nose reveals lots of berries 'n sweet blackcurrants, complemented by sweet vanilla 'n chocolate oak background. Smooth, ripe, round tannins.

OUR MAINS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, GRILLED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

250

GLASS | BOTTLE  
72 | 230

210

GLASS | BOTTLE  
67 | 215

195

GLASS | BOTTLE  
49 | 149

215

GLASS | BOTTLE  
68 | 220



# GRILLS

CHOOSE FROM PLAIN GRILLED, ORIGINAL TURN 'n TENDER BASTING, CHILLI BASTING, DRY PEPPER COATING OR FRESH HERBS 'n SPICES.

## FILLET

A prime cut so tender it melts in your mouth. The discerning steak lover's choice.

200g	300g	400g
165	205	245

## SIRLOIN

A succulent cut with just enough fat to enhance its flavour.

200g	300g	400g
135	165	205

## RUMP WITH FAT

A 200g juicy tender cut with a layer of fat.

135

## POINT RUMP

Our signature cut of rump with a thick layer of fat.

300g	400g
170	210

## RUMP - NO FAT

A juicy, tender lean cut.

200g	300g	400g
135	165	205

## RUMP ESPETADA

350g Tender rump chunks prepared with a sherry, garlic 'n mixed herb rub 'n skewered the old-fashioned way with bay leaves.

190

## T-BONE

500g Portion of a juicy 'n tender favourite.

200

## ENTRECÔTE

350g Steak cut from the loin, with natural fat that gives it extra flavour.

180

## CUT FOR TWO

700g Steak carved at the table. Served with two sides 'n two sauces.

RUMP	SIRLOIN	FILLET
375	375	430

## LONG-CUT SIRLOIN

800g Steak for two, topped with chimichurri, carved at the table 'n served with two sides.

350

## OSTRICH FILLET

300g Fillet medallions prepared with dry pepper coating or Turn 'n Tender basting.

215

OUR MAINS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, GRILLED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.



## LAMB LOIN CHOPS

Four 140g succulent 'n juicy  
T-bone-style chops.

Four 80g T-bone-style chops pan-fried  
with olive oil, fresh lemon 'n oregano  
for delicious flavour.

## LAMB STEAK

Slow-cooked in a rich brown gravy,  
served with feta 'n butter beans.

## DEBONED LEG OF LAMB

800g Deboned leg of lamb for sharing.  
Delicately spiced, carved at the table 'n  
served with two sides.

## PORK LOIN RIBS

Our tender pork ribs are expertly basted  
'n prepared.

## BEEF SPARE RIBS

Tender, meaty, sticky 'n delicious.

## GRILLED BOEREWORS

Turn 'n Tender's own pure beef boerewors.  
Best served with pap 'n gravy.  
Add a fried egg.

## LAMB POTJIE

A South African classic made with  
juicy lamb cuts 'n slow-cooked for  
tenderness.

## OXTAIL POTJIE

Our legendary recipe of traditional  
braised oxtail, slow-cooked in red wine.

OUR MAINS ARE SERVED WITH A CHOICE OF CHIPS,  
RICE, BAKED POTATO, GRILLED SWEET POTATO, MASH,  
PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

HALF | FULL  
155 | 245

HALF | FULL  
120 | 180

220

395

500g | 1kg  
175 | 290

500g | 1kg  
150 | 265

115

10

210

210

# EXTRAS

## OPTIONAL EXTRAS FOR A LITTLE MORE.

DEEP-FRIED OR PAN-FRIED ONION RINGS 37

SAUTÉED MUSHROOMS 50

CHIMICHURRI SAUTÉED MUSHROOMS 55

GRILLED BOEREWORS 45



# COMBOS

## 200g TENDER STEAK 'n CALAMARI

A succulent 'n juicy 200g rump or sirloin steak 'n tender grilled calamari tubes or calamari squid heads.

Should you prefer fillet, add R42.

170

## 200g TENDER STEAK 'n BOEREWORS

A succulent 'n juicy 200g rump or sirloin steak 'n boerewors.

Should you prefer fillet, add R42.

160

## SPARE RIBS 'n SPRING CHICKEN

Sticky 'n delicious ribs 'n a half spring chicken bursting with flavour.

BEEF | PORK  
210 | 230

## SPARE RIBS 'n 200g TENDER STEAK

Sticky 'n delicious ribs 'n a succulent 'n juicy 200g rump or sirloin steak.

Should you prefer fillet, add R42.

BEEF | PORK  
215 | 250

## SPARE RIBS 'n CALAMARI

Sticky 'n delicious ribs 'n tender grilled calamari tubes or calamari squid heads.

BEEF | PORK  
190 | 225

OUR MAINS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, GRILLED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

# SAUCES 'n TOPPINGS

**CHIMICHURRI** Argentinian marinade.

40

**SNAIL** Brandy 'n garlic.

70

**BORDELAISE** With marrow bones, mushrooms 'n port.

60

**MUSHROOM 'n FETA**

50

**CHEESE 'n BILTONG SAUCE TOPPED WITH BILTONG SLICES** NEW

70

**CHEESE, MUSHROOM, PEPPER, GARLIC OR MADAGASCAN GREEN PEPPER**

37

**MONKEY GLAND OR PERI PERI**

35

**BLUE CHEESE**

45



# POULTRY

\*CHOOSE FROM PERI PERI, FRESH LEMON 'n HERB, BBQ OR SWEET CHILLI 'n CORIANDER SAUCE.

## SPRING CHICKEN\*

Young 'n full of flavour.

HALF | FULL  
100 | 150

## DEBONED HALF CHICKEN\*

A half chicken with the wing.

