



**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.

# THE LEGEND OF THE FOUR BROTHERS

## ORIGINAL FOUR BROTHERS' FAVOURITES

### MERVYN'S MAGIC

600g French-trimmed prime rib.

### 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, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

230

GLASS | BOTTLE  
67 | 215

199

GLASS | BOTTLE  
65 | 205

185

GLASS | BOTTLE  
49 | 149

195

GLASS | BOTTLE  
67 | 215

# BILTONG STARTERS

## MADE THE TURN 'n TENDER WAY

### **BILTONG**

Turn 'n Tender's own sliced beef biltong.

80

### **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.

60

### **BILTONG BOARD**

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

225

### **DRY WORS**

Our finest in-house dry wors.

75

### **BILTONG 'n DRY WORS**

Take home the tender taste of our biltong 'n dry wors. Please enquire with your waitron. Price on request.

# STARTERS

## CAMEMBERT NEW

Crumbed 'n deep-fried.  
Topped with fig preserve 'n served  
with toasted French loaf.

95

## FOCACCIA-STYLE BREAD

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

SMALL	LARGE
70	115
45	65

## TRINCHADO

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

85

Boerewors with peri peri, tomato,  
onion 'n garlic. NEW

75

## CHICKEN LIVERS

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

60

## STEAK TARTARE

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

99

## 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.

69

## CALAMARI SQUID HEADS

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

69

## CURRIED PRAWNS

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

99

## MARROW BONES

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

60

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

80

# 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.

90

Add halloumi.

20

## STEAK 'n ROCKET

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

115

## CAESAR

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

80

Add chicken.

25

Add an egg.

10

## BEETROOT NEW

Baby beetroot, goat's cheese, red onion, fresh rocket, parsley, balsamic vinegar, olive oil 'n walnuts, served on a bed of crisp lettuce.

90

\* Subject to availability.

# STEAKS OF THE WORLD

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

## SOUTH AFRICAN **NEW**

Biltong powder 'n parsley butter.  
Should you prefer fillet, add R42.

180

## ARGENTINIAN

Chimichurri (onion, red pepper, garlic, chilli, parsley, white wine vinegar, olive oil 'n lemon juice).  
Should you prefer fillet, add R42.

185

## FRENCH

Tangy sun-dried tomato butter with parsley, onions 'n garlic.  
Should you prefer fillet, add R42.

175

## ITALIAN

Italian tomato chutney with onion, oregano, balsamic vinegar, garlic 'n a touch of butter 'n brown sugar.  
Should you prefer fillet, add R42.

175

## GREEK

Rosemary, oregano butter 'n roasted garlic.  
Should you prefer fillet, add R42.

185

## SPANISH

Smoked paprika 'n parsley butter.  
Should you prefer fillet, add R42.

175

## AMERICAN

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

245

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

# 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  
155 | 195 | 235

## SIRLOIN

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

125 | 155 | 195

## RUMP WITH FAT

A juicy tender cut with a layer of fat.

125

## POINT RUMP

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

160 | 200

## RUMP - NO FAT

A juicy tender lean cut.

125 | 155 | 195

## RUMP ESPETADA

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

180

## T-BONE

500g Portion of a juicy 'n tender favourite.

190

## ENTRECÔTE

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

170

## CUT FOR TWO

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

RUMP | SIRLOIN | FILLET  
355 | 355 | 410

## LONG-CUT SIRLOIN

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

340

## OSTRICH FILLET

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

195

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

## LAMB LOIN CHOPS

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

## LAMB RIB CHOPS

Four 80g 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 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, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

HALF | FULL  
145 | 225

HALF | FULL  
110 | 160

205

370

HALF | FULL  
170 | 285

HALF | FULL  
145 | 240

105

10

195

195

# EXTRAS

## OPTIONAL EXTRA FOR A LITTLE MORE.

DEEP-FRIED OR PAN-FRIED ONION RINGS 33

SAUTÉED MUSHROOMS 45

CHIMICHURRI SAUTÉED MUSHROOMS 47

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.

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

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

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.

