

## ***BILTONG STARTERS***

### ***~BILTONG~***

*Our in-house sliced beef biltong*

***.....R63.....***

### ***~BILTONG CARPACCIO~***

*Dressed with grana padano shavings, rocket 'n olive oil*

***.....R65.....***

### ***~BILLY BOY~***

*Uniquely ours, marinated 'n grilled biltong*

***.....R43.....***

### ***~BILTONG PÂTÉ~***

*Served with slices of toasted French loaf*

***.....R45.....***

### ***~BILTONG BOARD~***

*A selection of sliced beef biltong, biltong carpaccio, marinated 'n grilled biltong 'n biltong pâté (for sharing)*

***.....R160.....***

## ***FILLET SPECIALITIES***

*The fillet is renowned for being the tenderest cut of beef. To celebrate this prized steak cut, we have created dishes that especially compliment the cut's tenderness, succulence 'n distinctive taste. Order it plain-grilled or choose from our original Turn 'n Tender basting, a dry pepper coating or herbs 'n spices. Our mains are served with a choice of chips, rice, baked potato, mash, pap 'n gravy, vegetables or a side salad.*

### ***~FILLET~***

***.....Mini Tender 200g R133 • 300g R173  
• 400g R213.....***

**~STEAK TARTARE~**

*Raw minced fillet prepared the Turn 'n Tender way*

**.....R75.....**

**~FILLET STEAK ROLL~**

*Sliced grilled fillet on French loaf, served with dipping gravy*

**.....R120.....**

**~FILLET STRIPS~**

*Grilled strips of fillet steak served in creamy peri peri sauce*

**.....Starter R55 • Main R120.....**

**~FILLET MEDALLIONS~**

*250g Medallions topped with one of our speciality toppings: Chimichurri - Argentinian Marinade Snail, Brandy 'n Garlic Mussel, White Wine, Garlic 'n Cream Bordelaise Porcini Mushroom*

**.....R185.....**

**FOUR BROTHERS' SPECIALS**

*The Aaron brothers founded Turn 'n Tender in 1977 'n each developed their own delicious speciality dish.*

*Our mains are served with a choice of chips, rice, baked potato, mash, pap 'n gravy, vegetables or a side salad.*

**~MERVYN'S MAGIC~**

*600g Meneer Steak  
French-trimmed prime rib of baby beef*

*Pinotage*

**.....R195.....**

**~\*STEVEN'S SENSATION~**

*300g Rump or sirloin, topped with mussel, white wine 'n cream sauce*

*Chardonnay*

**.....R165.....**

**~\*HOWARD'S HOWLER~**

*300g Rump or sirloin, topped with melted cheese 'n pepper sauce*

*Merlot*

**.....R155.....**

**~BRIAN'S BOWL OVER~**

*500g Rib-eye on the bone.*

*Cabernet Sauvignon*

**.....R160.....**

**STARTERS**

**~BABY SQUID HEADS~**

**.....R47.....**

**~FOCACCIA STYLE BREAD~**

*Olive Oil 'n Herbs*

**.....Small R30 • Large R44.....**

**~FOCACCIA STYLE BREAD~**

*Cheese 'n Biltong. With extra dunking sauce*

**.....Small R54 • Large R94.....**

**~CHICKEN LIVERS~**

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

**.....R50.....**

**~TRINCHADO~**

*Tender beef cubes with peri-peri, tomato, onion 'n garlic*

**.....R65.....**

**~SNAILS~**

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

**.....R62.....**

**~CALAMARI~**

*Tender grilled Falkland tubes served in lemon butter, peri-peri or sweet chilli 'n coriander sauce*

**.....R47.....**

**~FOCACCIA STYLE BREAD~**

*Garlic 'n Herbs*

**.....Small R32 • Large R46.....**

**~SOUP OF THE DAY~**

*Tomato, butternut, seafood or sweetcorn*

**.....Price Is Just A Question Away.....**

**~PRAWNS NACIONAL~**

*Shelled prawns prepared in beer 'n spicy paprika sauce*

**.....R70.....**

**SALADS**

**~HOUSE SALAD~**

*Lettuce, tomato, red onion, cucumber, hard-boiled egg, rocket, green olives 'n provolone cheese*

**.....Regular R62 • Table R87.....**

**~FRENCH SALAD~**

*Lettuce, tomato, red onion, cucumber, avo 'n carrots*

**.....Regular R47 • Table R70.....**

**~GREEK SALAD~**

*Lettuce, tomato, red onion, cucumber, feta 'n Kalamata olives*

**.....Regular R62 • Table R87.....**

**~BLUE CHEESE SALAD~**

*Lettuce, tomato, red onion 'n carrots topped with grated blue cheese 'n creamy blue cheese dressing*