165

## CHICKEN BREAST FILLET\*

Flame-grilled tender chicken fillets.

110

## CHICKEN SCHNITZEL

Golden-crumbed schnitzel.

Add cheese or mushroom sauce.

120

37

## DUCK LEG QUARTERS NEW

Prepared with citrus 'n ginger sauce.

190

# SEAFOOD

## KINGKLIP FILLET

Served with fresh lemon butter sauce or dry-grilled.

220

## BAKED KINGKLIP FILLET

Baked in a mild curry 'n coconut sauce with a touch of garlic 'n spinach.

240

## SCOTTISH SALMON

Plain-grilled or prepared with soya 'n sesame seeds.

235

## CALAMARI

Tender calamari tubes grilled 'n served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce.

140

## PRAWNS

Grilled in fresh lemon butter or peri peri sauce. Please enquire with your waitron on availability 'n price.

OUR MAINS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, GRILLED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.



# BURGERS

## 200g PURE GROUND BEEF

OUR BURGERS ARE SERVED ON A TOASTED BRIOCHE BUN WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, GRILLED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

### CLASSIC

Topped with grilled onions 'n good old-fashioned pink sauce.

90

### CHEESE

Topped with sliced Cheddar 'n served with cheese sauce on the side.

100

### MUSHROOM

Topped with creamy mushroom sauce.

100

### PEPPER

Topped with creamy pepper sauce.

100

## SPECIALITY BURGERS

### DUCK LIVER PÂTÉ NEW

200g Beef patty topped with a creamy duck liver pâté 'n caramelised onion marmalade.

125

### SMOKED MOZZARELLA 'n BILTONG

Topped with sliced smoked mozzarella 'n grilled biltong slices.

120

# VEGETARIAN

### VEG PLATTER

A selection of fresh vegetables 'n halloumi. Served with your choice of starch.

115

### VEG CURRY

Mixed vegetables prepared in a creamy curried coconut sauce with a touch of garlic 'n served in a potjie pot with your choice of side.

110

### VEG BURGER NEW

Two deep-fried Grana Padano-crumbed aubergine slices layered with goat's cheese, topped with grilled onions 'n served on a toasted brioche bun with your choice of side.

120



# DESSERTS

## STRAWBERRY ETON MESS

Layered meringue, cream 'n strawberries, topped with strawberry liqueur.

55

## BUTTERSCOTCH DELIGHT

Creamy caramel butterscotch mousse, topped with whipped cream, Kahlúa® 'n chocolate nibs.

60

## CRÈME BRÛLÉE

Rich custard base topped with caramelised sugar. Choose plain or Amarula®.

55

## OREO® CHOCOLATE MOUSSE

Oreo® biscuits, chocolate mousse 'n whipped cream.

60

## PINA COLADA

### CHEESECAKE PARFAIT NEW

Coconut biscuit base layered with lemon 'n rum cheesecake, topped with whipped cream 'n a sprinkle of lemon zest.

65

## BAKED CHEESECAKE

BAR-ONE®.

Plain.

70

55

## CHOCOLATE VOLCANO

Delicious melt-in-your-mouth chocolate pudding served with vanilla ice cream.

67

## ITALIAN KISSES

Served with whipped cream.

55

## ICE CREAM

Served in a phyllo pastry basket 'n drizzled with a decadently rich BAR-ONE® chocolate sauce.

57

## SORBET

Assorted fruit flavours. Per scoop.

23

## DOM PEDRO

Made with Kahlúa®, Cape Velvet®, Frangelico® or Jameson®.

60



# COLD BEVERAGES

<b>SOFT DRINK</b> Coca-Cola®, Sprite® Fanta® or Creme Soda.	23
<b>SUGAR FREE SOFT DRINK</b> Coke Light®, Coke Zero®, Sprite Zero® or Tab®.	22
<b>CORDIAL 'n MIXER</b> Schweppes® mixers.	28
<b>GRAPETISER® OR APPLETISER®</b>	28
<b>GLASS BOTTLED STILL OR SPARKLING MINERAL WATER</b>	250ml   750ml 17   33
<b>MILKSHAKE</b> BAR-ONE®, strawberry, banana or lime.	35

# HOT BEVERAGES

<b>CAPPUCCINO</b>	24
<b>CAPPUCCINO WITH CREAM</b>	25
<b>RED CAPPUCCINO®</b> <span style="border: 1px solid black; padding: 2px;">NEW</span>	28
<b>LATTE</b>	25
<b>RED LATTE®</b> <span style="border: 1px solid black; padding: 2px;">NEW</span>	30
<b>SPECIALITY COFFEE</b> With Kahlúa® or Jameson®.	58
<b>AMERICANO</b>	19
<b>SINGLE ESPRESSO</b>	19
<b>DOUBLE ESPRESSO</b>	22
<b>HOT CHOCOLATE</b>	25
<b>FIVE ROSES TEA</b>	17
<b>HERBAL TEA</b>	17



# ***Turn 'n Tender***

---

## ***STEAKHOUSE***

 /TurnNTender  @TurnnTender  @turn\_n\_tender | [www.turnntender.co.za](http://www.turnntender.co.za)

Ts 'n Cs apply. All prices are inclusive of VAT. Ingredients may be subject to availability 'n seasonality. Our menu descriptors do not contain all ingredients. Some food items may have traces of nuts 'n sesame seeds. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Portion weights are raw weights. All extras will be charged for. Not all items on this menu are available as takeaway. While stocks last. ®Coca-Cola, the Dynamic Ribbon Device and Coke are registered trademarks of The Coca-Cola Company© 2018.