



**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.**

BILTONG STARTERS

Over 400 years ago biltong was first created in South Africa. The word biltong is of Dutch origin, with 'BIL' meaning buttock 'n 'TONG' meaning strip. The meat is cured with salt, coated with various spices 'n hung to dry. Our biltong is prepared the Turn 'n Tender way, with our own homemade recipe. There are many ways to enjoy biltong, so indulge in one of our unique dishes.

BILTONG

Turn 'n Tender's own sliced beef biltong.

70

BILTONG CARPACCIO

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

80

BILLY BOY

Uniquely ours. Marinated 'n grilled biltong.

50

BILTONG PÂTÉ

Our own creation. Served with slices of toasted French loaf.

55

DRY WORS

Our finest in-house dry wors.

65

BILTONG BOARD

A selection of our sliced beef biltong, biltong carpaccio, grilled biltong 'n biltong pâté. Perfect for sharing.

210

RETAIL BILTONG

Take home the tender taste of our biltong. Please enquire with your waitron.

Price on request.

SOUP

GOULASH

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

60

BUTTERNUT

With a touch of cream.

50

SEAFOOD

Tomato 'n cream base, with mussels, calamari, white wine, garlic 'n topped with a queen prawn.

90

STARTERS

TRINCHADO

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

90

STEAK TARTARE

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

90

MARROW BONES

Roasted 'n spiced with paprika, black pepper 'n salt.

60

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

85

CHICKEN LIVERS

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

62

CALAMARI

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

80

CALAMARI SQUID HEADS

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

80

Subject to availability.

CURRIED PRAWNS

Four queen prawns in a fragrant creamy curried coconut sauce with a touch of garlic.

105

Subject to availability.

SNAILS

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

75

FOCACCIA-STYLE BREAD

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

SMALL	LARGE
75	105
55	70

CAMEMBERT

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

105

GRANA PADANO-CRUMBED MUSHROOMS

Deep-fried 'n served with tartare sauce.

85

SALADS

HOUSE

Fresh rocket, tomato, red onion, cucumber, hard-boiled egg, provolone cheese 'n green olives on a bed of crisp lettuce.

FRENCH

Fresh rocket, tomato, red onion, cucumber, avo* 'n carrot on a bed of crisp lettuce.

GREEK

Fresh rocket, tomato, red onion, cucumber, feta 'n Kalamata olives on a bed of crisp lettuce.

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.

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.

Add halloumi.

STEAK 'n ROCKET

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

CAESAR

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

Add chicken.

Add an egg.

REG | TABLE
80 | 100

REG | TABLE
55 | 75

REG | TABLE
65 | 90

REG | TABLE
95 | 115

90

17

115

85

22

10

* Subject to availability.

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.

THE LEGEND OF THE FOUR BROTHERS

EACH FOUNDING BROTHER HAS DESIGNED THEIR OWN UNIQUE DISH.

MERVYN'S MAGIC 700g T-bone sliced off the bone 'n served with coarse salt 'n burnt butter.	265
STEVEN'S SENSATION 300g Rump or sirloin topped with mussel, white wine, garlic 'n cream sauce. Should you prefer fillet, add 36.	195
HOWARD'S HOWLER 300g Rump or sirloin topped with melted Cheddar 'n pepper sauce. Should you prefer fillet, add 36.	160
BRIAN'S BOWL OVER 500g Rib-eye on the bone.	185



THE BOSS 300g Butterflied sirloin, served on a bed of crunchy Lays® salted crisps, topped with pan-fried onions 'n mushrooms prepared in butter.	170
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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 350g Steak cut from the loin, with natural fat that gives it extra flavour.			175
POINT RUMP Our signature cut of rump with a thick layer of fat.		300g 155	400g 190
RUMP WITH FAT A 200g juicy tender cut with a layer of fat.			120

RUMP - NO FAT

A juicy, tender lean cut.

200g | 300g | 400g
120 | 150 | 185

RUMP ESPETADA

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

160

CUT FOR TWO

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

RUMP | SIRLOIN | FILLET
320 | 320 | 360

T-BONE

500g Portion of a juicy 'n tender favourite.

180

BEEF SPARE RIBS

Tender, meaty, sticky 'n delicious.

