

## THE TYLER'S STORY

WE BELIEVE GREAT FOOD BRINGS PEOPLE TOGETHER. OUR JOURNEY STARTED WITH A SIMPLE LOVE FOR PERFECTLY-PREPARED STEAK. FROM THE FIRST SIZZLE ON THE GRILL TO THE LAST BITE, WE POUR PASSION INTO EVERY CUT TO MAKE EVERY MEAL FEEL LIKE HOME. INSPIRED BY FAMILY TRADITIONS, BRAAING AND THE JOY OF SHARING A GREAT MEAL, TYLER'S IS MORE THAN JUST A GRILLHOUSE — IT'S AN EXPERIENCE BUILT ON WARMTH, HOSPITALITY AND A LOVE FOR HONEST, HIGH-QUALITY FOOD.

## OUR MISSION

WE SERVE THE FINEST CUTS OF MEAT IN A SPACE WHERE YOU FEEL PART OF THE FAMILY. EVERY STEAK IS CAREFULLY SOURCED, EXPERTLY AGED AND GRILLED WITH PRECISION TO BRING OUT ITS RICH, NATURAL FLAVORS. BEYOND EXCEPTIONAL MEAT, WE ARE COMMITTED TO CREATING A WARM ATMOSPHERE WHERE LAUGHTER FLOWS LIKE WINE AND EVERY GUEST LEAVES WITH A SATISFIED HEART AND A FULL BELLY.

## WHY WE DO IT

IT'S ALL ABOUT THE LOVE OF THE CRAFT BECAUSE AT TYLER'S, EVERY MEAL IS MADE WITH HEART. FOOD IS MORE THAN JUST FUEL - IT'S AN EXPERIENCE, A CELEBRATION, A LASTING MEMORY. WE WANT TO SHARE OUR DEEP PASSION FOR STEAK AND MEAT WITH YOU. WHETHER YOU'RE HERE FOR A QUIET DINNER, A LIVELY GATHERING, OR A SPECIAL OCCASION, OUR GOAL IS TO MAKE EVERY VISIT UNFORGETTABLE. SO SIT BACK, SAVOR THE FLAVORS AND ENJOY EVERY MOMENT.

## THE SLAB

SEE THE STARS OF THE SHOW BEFORE THEY HIT THE GRILL! HEAD OVER TO THE SLAB NEAR AND TAKE A PEEK AT OUR FINEST CUTS. OUR SELECTION OF PREMIUM STEAKS ARE ON FULL DISPLAY AND OUR TEAM IS HAPPY TO WALK YOU THROUGH THE CUTS, THEIR FLAVORS, AND THE BEST WAYS TO ENJOY THEM. AFTER ALL, GREAT STEAK IS A PERSONAL CHOICE — AND YOU DESERVE TO LOVE EVERY BITE.

*your next meat up*

Tyler's

*get started*

OYSTERS (each) R42

HONEY, GINGER

BRAAIBROODJIE R70

CHEDDAR, TOMATO, RED ONION, CHUTNEY

PRAWNS R149

MASALA BUTTER, TOMATO SALSA

THE WINGS R108

OUR WAY

TARTARE R155

THE USUAL SUSPECTS

SKINNY CHOPS R149

CHARRED TO PERFECTION

MUSHROOMS R125

EARTHY AROMATICS

CHARCUTERIE SELECTION R385

TYLER'S HOUSE-CURED MEATS

# *get grilled*

**SERVED WITH** | SALSA VERDE, SEA SALT FLAKES

**SQ ITEMS** | YOUR SERVER WILL PRESENT A WEIGHT-ITEMED QUOTE BASED ON YOUR SELECTION

**HOW YOU LIKE IT** | CUTS ARE PREPARED TO YOUR PREFERENCE (BUT IF YOU'RE AFTER MAX FLAVOUR, CHEF RECOMMENDS RARE OR MEDIUM)