# SAUCES

**CHIMICHURRI** Argentinian marinade.

40

**SNAIL** Brandy 'n garlic.

67

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

55

**MUSHROOM 'n FETA**

47

**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  
90 | 140

## DEBONED HALF CHICKEN\*

A half chicken with the wing.

150

## CHICKEN BREAST FILLET\*

Flame-grilled tender chicken fillets.

99

## CHICKEN SCHNITZEL

Golden-crumbed schnitzel.

Add cheese or mushroom sauce.

110

37

# SEAFOOD

## KINGKLIP FILLET

Served with fresh lemon butter sauce or dry-grilled.

210

## BAKED KINGKLIP FILLET

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

230

## SCOTTISH SALMON

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

230

## CALAMARI

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

130

## 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, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.

# 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

#### CLASSIC

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

85

#### CHEESE

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

95

#### MUSHROOM

Topped with creamy mushroom sauce.

95

#### PEPPER

Topped with creamy pepper sauce.

95

### SPECIALITY BURGERS

#### JACK DANIEL'S®

Topped with a Jack Daniel's®, onion 'n chilli marmalade.

120

#### MARROW BONE

Topped with marrow 'n grilled onions.

110

#### SMOKED MOZZARELLA 'n BILTONG

Topped with sliced smoked mozzarella 'n grilled biltong slices.

115

# VEGETARIAN

#### VEG PLATTER

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

105

#### VEG CURRY

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.

100

#### PARMESAN-CRUMBED NEW AUBERGINE STACK

Deep-fried 'n layered with provolone 'n goat's cheese. Served with a tomato sauce 'n a touch of garlic 'n basil.

95

# DESSERTS

<b>STRAWBERRY ETON MESS</b> <span>NEW</span> Layered meringue, cream 'n strawberries, topped with strawberry liqueur.	50
<b>BRANDY BUTTERED APPLES</b> Topped with a biscuit crumble 'n vanilla ice cream or whipped cream.	55
<b>CRÈME BRÛLÉE</b> Rich custard base topped with caramelised sugar. Choose plain or Amarula®.	52
<b>BAKED CHEESECAKE</b> BAR-ONE®. Plain.	62 52
<b>OREO® CHOCOLATE MOUSSE</b> Oreo® biscuits, chocolate mousse 'n whipped cream.	57
<b>LEMON CHEESECAKE PARFAIT</b> Layered lemon cheesecake dessert topped with whipped cream 'n a sprinkle of lemon zest.	65
<b>CHOCOLATE VOLCANO</b> Delicious melt-in-your-mouth chocolate pudding served with vanilla ice cream.	65
<b>ITALIAN KISSES</b> Served with whipped cream.	50
<b>ICE CREAM</b> Served with a decadently rich BAR-ONE® chocolate sauce.	55
<b>ICE CREAM SANDWICH</b> Two choc chip cookies filled with vanilla ice cream 'n rolled in nut sprinkles.	50
<b>SORBET</b> Assorted fruit flavours. Per scoop.	22
<b>DOM PEDRO</b> Made with Kahlúa®, Cape Velvet®, Frangelico® or Jameson®.	55

# COLD BEVERAGES

<b>SOFT DRINK (330ml)</b> Coca-Cola®, Coke Zero®, Sprite® or Fanta®.	22
<b>CORDIAL 'n MIXER</b>	25
<b>GRAPETISER® OR APPLETISER®</b>	27
<b>GLASS BOTTLED STILL OR SPARKLING MINERAL WATER</b>	250ml   750ml 16   32
<b>MILKSHAKE</b> BAR-ONE®, strawberry, banana or lime.	32

# HOT BEVERAGES

<b>CAPPUCCINO WITH FROTH</b>	23
<b>CAPPUCCINO WITH CREAM</b>	24
<b>LATTE</b>	24
<b>SPECIALITY COFFEE</b> With Kahlúa® or Jameson®.	52
<b>FILTER COFFEE</b>	18
<b>SINGLE ESPRESSO</b>	18
<b>DOUBLE ESPRESSO</b>	21
<b>HOT CHOCOLATE</b>	24
<b>FIVE ROSES TEA</b>	16
<b>HERBAL TEA</b>	16