



**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, PAIRED PERFECTLY WITH OUR WINE RECOMMENDATIONS

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.

235

GLASS | BOTTLE
72 | 230

205

GLASS | BOTTLE
67 | 215

190

GLASS | BOTTLE
49 | 149

199

GLASS | BOTTLE
68 | 220

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

Enjoy Responsibly. Alcohol Not for Sale to Persons Under the Age of 18.

BILTONG STARTERS

MADE THE TURN 'n TENDER WAY

BILTONG

Turn 'n Tender's own sliced beef biltong.

82

BILTONG CARPACCIO

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

85

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.

230

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.

SOUP NEW

GOULASH

Tender beef cubes in a rich broth with onion, carrots, potato 'n a touch of garlic.

65

SEAFOOD

Tomato 'n cream base, with mussels, shelled prawns, calamari, white wine 'n garlic

85

BUTTERNUT

With a touch of cream.

55

TOMATO

Tomato with a dash of white wine served with Grana Padano cheese

60

STARTERS

BEEF SHORT RIB RASHERS

NEW

BBQ spiced short rib rashers

70

LAMB TAILS

NEW

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

95

FOCACCIA-STYLE BREAD

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

SMALL | LARGE

72 | 117

46 | 66

GRANA PADANO CRUMBED MUSHROOMS

NEW

Deep-fried 'n served with sun-dried tomato, parsley, onion 'n garlic butter sauce.

65

TRINCHADO

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

90

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.

105

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.

70

CALAMARI SQUID HEADS

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

70

CURRIED PRAWNS

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

105

MARROW BONES

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

62

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

82

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.

80 | 105

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.

120

CAESAR

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

85

Add chicken.

25

Add an egg.

10

* Subject to availability.

STEAKS OF THE WORLD

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

SOUTH AFRICAN

Cheese 'n grated biltong sauce topped with biltong slices.

Should you prefer fillet, add R42

215

ARGENTINIAN

Chimichurri (onion, red pepper, garlic, chilli, parsley, white wine vinegar, olive oil 'n lemon juice).

Should you prefer fillet, add R42.

190

FRENCH

Tangy sun-dried tomato butter with parsley, onions 'n garlic.

Should you prefer fillet, add R42.

180

ITALIAN

Italian tomato chutney with onion, oregano, balsamic vinegar, garlic 'n a touch of butter 'n brown sugar.

Should you prefer fillet, add R42.

180

GREEK

Rosemary, oregano butter 'n roasted garlic.

Should you prefer fillet, add R42.

190

AMERICAN

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

250

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
160 | 200 | 240

SIRLOIN

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

130 | 160 | 200

RUMP WITH FAT

A juicy tender cut with a layer of fat.

130

POINT RUMP

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

165 | 205

RUMP - NO FAT

A juicy tender lean cut.

130 | 160 | 200

RUMP ESPETADA

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

185

T-BONE

500g Portion of a juicy 'n tender favourite.

195

ENTRECÔTE

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

175

CUT FOR TWO

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

RUMP | SIRLOIN | FILLET
360 | 360 | 415

LONG-CUT SIRLOIN

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

345

OSTRICH FILLET

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

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.

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
155 | 235

HALF | FULL
120 | 170

215

380

HALF | FULL
175 | 290

HALF | FULL
150 | 245

110

10

205

205

EXTRAS

OPTIONAL EXTRA FOR A LITTLE MORE.

DEEP-FRIED OR PAN-FRIED ONION RINGS 35

SAUTÉED MUSHROOMS 47

CHIMICHURRI SAUTÉED MUSHROOMS 50

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.

165

200g TENDER STEAK 'n BOEREWORS

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

Should you prefer fillet, add R42.

155

SPARE RIBS 'n SPRING CHICKEN

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

BEEF 200 | PORK 220

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.

205 | 240

SPARE RIBS 'n CALAMARI

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

180 | 215

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.

70

BORDELAISE With marrow bones, mushrooms 'n port.

57

MUSHROOM 'n FETA

48

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
95 | 145

DEBONED HALF CHICKEN*

A half chicken with the wing

160

CHICKEN BREAST FILLET*

Flame-grilled tender chicken fillets.

100

CHICKEN SCHNITZEL

Golden-crumbed schnitzel.

115

Add cheese or mushroom sauce.

37

SEAFOOD

KINGKLIP FILLET

Served with fresh lemon butter sauce or dry-grilled.

215

BAKED KINGKLIP FILLET

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

235

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.

135

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.

CLASSIC

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

88

CHEESE

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

99

MUSHROOM

Topped with creamy mushroom sauce.

99

PEPPER

Topped with creamy pepper sauce.

99

SPECIALITY BURGERS

JACK DANIEL'S®

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

125

SMOKED MOZZARELLA 'n BILTONG

Topped with sliced smoked mozzarella 'n grilled biltong slices.

118

VEGETARIAN

VEG PLATTER

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

115

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.

110

GRANA PADANO CRUMBED AUBERGINE STACK

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

100

DESSERTS

STRAWBERRY ETON MESS Layered meringue, cream 'n strawberries, topped with strawberry liqueur.	52
BUTTERSCOTCH DELIGHT NEW 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
BRANDY BUTTERED APPLES Topped with a biscuit crumble 'n vanilla ice cream or whipped cream.	65
BAKED CHEESECAKE BAR-ONE®. Plain.	65 55
OREO® CHOCOLATE MOUSSE Oreo® biscuits, chocolate mousse 'n whipped cream.	60
LEMON CHEESECAKE PARFAIT Layered lemon cheesecake dessert topped with whipped cream 'n a sprinkle of lemon zest.	67
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 with a decadently rich BAR-ONE® chocolate sauce.	57
ICE CREAM SANDWICH Two choc chip cookies filled with vanilla ice cream 'n rolled in nut sprinkles.	52
SORBET Assorted fruit flavours. Per scoop.	23
DOM PEDRO Made with Kahlúa®, Cape Velvet®, Frangelico® or Jameson®.	57

COLD BEVERAGES

SOFT DRINK (330ml) Coca-Cola®, Sprite® Fanta® or Creme Soda.	23
SUGAR FREE SOFT DRINK (330ml) Coke Light®, Coke Zero®, Sprite Zero® or Tab®	22
CORDIAL 'n MIXER 250 ml Schweppes® glass bottle mixers	28
GRAPETISER® OR APPLETISER®	28
GLASS BOTTLED STILL OR SPARKLING MINERAL WATER	250ml 750ml 16 32
MILKSHAKE BAR-ONE®, strawberry, banana or lime.	33

HOT BEVERAGES

CAPPUCCINO	23
CAPPUCCINO WITH CREAM	24
LATTE	24
SPECIALITY COFFEE With Kahlúa® or Jameson®.	55
AMERICANO	18
SINGLE ESPRESSO	18
DOUBLE ESPRESSO	21
HOT CHOCOLATE	24
FIVE ROSES TEA	16
HERBAL TEA	16

