

EATERY & FERN BAR

THE TIN ROOF

EST. 2023



Please allow extra time for preparation, as all our dishes are made fresh to order with many ingredients being sourced locally





EATERY & FERN BAR THE TIN ROOF

— EST.  2023 —

OUR STORY

The Tin Roof Eatery is a place with a rich history, full of stories waiting to be discovered. Situated in Hartbeespoort, a town founded in 1896 on a farm known as Hartbeespoort, which means "Gateway of the Hartbees," this place holds a special significance.

A Hub for Trading and Socializing

In its early years the Tin Roof homestead served as an important trading post for farmers and traders that came together to exchange their goods. It was a place where people could gather, socialize, and enjoy food and drinks.

Origins and the Dam Wall

It all began with the Hartbeespoort Dam also known as Harties, a dam wall was built on the crocodile river close to a railway line that now leads to Meerhof. The Tin Roof Eatery stands as the original homestead in this area. Each tin roof will tell its own diverse story, our flagship store is situated in Harties.

Preserving the Heritage

Today The Tin Roof Eatery proudly preserves the legacy of the original homestead and the stone walls remnants of the Tin Roof trading co. have been incorporated into the restaurant's design, they stand as a testament to the history and heritage of this place.

Our Dedication to Community

The iconic red tin roof of The Tin Roof Eatery represents our commitment to community, our people, our customers!





EATERY & FERN BAR

THE TIN ROOF

EST. 2023

BREAKFAST

AVAILABLE UNTIL 12:00 PM

SUNRISE

69

2 eggs, bacon, grilled tomato & toasted farm bread

OM DIE DAM

129

2 eggs, bacon, sautéed mushrooms, boerewors or pork sausage, grilled tomato, grilled onions, hand cut fries & toasted farm bread

MIGHTY

169

2 eggs, bacon, sautéed mushrooms, boerewors, 200g steak, grilled tomato, grilled onions, hand cut fries & toasted farm bread

ALL SCRAMBLED UP

99

Creamy scrambled egg, loaded with cheese & herbs, served with bacon, avo, tomatoes and served with toasted farm bread

FARMHOUSE OMELET

3 egg omelette served with farmhouse bread

- Three cheeses
- Bacon, mushroom, tomato, avo & cheese
- Mince bolognese & cheese

79

95

95

YUM YUM

109

Mince bolognese on 2 slices of farm bread, topped with grated cheese, fried eggs & drizzled with basil pesto

LE TOAST

89

Chunky French toast sprinkled with powdered sugar & drizzled with syrup, served with crispy bacon on the side

CHEESE GRILLER BREAKFAST

89

2 eggs, bacon, cheese chipolatas, tomato and toasted farm bread

HALLOUMI BREAKFAST

109

Deep fried halloumi cheese, 2 eggs, sliced avo, tomatoes and toasted farm bread

EXTRAS

Onions, tomatoes, peppers, farm bread - 15 | Mushrooms, egg, cheddar cheese - 18 |
Avo, feta- 30 | Bacon, sausage, savoury mince, boerewors - 35

SALADS

GREEK SALAD

98

Mixed lettuce, rocket, feta, olives, cherry tomatoes, cucumber, red onions, peppers and a creamy vinaigrette dressing

FIESTA SALAD

135

Mixed leafy greens, cherry tomatoes, peppers & avo topped with deep fried crumbed chicken breasts & a mild spicy dressing

BACON, AVO & BILTONG SALAD

139

Mixed leafy greens, cherry tomatoes, peppers & avo topped with crispy bacon, biltong dust and a choice of your dressing

CALAMARI SALAD

139

Mixed leafy greens, cherry tomatoes, peppers & avo topped with deep fried crumbed calamari & creamy dressing

BEEF STEAK SALAD

149

Mixed leafy greens, cherry tomatoes, peppers & avo topped with grilled steak strips & a balsamic reduction

TOASTIES

Cheese 65

Cheese & Tomato69

Ham, Cheese & Tomato79

Bacon, Egg & Cheese89

Chicken Mayo79

Tin Roof Dagwood.....159

3 layers of toasted farm bread, filled with 2 hamburger beef patties, lettuce, tomato, bacon, fried egg, cheese and topped with creamy mayo



THE TIN ROOF

EST. 2023

LIGHT MEALS / STARTERS

CREAMY GARLIC SNAILS

Snails covered in a creamy garlic sauce served with fresh bread

HALLOUMI CHEESE

Deep fried halloumi cheese fingers served with sweet chilli mayo

STEAK ROLL

200g Rump steak served on a toasted bun with your choice of BBQ caramelized onions or spicy Mozambique prego sauce & fresh hand cut fries

