

# BILTONG STARTERS

MADE THE TURN 'n TENDER WAY

## BILTONG

Turn 'n Tender's own sliced beef biltong.

78

## BILTONG CARPACCIO

Dressed with Grana Padano shavings, rocket 'n olive oil.

82

## GRILLED BILTONG

Marinated 'n grilled biltong, unique to Turn 'n Tender.

55

## BILTONG PÂTÉ

Our own creation. Served with slices of toasted French loaf.

57

## BILTONG BOARD

A selection of our sliced beef biltong, biltong carpaccio, marinated 'n grilled biltong, biltong pâté 'n dry wors, perfect for sharing.

210

## DRY WORS

Our finest in-house dry wors.

75

## BILTONG 'n DRY WORS

Enjoy the tender taste of our biltong 'n dry wors. Please enquire about availability 'n price.

# STARTERS

## FOCACCIA-STYLE BREAD

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

SMALL LARGE  
69 | 110  
42 | 62

## TRINCHADO

Tender beef cubes with peri peri, tomato, onion 'n garlic.

79

## CHICKEN LIVERS

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

59

## STEAK TARTARE

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

95

## SNAILS

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

80

## CALAMARI

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

65

## CALAMARI SQUID HEADS

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

65

## CURRIED PRAWNS

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

90

## MARROW BONES

Cooked in their own broth with salt 'n fresh parsley. Prepared with red wine, tomato, mushroom, garlic 'n onions.

60

75

## SOUP

Please enquire about availabilty 'n price.

# SALADS

## HOUSE

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

REG TABLE  
80 | 105

## FRENCH

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

65 | 90

## GREEK

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

80 | 105

## 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.

85 | 110

## CHICKEN

French salad topped with tender chicken fillet strips marinated in your choice of peri peri, fresh lemon 'n herb, BBQ or sweet chilli 'n coriander. Add halloumi.

90

## STEAK 'n ROCKET

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

110

## CAESAR

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

80

22

10

\*Subject to Availability.

# 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  
150 | 190 | 230

## SIRLOIN

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

120 | 150 | 190

## RUMP WITH FAT

A juicy tender cut with a layer of fat

120

150 | 190

## POINT RUMP

Our signature cut of rump with a thick layer of fat

120 | 150 | 190

## RUMP - NO FAT

A juicy tender lean cut.

## RUMP ESPETADA

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

175

## T-BONE

500g Portion of a juicy 'n tender favourite.

185

## ENTRECÔTE

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

170

## CUT FOR TWO

700g Steak for sharing, with two sides 'n two sauces.

RUMP SIRLOIN FILLET  
330 | 330 | 385

## LONG-CUT SIRLOIN

800g Steak for two, topped with chimichurri 'n served with two sides.

340

## OSTRICH FILLET

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

190

## LAMB LOIN CHOPS

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

215

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

155

## LAMB STEAK

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

195

## DEBONED LEG OF LAMB

800g Deboned leg of lamb for sharing. Delicately spiced 'n served with two sides.

360

## PORK SPARE RIBS

Our pork loin ribs are expertly basted 'n prepared.

HALF FULL  
170 | 285

## BEEF SPARE RIBS

Tender, meaty, sticky 'n delicious.

HALF FULL  
145 | 240

## GRILLED BOEREWORS

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

100

10

## LAMB POTJIE NEW

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

185

## OXTAIL POTJIE

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

185

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

# COMBOS

## 200g TENDER STEAK 'n CALAMARI TUBES

A succulent 'n juicy 200g rump or sirloin steak 'n tender grilled calamari tubes. Should you prefer fillet, add R42.

155

## SPARE RIBS 'n CHOPS

Sticky 'n delicious ribs paired with two juicy 140g lamb loin chops grilled to perfection.

BEEF PORK  
235 | 260

## SPARE RIBS 'n SPRING CHICKEN

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

195 | 215

## 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.

199 | 235

## SPARE RIBS 'n CALAMARI TUBES

Sticky 'n delicious ribs 'n tender grilled calamari tubes.

170 | 205

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



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## THE LEGEND OF THE FOUR BROTHERS

<b>MERVYN'S MAGIC</b> 600g French-trimmed prime rib.	225
<b>STEVEN'S SENSATION</b> 300g Rump or sirloin topped with our mussel, white wine, garlic 'n cream sauce. Should you prefer fillet, add R42.	195
<b>HOWARD'S HOWLER</b> 300g Rump or sirloin topped with melted cheddar 'n pepper sauce. Should you prefer fillet, add R42.	185
<b>BRIAN'S BOWL OVER</b> 500g Rib-eye on the bone.	185

## STEAKS OF THE WORLD

CHOOSE FROM A 300g RUMP OR SIRLOIN STEAK WITH ONE OF THE FOLLOWING INTERNATIONAL TOPPING:

<b>ARGENTINIAN</b> 🇦🇷 Chimichurri (onion, red pepper, garlic, chilli, parsley, white wine vinegar, olive oil 'n lemon juice). Should you prefer fillet, add R42.	170
<b>FRENCH</b> 🇫🇷 Tangy sun-dried tomato butter with parsley, onions 'n garlic. Should you prefer fillet, add R42.	150
<b>ITALIAN</b> 🇮🇹 Italian tomato chutney with onion, oregano, balsamic vinegar, garlic 'n a touch of butter 'n brown sugar. Should you prefer fillet, add R42.	165
<b>GREEK</b> 🇬🇷 Rosemary, oregano butter 'n roasted garlic. Should you prefer fillet, add R42	160
<b>SPANISH</b> 🇪🇸 Smoked paprika 'n parsley butter. Should you prefer fillet, add R42.	145
<b>AMERICAN</b> 🇺🇸 600g French trimmed prime rib grilled with coarse salt 'n burnt butter, thinly sliced off the bone.	245

## SEAFOOD

<b>KINGKLIP FILLET</b> Served with fresh lemon butter sauce or dry-grilled.	195
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<b>BAKED KINGKLIP <sup>NEW</sup> FILLET</b> Baked in a mild curry 'n coconut sauce with a touch of garlic 'n spinach.	215
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<b>SCOTTISH SALMON</b> Plain-grilled or prepared with soya 'n sesame seeds.	215
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<b>CALAMARI</b> Tender calamari tubes grilled 'n served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce.	125
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<b>PRAWNS</b> Grilled in fresh lemon butter or peri peri sauce. Subject to availability. Please enquire about availability 'n price.	
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## POULTRY

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

<b>SPRING CHICKEN*</b> Young 'n full of flavour.	135
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<b>DEBONED HALF CHICKEN*</b> A half chicken with the wing.	140
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<b>CHICKEN BREAST FILLET*</b> Grilled fillet.	99
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<b>CHICKEN SCHNITZEL</b> Golden-crumbed schnitzel. Add cheese or mushroom sauce.	105 37
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## EXTRAS

<b>DEEP-FRIED OR PAN-FRIED ONION RINGS</b>	33
<b>SAUTÉED MUSHROOMS</b>	45
<b>CHIMICHURRI SAUTÉED MUSHROOMS</b>	47
<b>GRILLED BOEREWORS</b>	42

## DESSERTS

<b>BAKED CHEESECAKE</b> BAR-ONE® Plain.	57 52
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<b>OREO® CHOCOLATE MOUSSE</b> Oreo® biscuits, chocolate mousse 'n whipped cream.	57
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<b>CHOCOLATE VOLCANO</b> Delicious melt-in-your-mouth chocolate pudding served with ice cream.	60
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<b>ITALIAN KISSES</b> Served with whipped cream.	50
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April 2017 With Pork



**Turn 'n Tender**  
STEAKHOUSE

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## BURGERS

200g PURE GROUND BEEF  
OUR BURGERS ARE SERVED WITH A CHOICE OF CHIPS, RICE, BAKED POTATO, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

**BURGERS**

<b>CLASSIC</b> Topped with grilled onions 'n good old-fashioned pink sauce.	85
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<b>CHEESE</b> Topped with sliced cheddar 'n served with cheese sauce on the side.	90
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<b>MUSHROOM</b> Topped with creamy mushroom sauce.	92
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<b>PEPPER</b> Topped with creamy pepper sauce.	92
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**SPECIALITY**

<b>JACK DANIEL'S <sup>NEW</sup></b> Topped with a Jack Daniel's 'n onion marmalade.	120
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<b>MARROW BONE <sup>NEW</sup></b> Topped with marrow 'n grilled onions.	110
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<b>SMOKED MOZZARELLA 'n BILTONG</b> Topped with sliced smoked mozzarella 'n grilled biltong slices.	115
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## VEGETARIAN

<b>VEG PLATTER</b> A selection of fresh vegetables, 'n halloumi. Served with a choice of starch.	105
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<b>VEG BURGER</b> Portobello mushroom patty topped with grilled onions. Served with your choice of a side.	95
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<b>VEG CURRY</b> Mixed vegetables prepared in a creamy curried coconut sauce with a touch of garlic 'n served in a potjie pot. Served with your choice of a side.	95
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SIDE CHOICE OF CHIPS, RICE, BAKED POTATO, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

## SAUCES

<b>CHIMICHURRI</b> Argentinian marinade	40
<b>SNAIL</b> Brandy 'n garlic	67
<b>BORDELAISE</b> With marrow bones, mushrooms 'n port	55
<b>MUSHROOM 'n FETA</b>	47
<b>CHEESE, MUSHROOM, GARLIC OR MADAGASCAN GREEN PEPPER</b>	37
<b>PEPPER, MONKEY GLAND OR PERI PERI</b>	35
<b>BLUE CHEESE</b>	45