

# OUR LEGENDARY STEAK CUTS

## CLASSIC CUTS



**FILLET**  
The most legendary of all cuts. Tender 'n lean, the buttery softness of fillet is best enjoyed rare or medium rare. Best when paired with one of our speciality sauces or toppings for the perfect personalised touch.



**SIRLOIN**  
A prime cut. Succulent 'n tender with a strip of fat that, when crispy, packs in the flavour. This cut is best enjoyed as rare as possible.



**T-BONE**  
A juicy 'n tender favourite. The smaller tender fillet is separated from a larger succulent sirloin by the t-shaped bone which adds a sweeter flavour. Perfect for those who can't decide. Have it medium rare for the best flavour.



**RIB-EYE ON THE BONE**  
Rib-eye has fat marbling through the steak 'n it's recommended that it's not cooked less than medium rare. This is to allow the fat marbling to melt 'n saturate the meat, making it juicy 'n full of flavour.

## SIGNATURE CUTS



**RUMP NO FAT**  
A unique lean cut. Tunnel rump is juicy with no fat, making it a healthy steak choice.



**RUMP WITH FAT**  
A classic cut with a little something extra. Full of flavour with crispy grilled fat that unlocks the legendary flavours.



**POINT RUMP**  
This signature Turn 'n Tender cut is from the cap end of the rump. Commonly referred to as Picanha, this succulent steak is covered in a generous layer of crispy fat that enhances its flavour 'n juices.



**ENTRECÔTE**  
A premium cut from the loin with an extra tail of fat that adds rich flavour.

# OUR LEGENDARY BILTONG

**BILTONG**  
Turn 'n Tender's own signature beef biltong 'n dry wors. Please enquire with your waitron. Price on request.

## STARTERS

**TRINCHADO** 90  
Beef cubes with peri peri, tomato, onion 'n garlic.

**CHICKEN LIVERS** 62  
Pan-fried chicken livers served in plain or peri peri cream sauce.

**SNAILS** 75  
Served in brandy 'n garlic butter sauce with a dash of cream.

**CALAMARI** 80  
Tender calamari tubes grilled 'n served with your choice of fresh lemon butter, peri peri or sweet chilli 'n coriander sauce.

**CALAMARI SQUID HEADS** 80  
Deep-fried in a light batter 'n served with your choice of tartare sauce or peri peri sauce. Subject to availability.

**CURRIED PRAWNS** 105  
Four queen prawns in a fragrant creamy curried coconut sauce with a touch of garlic. Subject to availability.

**GRANA PADANO-CRUMBED MUSHROOMS** 85  
Deep-fried 'n served with tartare sauce.

## THE LEGEND OF THE FOUR BROTHERS

**MERVYN'S MAGIC** 265  
700g T-bone sliced off the bone 'n served with coarse salt 'n burnt butter.

**STEVEN'S SENSATION** 195  
300g Rump or sirloin topped with mussel, white wine, garlic 'n cream sauce. Should you prefer fillet, add 36.

**HOWARD'S HOWLER** 160  
300g Rump or sirloin topped with melted Cheddar 'n pepper sauce. Should you prefer fillet, add 36.

**BRIAN'S BOWL OVER** 185  
500g Rib-eye on the bone.



**THE BOSS** 170  
300g Butterflied sirloin, served on a bed of crunchy Lays® salted crisps, topped with pan-fried onions 'n mushrooms prepared in butter

## SALADS

**HOUSE**  
Fresh rocket, tomato, red onion, cucumber, hard-boiled egg, provolone cheese 'n green olives on a bed of crisp lettuce. REG 80 | TABLE 100

**FRENCH**  
Fresh rocket, tomato, red onion, cucumber, avo\* 'n carrot on a bed of crisp lettuce. REG 55 | TABLE 75

**GREEK**  
Fresh rocket, tomato, red onion, cucumber, feta 'n Kalamata olives on a bed of crisp lettuce. REG 65 | TABLE 90

**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. REG 95 | TABLE 115

**CHICKEN** 90  
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. 17

**STEAK 'n ROCKET** 115  
French salad topped with tender steak cubes, rocket 'n feta 'n dressed with a balsamic vinegar 'n red wine reduction.

**CAESAR** 85  
Cos lettuce, Grana Padano shavings 'n anchovy fillets, drizzled with Caesar dressing 'n served with toasted French loaf. Add chicken. 22  
Add an egg. 10

\*Subject to availability.

## GRILLS

CHOOSE FROM PLAIN GRILLED, ORIGINAL TURN 'n TENDER BASTING, CHILLI BASTING OR DRY PEPPER COATING.

**FILLET**  
A prime cut so tender it melts in your mouth. The discerning steak lover's choice. 200g 145 | 300g 175 | 400g 210

**SIRLOIN**  
A succulent cut with just enough fat to enhance its flavour. 200g 120 | 300g 150 | 400g 185

**ENTRECÔTE** 175  
350g Steak cut from the rib, with natural fat that gives it extra flavour.

**POINT RUMP** 300g 155 | 400g 190  
Our signature cut of rump with a thick layer of fat.

**RUMP WITH FAT** 120  
A juicy tender cut with a layer of fat.

**RUMP - NO FAT** 200g 120 | 300g 150 | 400g 185  
A juicy tender lean cut.

**RUMP ESPETADA** 160  
350g Tender rump chunks prepared with a sherry, garlic 'n mixed herb rub 'n skewered the old-fashioned way with bay leaves.

