

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.

OUR LEGENDARY BILTONG

TAKE HOME THE TENDER TASTE OF OUR BILTONG 'n DRY WORS

BILTONG 'n DRY WORS

Turn 'n Tender's own signature beef biltong 'n our finest in-house dry wors. Please enquire with your waitron. Price on request.

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

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

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

SALADS

HOUSE

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

REG 82 | TABLE 107

FRENCH

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

REG 67 | TABLE 92

GREEK

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

REG 82 | TABLE 107

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.

REG 87 | TABLE 112

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.

110

STEAK 'n ROCKET

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

125

CAESAR

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

87

27

10

*Subject to availability.

THE LEGEND OF THE FOUR BROTHERS

MERVYN'S MAGIC NEW

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

250

STEVEN'S SENSATION

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

210

HOWARD'S HOWLER

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

195

BRIAN'S BOWL OVER

500g Rib-eye on the bone.

215

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

OSTRICH FILLET

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

215

LAMB LOIN CHOPS

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

HALF 155 | FULL 245

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

HALF 120 | FULL 180

LAMB STEAK

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

220

PORK LOIN RIBS

Our tender pork ribs are expertly basted 'n prepared.

500g 1kg
175 | 290

BEEF SPARE RIBS

Tender, meaty, sticky 'n delicious.

500g 1kg
150 | 265

GRILLED BOEREWORS

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

115

10

LAMB POTJIE

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

210

OXTAIL POTJIE

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

210

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.

200g TENDER STEAK 'n BOEREWORS

A succulent 'n juicy 200g rump or sirloin steak 'n boerewors. Should you prefer fillet, add R42.

SPARE RIBS 'n SPRING CHICKEN

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

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.

SPARE RIBS 'n CALAMARI

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

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

SEAFOOD

KINGKLIP FILLET

Served with fresh lemon butter sauce or dry-grilled.

BAKED KINGKLIP FILLET

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

SCOTTISH SALMON

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

CALAMARI

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

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.

POULTRY

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

SPRING CHICKEN*

Young 'n full of flavour.

DEBONED HALF CHICKEN*

A half chicken with the wing.

CHICKEN BREAST FILLET*

Flame-grilled tender chicken fillets.

CHICKEN SCHNITZEL

Golden-crumbed schnitzel. Add cheese or mushroom sauce.

DUCK LEG QUARTERS NEW

Prepared with citrus 'n ginger sauce.

HALF FULL
100 | 150

165

110

120

37

190

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

DESSERTS

BAKED CHEESECAKE

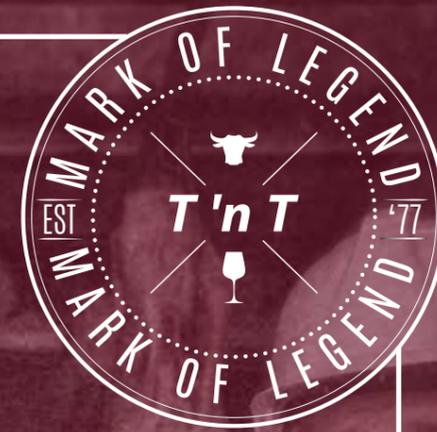
BAR-ONE®. Plain. 70
55

OREO® CHOCOLATE MOUSSE

Oreo® biscuits, chocolate mousse 'n whipped cream. 60

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. While stocks last. *Coca-Cola, the Dynamic Ribbon Device and Coke are registered trademarks of The Coca-Cola Company© 2018.

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BRING THE LEGEND HOME

Turn 'n Tender
STEAKHOUSE

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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, served 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

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