**.....Regular R65 • Table R92.....**

**~CHICKEN SALAD~**

*Basic French topped with tender chicken fillet strips 'n marinated in your choice of the following: peri-peri, lemon 'n herb, BBQ or sweet chilli 'n coriander*

**.....R76.....**

**~STEAK 'n ROCKET SALAD~**

*Basic French topped with tender steak cubes, rocket 'n feta 'n dressed with balsamic 'n red wine reduction*

**.....R92.....**

**~PEAR 'n BLUE CHEESE SALAD~**

*Lettuce, pear slices, walnuts 'n tomato, topped with grated blue cheese 'n creamy blue cheese dressing*

**.....R78.....**

**~HOT VEGETARIAN PLATTER~**

*A selection of fresh garden vegetables, halloumi cheese 'n a choice of starch*

**.....R86.....**

## **GRILLS**

*It all begins when we brand your steak just the way you like it. Order it plain grilled or choose from our original Turn 'n Tender basting, a dry pepper coating or herbs 'n spices.*

*Our mains are served with a choice of chips, rice, baked potato, mash, pap 'n gravy, vegetables or a side salad.*

### **~RUMP OR SIRLOIN~**

**.....Mini Tender 200g R102 • 300g R133  
• 400g R173.....**

### **~T-BONE~**

**.....500g R155.....**

### **~LAMB LOIN CHOPS~**

*Four of the best 140g T-bone-style chops*

**.....R195.....**

### **~POINT RUMP~**

**.....Mini Tender 200g R102 • 300g R133  
• 400g R173.....**

### **~POINT RUMP HEAD “PICANHA”~**

*700g Point rump for two, carved at the table 'n served with two sides 'n two sauces of your choice*

**.....R295.....**

### **~ARGENTINIAN-STYLE~**

*Spiral cut, topped with chimichurri marinade*

*.....Add R24 to a steak of your choice.....*

**~ENTRECÔTE STEAK~**

*350g Steak prepared with paprika, butter 'n brandy basting*

**.....R155.....**

**~SPARE RIBS~**

*.....The not-so-full portion: Beef R120 • Pork R130 The legendary full portion: Beef R215 • Pork R235.....*

**~POTJIE OF THE DAY~**

*.....Price Is Just A Question Away.....*

**~BOEREWORS PLATTER~**

*Our very own pure beef boerewors. We recommend it served with pap 'n gravy. Add a fried egg for an extra R7*

**.....R90.....**

**~“GIGOT” LEG OF LAMB STEAK~**

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

**.....R165.....**

**~LAMB RIB CHOPS~**

*Four 80g rib chops grilled with olive oil, lemon 'n oregano*

**.....R135.....**

**SPECIALITY TOPPINGS**

*Best served over your steak.*

**~Chimichurri – Argentinian Marinade~**

**.....R24.....**

*~Snail, Brandy 'n Garlic~*

*.....R56.....*

*~Mussel, White Wine, Garlic 'n Cream~*

*.....R46.....*

*~Bordelaise~*

*.....R44.....*

*~Porcini Mushroom~*

*.....R47.....*

## ***BURGERS 'n STEAK ROLLS***

*Our mains are served with a choice of chips, rice, baked potato, mash, pap 'n gravy, vegetables or a side salad.*

***~CLASSIC BURGER~***

*200g Pure ground beef patty topped with grilled onions 'n good old-fashioned pink sauce*

*.....R69.....*

***~CHEESE BURGER~***

*200g Pure ground beef patty topped with sliced cheddar 'n served with cheese sauce on the side*

*.....R78.....*

***~MUSHROOM BURGER~***

*200g Pure ground beef patty topped with creamy mushroom sauce*

*.....R82.....*

***~BLUE CHEESE BURGER~***



*200g Pure ground beef patty topped with grated blue cheese 'n served with a blue cheese sauce on the side*

**.....R85.....**

### **~STEAK ROLL~**

*200g Sirloin with our original Turn 'n Tender basting or topped with an Argentinian-style chimichurri, both garnished with tomato, rocket 'n red onion*

**.....R102.....**

### **SAUCES**

*Try one of our traditional sauces as an accompaniment to your steak.*

**~Cheese, Madagascan Green Pepper, Garlic or Mushroom  
'n Cream Sauce~**

**.....R28.....**

**~Pepper, Mustard, Monkey Gland,  
Peri Peri or Prego~**

**.....R24.....**

**~Blue Cheese~**

**.....R32.....**

### **POULTRY**

*\*Prepared with a choice of either peri-peri, lemon 'n herb, BBQ or sweet chilli 'n coriander sauce.*

*Our mains are served with a choice of chips, rice, baked potato, mash, pap 'n gravy, vegetables or a side salad.*