**CUT FOR TWO**  
700g Steak for sharing, served with two sides 'n two sauces. RUMP 320 | SIRLOIN 320 | FILLET 360

**T-BONE** 180  
500g Portion of a juicy 'n tender favourite.

**BEEF SPARE RIBS** HALF 175 | FULL 270  
Tender, meaty, sticky 'n delicious.

**OXTAIL POTJIE** 190  
Our legendary recipe of traditional braised oxtail, slow-cooked in red wine.

**GRILLED BOEREWORS** 92  
Turn 'n Tender's own pure beef boerewors. Best served with pap 'n gravy. Add a fried egg. 10

## STEAKS OF THE WORLD

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

**SOUTH AFRICAN** 205  
Cheese 'n grated biltong sauce, topped with biltong slices. Should you prefer fillet, add 36.

**ARGENTINIAN** 170  
Chimichurri (onion, red pepper, garlic, chilli, parsley, white wine vinegar, olive oil 'n lemon juice). Should you prefer fillet, add 36.

**FRENCH** 160  
Tangy sun-dried tomato butter with parsley, onions 'n garlic. Should you prefer fillet, add 36.

**ITALIAN** 160  
Italian tomato chutney with onion, oregano, balsamic vinegar, garlic 'n a touch of butter 'n brown sugar. Should you prefer fillet, add 36.

**GREEK** 170  
Rosemary, oregano butter 'n roasted garlic. Should you prefer fillet, add 36.

**AMERICAN** 225  
500g Rib-eye on the bone grilled with coarse salt 'n burnt butter, thinly sliced off the bone.

## 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 36.

165

### 200g BEEF TENDER STEAK 'n BOEREWORS

A succulent 'n juicy 200g rump or sirloin steak 'n pure beef boerewors.  
Should you prefer fillet, add 36.

185

### BEEF SPARE RIBS 'n SPRING CHICKEN

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

200

### BEEF 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 36.

205

### BEEF SPARE RIBS 'n CALAMARI

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

210

### 200g TENDER STEAK 'n 6 PRAWNS

A succulent 'n juicy rump or sirloin steak 'n 6 queen prawns.  
Should you prefer fillet, add 36.

205

## SEAFOOD

### KINGKLIP FILLET

Served with fresh lemon butter sauce or dry-grilled.  
Price on request.

### BAKED KINGKLIP FILLET

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

### BREAM FILLET

A fillet served with fresh lemon butter sauce or dry-grilled.

145

### WHOLE BREAM

Deep-fried 'n served with a side of fresh lemon butter sauce.

160

### 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.

170

## PRAWNS

Grilled in fresh lemon butter or peri peri sauce. Please enquire with your waitron on availability. Price on request.

### PRAWNS 'n CALAMARI

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

320

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

## 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 | 125

### CHICKEN BREAST FILLET\*

Flame-grilled tender chicken fillets.

115

### CHICKEN SCHNITZEL

Golden-crumbed schnitzel.

Add cheese sauce.

Add mushroom sauce.

120

28

32

## EXTRAS

### OPTIONAL EXTRA FOR A LITTLE MORE.

DEEP-FRIED OR PAN-FRIED ONION RINGS

26

SAUTÉED MUSHROOMS

55

CHIMICHURRI SAUTÉED MUSHROOMS

65

GRILLED BOEREWORS

42

## DESSERTS

### BAKED CHEESECAKE

BAR-ONE®.

Plain.

75

65

### OREO® CHOCOLATE MOUSSE

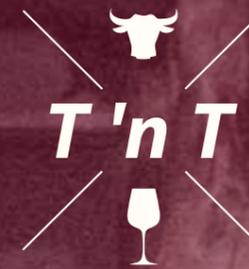
Oreo® biscuits, chocolate mousse 'n

whipped cream.

50

Ts 'n Cs apply. All prices are inclusive of VAT. Ingredients may be subject to availability 'n seasonality. Our menu descriptors do not contain all ingredients. Some food items may have traces of nuts 'n sesame seeds. Should you be allergic to any food items, please request information regarding the ingredients prior to ordering. Portion weights are raw weights. All extras will be charged for. While stocks last. \*Coca-Cola, the Dynamic Ribbon Device and Coke are registered trademarks of The Coca-Cola Company© 2019.

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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.

Turn 'n Tender  
STEAKHOUSE

f/TurnNTender @TurnnTender @turn\_n\_tender www.turnntender.co.za

## BURGERS

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

### CLASSIC

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

80

### CHEESE

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

95

### MUSHROOM

Topped with creamy mushroom sauce.

90

### PEPPER

Topped with creamy pepper sauce.

90

### CHICKEN

Flame-grilled tender chicken fillets, marinated in either peri peri, fresh lemon 'n herb, BBQ or sweet chilli 'n coriander sauce.

97

## VEGETARIAN

### VEG PLATTER

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

110

### VEG CURRY

Mixed vegetables prepared in a creamy curried coconut sauce with a touch of garlic, served with your choice of side.

115

### VEG BURGER

Two deep-fried Grana Padano-crumbed aubergine slices layered with goat's cheese, topped with grilled onions 'n served on a toasted brioche bun with your choice of side.

120

## SAUCES 'n TOPPINGS

### CHIMICHURRI

Argentinian marinade.

33

### SNAIL

Brandy 'n garlic.

65

### BORDELAISE

With marrow bones, mushrooms 'n port.

60

### MUSHROOM 'n FETA

65

CHEESE, PEPPER, MONKEY GLAND, PERI PERI, GARLIC OR MADAGASCAN GREEN PEPPER

28

### MUSHROOM

32

### BLUE CHEESE

35