## RUMP

A DELECTABLE FAT CAP WITH A JUICY TEXTURE

300g - R248 | 400g - R318 | 500g - R386

## FILLET

THE ULTIMATE TENDER, SOPHISTICATION

200g - R335 | 300g - R435 | 400g - R545 | 500g - R645

## RIB EYE

MARBLLED SWIRLS OF TENDER FLAVOUR

300g - R395 | 400g - R485 | 500g - R575

## T-BONE

BEST OF BOTH & PACKED WITH FLAVOUR

600g - R540 | 1kg - SQ

## SIRLOIN ON THE BONE

PERFECTLY DRY-AGED, JUICY TENDERNESS

500g - R505 | 1kg - SQ

## TOMAHAWK

PRIZED FOR ITS RICH MARBLING, TENDERNESS & DRAMATIC PRESENTATION

SQ

## PRIME RIB

INTENSELY MARBLLED, MEAT LOCKER BONE-CUT STEAK

SQ

## WAGYU

THE ROLLS ROYCE OF THE MEAT LOCKER

SQ

## *got stuck in*

### CHICKEN R260

JOSPER ROASTED, LEMON & HERB OR PERI PERI

### SMASH BURGER

Single - R149 | Double - R195 | Triple - R250

ONION, CHEESE, PICKLE, BANGING BURGER SAUCE

### STEAK PREGO R255

FILLET, CRISPY ONIONS, PORTUGUESE BUN, CREAMY PREGO

### CHICKEN SKEWERS R265

DEBONED CHICKEN THIGHS, HOUSE MARINATED

### CHARRED CAULIFLOWER R135

AGED BALSAMIC, HONEY CASHEWS, CRISPY SPINACH, ONION JAM

### BEEF RIBS R375

750G PORTION

### LAMB RIBS R450

750G PORTION

## *go green*

### CAESAR

Single - R120 | Sharing - R164

BABY GEM LETTUCE, ANCHOVY, CROUTONS, PARMESAN

### EDAMAME SLAW

Single - R119 | Sharing - R131

AVOCADO, SOY, CHILLI, SPRING ONION, PEANUTS

## *the sidelines*

VEGETABLES R50  
HONEY MUSTARD DRESSED, DUKKAH

MAC 'N CHEESE R65  
CHEESE, TRUFFLE, CREAM

TALLOW POTATO R60  
PARMESAN, CHIVES, AIOLI

CAULI CHEESE BAKE R62  
A JOSPER-ROASTED, CHEESY AFFAIR

GRILLHOUSE FRIES R46  
TYLER'S SEASONING

ONION RINGS R42

## *get sauced*

BÉARNAISE R46  
TANGY TWIST WITH A HERBACEOUS KICK

PEPPERCORN R46  
A CREAMY, PEPPERY DELIGHT

MUSHROOM R46  
FUNGI-FILLED FLAVOUR PARTY

BLUE CHEESE R46  
LUXURIOUS AND VELVETY

*get sweet*

CHOCOLATE PUDDING R109

THE CLASSIC WAFFLE R109

CRÈME BRULÉE R98

GELATO R42

# *artisanal wood fired pizza*

## **MARGHERITA (V) R130**

TOMATO BASE, MOZZARELLA, FRESH BASIL

## **FOUR CHEESE & GREMOLATA (V) R142**

PARMESAN, MOZZARELLA, SMOKED OAK, GORGONZOLA AND GREMOLATA OIL

## **SICILIAN (V) R150**

TOMATO BASE, ANCHOVIES, CAPERS, OLIVES, FRESH CHILI, PARMESAN, MOZZARELLA

## **CURED BEEF BRESAOLA & ROCKET R160**

TOMATO BASE, MOZZARELLA, CURED BRESAOLA, FRESH ROCKET, PARMESAN

## **BUTTER CHICKEN R138**

TOMATO, MOZZARELLA, CURRIED BUTTER CHICKEN, CRISPY ONION, FRESH  
CORIANDER

## **SPICY BOLOGNAISE R158**

MOZZARELLA, RED JALAPENO, FRESH ROCKET

## **CHILI LIME PRAWN R230**

TOMATO BASE, MOZZARELLA, CHILI LIME BUTTER-POACHED PRAWNS, FRESH BASIL