



**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 are 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 our
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]

The nose reveals lots of berries 'n sweet
blackcurrants, complemented by sweet vanilla
'n chocolate oak background. Smooth, ripe,
round tannins.

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

BILTONG STARTERS

MADE THE TURN 'n TENDER WAY

BILTONG

Turn 'n Tender's own sliced beef biltong.

BILTONG CARPACCIO

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

GRILLED BILTONG

Marinated 'n grilled biltong, unique to
Turn 'n Tender.

BILTONG PÂTÉ

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

BILTONG BOARD

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

DRY WORS

Our finest in-house dry wors.

BILTONG 'n DRY WORS

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

STARTERS

FOCACCIA-STYLE BREAD

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

TRINCHADO

Tender beef cubes with peri peri, tomato,
onion ‘n garlic.

CHICKEN LIVERS

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

STEAK TARTARE

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

SNAILS

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

CALAMARI

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

CALAMARI SQUID HEADS

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

CURRIED PRAWNS

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

MARROW BONES

Cooked in their own broth with salt
‘n fresh parsley.
Prepared with red wine, tomato,
mushroom, garlic ‘n onions.

SOUP

Please enquire with your waitron.
Price on request.

SMALL	LARGE
69	110
42	62

79

59

95

80

65

65

90

60

75

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 'n 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	105

65 | 90

80 | 105

85 | 110

90

17

110

80

22

10

* Subject to availability.

STEAKS OF THE WORLD

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

ARGENTINIAN

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

FRENCH

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

ITALIAN

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

GREEK

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

SPANISH

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

AMERICAN

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

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

170

150

165

160

145

245

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.

SIRLOIN

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

RUMP WITH FAT

A juicy tender cut with a layer of fat

POINT RUMP

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

RUMP - NO FAT

A juicy tender lean cut.

RUMP ESPETADA

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

T-BONE

500g Portion of a juicy ‘n tender favourite.

ENTRECÔTE

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

CUT FOR TWO

700g Steak carved at table, with two sides ‘n two sauces.

LONG-CUT SIRLOIN

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

OSTRICH FILLET

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

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

200g
150

300g
190

400g
230

120

150

190

120

150

190

120

150

190

175

185

170

RUMP
330

SIRLOIN
330

FILLET
385

340

190

POULTRY

* CHOOSE FROM PERI PERI, FRESH LEMON 'n HERB, BBQ OR SWEET CHILLI 'n CORIANDER SAUCE.		
SPRING CHICKEN* Young ‘n full of flavour.	135	
DEBONED HALF CHICKEN* A half chicken with the wing.	140	
CHICKEN BREAST FILLET* Grilled fillet.	99	
CHICKEN SCHNITZEL Golden-crumbed schnitzel. Add cheese or mushroom sauce.	105 37	

SEAFOOD

KINGKLIP FILLET Served with fresh lemon butter sauce or dry-grilled.	195	
BAKED KINGKLIP FILLET NEW Baked in a mild curry ‘n coconut sauce with a touch of garlic ‘n spinach.	215	
SCOTTISH SALMON Plain-grilled or prepared with soya ‘n sesame seeds.	215	
CALAMARI Tender calamari tubes grilled ‘n served with your choice of fresh lemon butter, peri peri or sweet chilli ‘n coriander sauce.	125	
PRAWNS Grilled in fresh lemon butter or peri peri sauce. Subject to availability. Please enquire with your waitron on availability ‘n price.		
OUR MAINS ARE SERVED WTH 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 WTH 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.		90
MUSHROOM Topped with creamy mushroom sauce.		92
PEPPER Topped with creamy pepper sauce.		92
SPECIALITY BURGERS		
JACK DANIEL'S NEW Topped with a Jack Daniel's ‘n onion marmalade.		120
MARROW BONE NEW 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 BURGER Portobello mushroom patty topped with grilled onions. Served with your choice of a side.	95	
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.	95	
SIDE CHOICE OF CHIPS, RICE, BAKED POTATO, BAKED SWEET POTATO, MASH, PAP 'n GRAVY, VEGETABLES OR A SIDE SALAD.		

DESSERTS

BRANDY BUTTERED APPLES NEW
Topped with puff pastry ‘n vanilla ice cream or cream.

CRÈME BRÛLÉE
Rich custard base topped with caramelised sugar. Choose plain or Amarula®.

BAKED CHEESECAKE
BAR-ONE®.
Plain.

OREO® CHOCOLATE MOUSSE
Oreo® biscuits, chocolate mousse ‘n whipped cream.

BLACK CHERRY CHEESECAKE PARFAIT
Layerd Oreo® ‘n black cherrry cheesecake dessert topped with whipped cream 'n grated chocolate.

LEMON CHEESECAKE PARFAIT
Layered lemon cheesecake dessert topped with whipped cream ‘n a sprinkle of lemon zest.

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

ITALIAN KISSES
Served with whipped cream.

ICE CREAM
Served with decadently rich BAR-ONE® chocolate sauce.

ICE CREAM SANDWICH
Two choc chip cookies filled with vanilla ice cream ‘n rolled in nut sprinkles.

SORBET
Assorted fruit flavours. Per scoop.

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

COLD BEVERAGES

SOFT DRINK (330ml)
Coca-Cola®, Coke Zero, Sprite or Fanta.

CORDIAL 'n MIXER

'TISER

GLASS BOTTLED STILL OR SPARKLING MINERAL WATER

MILKSHAKE
BAR-ONE®, strawberry, banana or lime.

HOT BEVERAGES

CAPPUCCINO WITH FROTH

CAPPUCCINO WITH CREAM

LATTE

SPECIALITY COFFEE
With Kahlúa® or Jameson®.

FILTER COFFEE

SINGLE ESPRESSO

DOUBLE ESPRESSO

HOT CHOCOLATE

FIVE ROSES TEA

HERBAL TEA