**~\*SPRING CHICKEN~**

**.....R115.....**

**~\*DEBONED CHICKEN~**

*Half a deboned chicken with the wing*

**.....R120.....**

**~CHICKEN BREAST FILLET\* OR SCHNITZEL~**

**.....R80.....**

**~DUCK LEG QUARTERS~**

*Two leg quarters served with citrus 'n ginger sauce*

**.....R149.....**

**SEAFOOD**

**~KINGKLIP FILLET~**

*Served in lemon butter or dry-grilled*

**.....Price Is Just A Question Away.....**

**~CALAMARI~**

*Tender grilled Falkland tubes served in lemon butter, peri-peri or sweet chilli 'n coriander sauce*

**.....R92.....**

**~KING PRAWNS~**

*(Subject to availability) Grilled in lemon butter sauce*

**.....R40 each (excludes side order).....**

**~SCOTTISH SALMON~**

*Plain grilled or with soya 'n sesame seeds*

**.....R179.....**

## **COMBOS**

*All mini tender steak combos are served with either rump or sirloin. Should you prefer fillet, add R28.*

*Our mains are served with a choice of chips, rice, baked potato, mash, pap 'n gravy, vegetables or a side salad.*

***~Beef Spare Ribs 'n Chops~***

***.....R199.....***

***~Beef Spare Ribs 'n Boerewors~***

***.....R145.....***

***~Beef Spare Ribs 'n Spring Chicken~***

***.....R165.....***

***~Beef Spare Ribs 'n Mini Tender Steak~***

***.....R170.....***

***~Beef Spare Ribs 'n Calamari Tubes or Baby Squid Heads~***

***.....R142.....***

***~Pork Spare Ribs 'n Chops~***

***.....R214.....***

***~Pork Spare Ribs 'n Boerewors~***

***.....R160.....***

***~Pork Spare Ribs 'n Spring Chicken~***

***.....R180.....***

***~Pork Spare Ribs 'n Mini Tender Steak~***

***.....R185.....***

*~Pork Spare Ribs 'n Calamari Tubes or Baby Squid Heads~  
.....R157.....*

*~Mini Tender Steak 'n Boerewors~  
.....R130.....*

*~Mini Tender Steaks 'n Calamari Tubes or Baby Squid  
Heads~  
.....R128.....*

## ***ADDITIONAL SIDE ORDERS***

*~Onion Rings~  
Deep-fried 'n crispy or pan-fried*

*.....R25.....*

*~Sautéed Mushrooms~  
.....Plain R33 • Chimichurri R35.....*

*~Boerewors~  
.....R38.....*

*~Chimichurri Sautéed Mushrooms~  
.....R35.....*

*~Cheesy Potato au Gratin~  
Sliced potato with cheddar, cream 'n caramelised onion*

*.....R26.....*

## **DESSERTS**

### **~ICE CREAM~**

*Served with Bar-One chocolate sauce*

**.....R49.....**

### **~SORBET~**

*Assorted fruit flavours (per scoop)*

**.....R17.....**

### **~CHEESECAKE~**

**.....Plain R44 • Bar-One R50  
• Honeycomb R49.....**

### **~ITALIAN KISSES~**

*Served with caramel sauce*

**.....R39.....**

### **~STICKY TOFFEE PUDDING~**

*Served with ice cream*

**.....R43.....**

### **~CHOCOLATE FUDGE MELTDOWN~**

*Served with ice cream*

**.....R45.....**

### **~DOM PEDROS~**

*Kahlua, Cape Velvet or Frangelico or Jameson*

**.....R40.....**

**~MILKSHAKE~**

*Bar-One, banana, strawberry or lime*

**.....R26.....**

**~GOURMET DOUBLE-THICK MILKSHAKE~**

*Salted caramel 'n popcorn or cookies 'n cream*

**.....R39.....**

**~APPLE CRUMBLE TART~**

*Served with ice cream*

**.....R45.....**

**COLD BEVERAGES**

**~Soft Drinks (330ml)~**

**.....R19.....**

**~Cordials 'n Mixers~**

**.....R22.....**

**~Appletiser, Red Grapetiser, White Grapetiser~**

**.....R24.....**

**~Still or Sparkling Mineral Water~**

**.....500ml R18 • 1 Litre R29.....**

**HOT BEVERAGES**

**~Ceylon or Herbal Teas~**

.....*R12*.....

~*Filter Coffee*~

.....*R16*.....

~*Espresso*~

.....*Single R16 • Double R19*.....

~*Cappuccino*~

.....*Foam R21 • Cream R22*.....

~*Latte*~

.....*R22*.....

~*Hot Chocolate*~

.....*R22*.....

~*Speciality Coffees*~

*Kahlúa or Jameson*

.....*R39*.....

*Changes to the menu can slow the kitchen down 'n may delay your order.  
A 10% service charge will be added to tables of 8 guests or more.*