HALF | FULL
175 | 270

OXTAIL POTJIE

Our legendary recipe of traditional braised oxtail, slow-cooked in red wine.

190

GRILLED BOEREWORS

Turn 'n Tender's own pure beef boerewors. Best served with pap 'n gravy.

92

Add a fried egg.

10

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

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

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 36.

205

ARGENTINIAN

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

170

FRENCH

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

160

ITALIAN

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

160

GREEK

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

170

AMERICAN

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

225

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

COMBOS

200g TENDER STEAK 'n CALAMARI

165

A succulent 'n juicy 200g rump or sirloin steak 'n tender grilled calamari tubes or calamari squid heads.
Should you prefer fillet, add 36.

200g TENDER STEAK 'n BOEREWORS

185

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

BEEF SPARE RIBS 'n SPRING CHICKEN

200

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

BEEF SPARE RIBS 'n 200g TENDER STEAK

205

Sticky 'n delicious ribs 'n a succulent 'n juicy 200g rump or sirloin steak.
Should you prefer fillet, add 36.

BEEF SPARE RIBS 'n CALAMARI

210

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

200g TENDER STEAK 'n 6 PRAWNS

205

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

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

EXTRAS

OPTIONAL EXTRAS FOR A LITTLE MORE.

DEEP-FRIED OR PAN-FRIED ONION RINGS 26

SAUTÉED MUSHROOMS 55

CHIMICHURRI SAUTÉED MUSHROOMS 65

GRILLED BOEREWORS 42

POULTRY

* CHOOSE FROM PERI PERI, FRESH LEMON 'n HERB, BBQ OR SWEET CHILLI 'n CORIANDER SAUCE.

SPRING CHICKEN*

Young 'n full of flavour.

HALF 90 | FULL 125

CHICKEN BREAST FILLET*

Flame-grilled tender chicken fillets.

115

CHICKEN SCHNITZEL

Golden-crumbed schnitzel.

120

Add cheese sauce.

28

Add mushroom sauce.

32

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.

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 your choice of a starch.

110

VEG CURRY

Mixed vegetables prepared in a creamy curried coconut sauce with a touch of garlic 'n served in a potjie pot with your choice of a side.

115

VEG BURGER

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

120

DESSERTS

CRÈME BRÛLÉE

Rich vanilla custard base topped with caramelised sugar.

50

CHOCOLATE CRÈME BRÛLÉE

Chocolate ganache topped with vanilla custard 'n caramelised sugar.

50

BUTTERSCOTCH DELIGHT

Creamy caramel butterscotch mousse, topped with whipped cream, Kahlúa® 'n chocolate nibs.

70

CHOCOLATE VOLCANO

Delicious melt-in-your-mouth chocolate pudding served with vanilla ice cream.

77

OREO® CHOCOLATE MOUSSE

Oreo® biscuits, chocolate mousse 'n whipped cream.

50

BAKED CHEESECAKE

BAR-ONE®.
Plain.

75
65

ICE CREAM

Served in a phyllo pastry basket 'n drizzled with a decadently rich BAR-ONE® chocolate sauce.

50

DOM PEDRO

Made with Kahlúa®, Cape Velvet®, Frangelico® or Jameson®.

60

SORBET

Three scoops of assorted fruit flavours.

70

COLD BEVERAGES

SOFT DRINK

Coca-Cola®, Coke Zero®, Sprite® or Fanta®.

20

CORDIAL 'n MIXER

24

GRAPETISER® OR APPLETISER®

27

STILL WATER 500ml

10

GLASS BOTTLED STILL OR SPARKLING MINERAL WATER

SMALL
17 | LARGE
27

MILKSHAKE

BAR-ONE®, strawberry, banana or lime.

30

HOT BEVERAGES

CAPPUCCINO

27

CAPPUCCINO WITH CREAM

28

LATTE

29

SPECIALITY COFFEE

With Kahlúa® or Jameson®.

50

AMERICANO

20

SINGLE ESPRESSO

19

DOUBLE ESPRESSO

23

HOT CHOCOLATE

28

FIVE ROSES TEA

17

HERBAL TEA

17

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. Not all items on this menu are available as takeaway. While stocks last. ©Coca-Cola, the Dynamic Ribbon Device and Coke are registered trademarks of The Coca-Cola Company© 2019.