Make it saucy
(mushroom or cheese sauce)

STEAK, EGG & CHIPS

200g rump steak grilled to perfection

AVO ON TOAST

Avocado served on farm bread or rye toast with baby tomatoes, lemon & crumbled feta

LOADED CHEESY FRIES

- Cheese sauce
- Cheese and bacon
- Spicy trinchado cream sauce

87

TRINCHADO

Rump cubes covered in our delicious traditional portuguese sauce served with fresh bread (mild / medium)

79

BUFFALO WINGS

Sticky BBQ

139

CALAMARI

Crumbed and deep fried served with tartar sauce

30

CRUMBED MUSHROOMS

Served with creamy garlic sauce

149

CHICKEN LIVERS

Covered in a creamy sauce served with fresh bread (mild / medium)

99

SIGNATURE FOCACCIA BREAD

Best in town brushed with olive oil on selected toppings:

- Garlic
- Cheesy
- Garlic, olives & tomato
- Cheese, basil pesto & topped with parmesan cheese

99

79

79

69

79

65

79

85

89

BURGERS

HERITAGE BURGER

Grilled beef on a toasted bun with lettuce, tomato, onion & mayo served with fresh cut fries

99

VEGGIE BURGER

Fried vegetarian patty on a toasted bun with lettuce, tomato, onion & mayo served with fresh cut fries

119

CHEESE BURGER

Grilled beef on a toasted bun with cheddar & mozzarella cheese, lettuce, tomato, mayo and fresh cut fries

119

FULLY LOADED BURGER

Grilled beef on a toasted bun with cheese, bacon, egg, grilled onion, avo, lettuce, tomato & mayo served with fresh cut fries

165

BACON & CHEESE BURGER

Grilled beef on a toasted bun with bacon, cheese, lettuce, tomato & mayo, served with fresh cut fries

135

CHICKEN BURGER

Grilled chicken breast coated in a spicy mayo on a toasted bun with lettuce, tomato, onion & mayo served with fresh cut fries

99

MAKE IT A DOUBLE

40

BURGER EXTRAS

Pineapple, Mushroom, Cheese, Onion - 17
Avo, Feta - 25

BURGER SAUCES

Cheese, Creamy Mushroom,
Creamy Pepper, Creamy Garlic - 30





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SIGNATURE PIZZAS

BEST IN TOWN. ARTISAN NEAPOLITAN PIZZAS
EXCLUSIVE TO THE TIN ROOF EATERY

MARGHERITA 
The traditional classic

99

REGINA
Ham & mushroom

129

HAWAIIAN
Ham & pineapple

135

SALAMI
Salami & mozzarella

135

CHICKEN SUPREME
Chicken & mushroom

129

CHICKEN MAYO
Chicken with mayonnaise

129

FARMER 
Spinach, mushroom & feta

139

SPICY RANCH
Spicy mince bolognese onions & green
peppers

145

...

PASTA

Fettuccine

...

BOLOGNESE
Minced beef and fresh tomatoes cooked with
garlic & herbs and sprinkled with feta

135

CARBONARA
Bacon & mushroom in a cream white wine
sauce

135

CREAMY STEAK
Rump strips with a creamy garlic and parmesan
sauce with cherry tomatoes & balsamic glaze
drizzle

165

CREAMY VEGETARIAN
Creamy herb and parmesan sauce with roasted
mixed veg & cherry tomatoes

135

THE TIN ROOF 
Salami, ham, mushrooms, garlic & green
peppers

159

THE OLD TIMER 
Mushroom, garlic & rosemary

130

BBQ CHICKEN 
Marinated in BBQ sauce

139

SPARE RIB
BBQ Rib

159

CREAMY CHICKEN
With creamy mushroom sauce & drizzled with
basil pesto

139

VEGGIE SUPREME 
Mushrooms, peppers, olives & grilled veg

139

FOUR SEASONS
Ham, mushrooms, olives & green peppers

159

BUSHVELD BACON
Bacon, avo & feta

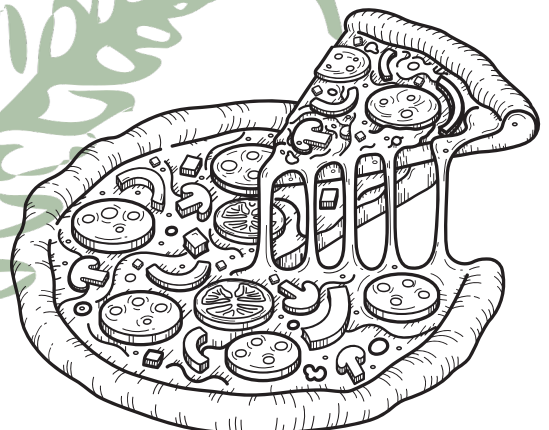
159

EXTRAS

Pineapple, Garlic, Olives, Mushroom,
Cheese, Onion, Green Peppers - 15

Avo, Feta, Ham- 25

Bacon, Salami, Spicy Bolognese
Mince - 30



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MAINS & GRILLS

All our steaks are wet aged for 21 days

Served with a choice of salad, roasted vegetables, fresh cut fries or mash

TIN ROOF STEAK

Covered in cheese sauce and topped with avo slices and biltong dust

•300g Rump	225
•250g Fillet	249

RUMP STEAK

•300g	189
•250g	165

FILLET STEAK 250G

Tenderest of them all	209
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T-BONE 500G

Best of both worlds	195
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CHICKEN SCHNITZEL

Topped with mushroom or cheese sauce	139
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SMOKED PORK RIBS

•400g	195
•600g	269

SLOW STEAK

Covered with creamy garlic snails	
•300g Rump	225
•250g Fillet	249

PORK NECK STEAK

Smothered in your choice of mushroom or peppercorn sauce	145
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GIANT BEEF RIB ON THE BONE TM

Beef rib marinated and oven roasted to perfection in BBQ gravy, served with chips and your choice of side (+/-850g)

299

SAUCES

Creamy Mushroom | Peri-peri | Creamy Garlic | Cheese | Creamy Pepper - 35

TABLE PLATTERS

Please allow additional time for preparation

MEATY

Pork Ribs, rump steak, cheese chipolatas, boerewors, onion rings, fresh cut fries & dipping sauces (serves 2 to 3) **450**

CHICKEN PLATTER FOR 2

Chicken strips, chicken kebabs, buffalo wings, chicken thighs, onion rings, fresh cut fries & dipping sauce **280**

VEGGIE

Halloumi cheese, crumbed mushrooms, grilled vegetable strips, onion rings, fresh cut fries and dipping sauce **160**

TIN ROOF COMBO

Beef rib on the bone (+/-850g), rump steak, chicken strips, chicken wings, chipolatas, onion rings, fresh cut fries & sauce (serves 4) **690**

ROUTE 511 COMBO

Calamari strips, pork ribs, rump steak, boerewors, chicken wings, beef chipolatas, chicken thighs, chicken strips, onion rings, fresh cut fries and dipping sauces (serves 4 to 5) **800**

SEAFOOD

HAKE & CHIPS

Traditional hake battered and deep fried with tartar sauce **109**

CALAMARI

Crumbed and deep fried served with tartar sauce with a side of your choice **129**

KIDDIES

CLASSIC BURGER

59

FISH FINGERS

59

RACKED RIB

200g sweet BBQ pork ribs & fries

95

CHICKEN NUGGETS

59

CHICKEN STRIPS

69

KID'S PIZZA

•Margherita	55
•Ham & cheese	65
•Bacon & cheese	69
•Chicken	69



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DESSERTS

ICE CREAM

& Chocolate or Caramel Sauce

55

MALVA PUDDING

Sticky Cape pudding served with whipped cream or ice cream

69

FRESHLY BAKED CAKE OF THE DAY

Ask your waiter

from 45

Add cream or ice cream

25

CHOCOLATE BROWNIES

Boston style brownie topped with a chocolate ganache served with whipped cream or ice cream

79

CHOCOLATE VOLCANO

Chocolate dessert with molten centre served with whipped cream or ice cream

89

BELGIUM WAFFELS

Traditional waffles served with ice cream and:

- Syrup
- Butter toffee
- Chocolate fudge

69

89

89

DRINKS

HOT

Americano

36

Cappuccino Regular

39

TIN ROOF Cappuccino™

49

Espresso Single

27

Espresso Double

40

Cafe Latte

42

Lavender Latte

55

Hot Chocolate

47

White Hot Chocolate

47

Vanilla Latte

53

Coconut Mocha Latte

49

Chai Latte

49

Mocha Latte

49

Mocha Cookie Latte

59

Hazelnut Latte

53

Caramel Latte

53

Roasted Almond Mocha

59

Tea (Rooibos | Green | 5 Roses)

26

Red Cappuccino

42

Add:

Oat Milk

Almond Milk

Cream

Regular Extra Milk

8

FRAPPE | ICED LATTE - COLD

Iced Americano

39

Iced Latte

46

Mocha Frappe

59

Vanilla Frappe

55

Hazelnut Frappe

55

Caramel Frappe

55

Salted Caramel Frappe

55

Butterbiscuit Frappe

55

Milk Tart Frappe

59

Choc Mint Frappe

55

Cinnamon Bun Frappe

65

FREEZO'S

Chocolate

49

Coffee

49

Strawberry

49

Chai Coconut

49

Mocha

49

Passion Fruit

49

Mocha Oreo

55



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COLD DRINKS

Still Water 500ml / 1.5l	25/50
Sparkling Water 500ml / 1.5l	25/50
Fruit Juice : Mango / Orange /	29
Cocktail / Apple / Cranberry	
Sodas 300ml	32
Lipton Ice Tea : Lemon / Peach	35
Appletizer	36
Grapetizer	36
Tomato Cocktail	32
Mixers	25
Red Bull	40
Rockshandy	44
Pashion fruit / cola tonic & Lemonade	40

MILKSHAKES

Chocolate	49
Vanilla	49
Strawberry	49
Lime	49
Banana	49
Bubblegum	49
Coffee	49
Add sprinkles and marshmallows	6

GOURMET MILKSHAKES

Salted Caramel	79
Butter Toffee	79
Chocolate Fudge	79
Bar One	79
Cookies and Cream	79
Milky Way	79

**FOLLOW & TAG
US ON SOCIAL MEDIA**



@thetinroofeatery



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BEERS

CASTLE LAGER LITE	R39
BLACK LABEL	R38
HEINEKEN	R45
MILLERS	R45
WINDHOEK DRAUGHT	R49
CORONA EXTRA	R49

NON ALCOHOLIC

HEINEKEN ZERO	R45
SAVANNA ZERO	R48
CORONA ZERO	R48

CIDERS & COOLERS

FLYING FISH LEMON	R38
HUNTERS GOLD	R42
HUNTERS DRY	R42
SAVANNA DRY / LIGHT	R48
SAVANNA ANGRY LEMON	R48
SMIRNOFF STORM	R45
SKLLPADTEPEL	R45
BELGRAVIA DRY LEMON GIN & TONIC	R49
DARK CHERRY	
RED SQUARE	R55
BRUTAL FRUIT (APPLE LYCHEE	R38
STAWBERRY)	

DRAUGHT

CASTLE LITE 500ml	R49
BLACK LABEL 500ml	R49
STELLA ARTOIS 500ml	R59
LEFFE BLONDE 500ml	R79

BRANDY

RICHELIEU	R25
KLIPDRIFT	R25
KLIPDRIFT PREMIUM	R32
KWV 3YRS	R23
KWV 5YRS	R25
KWV 10YRS	R39
KWV 15YRS	R75

WHISKY

BELLS / J&B / THREE SHIPS	R25
JACK DANIELS	R32
PADDYS IRSH	R35
JAMESON	R40
CHIVAS REGAL	R42
JOHNNY WALKER RED	R35
JOHNNY WALKER BLACK	R45
JOHNNY WALKER GOLD	R75
JOHNNY WALKER GREEN	R90
GLENFIDDICH 12YRS	R60
GLENFIDDICH 15YRS	R88

GIN

GORDONS	R25
STRETTONS	R25
BELGRAVIA DRY	R25
BELGRAVIA PINK	R25
BELGRAVIA BLACKBERRY	R25
BOMBAY SAPHIRE	R35
TANQUERAY / ROYAL	R35
BULL DOG	R36
INVERROCHE AMBER	R45
HENDRICKS	R50

RUM

BACARDI SUPERIOR	R22
BACARDI SPICED	R25
MALIBU	R22
CAPTAIN MORGAN	R22
RED HEART	R22
TIP TINTO	R22
SOUTHERN COMFORT	R29
STRAW RUM	R45

VODKA

PUSHKIN	R25
SMIRNOFF 1818	R25
ABSOLUT	R30
SKYY	R28
CARVO	R32
CIROC	R40

COGNAC

HENNESSY VS	R80
HENNESSY VSOP	R80
HENNESSY XO	R260



Alcohol not sold to persons under the age of 18 | Subject to availability

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TEQUILA

JOSE CUERVO / OLMEGA SILVER
JOSE CUERVO / OLMEGA GOLD
CACTUS JACK
PONCHOS CARAMEL
PONCHOS COFFEE

R25
R25
R30
R35
R35

JAM JAR

BLUE LAGOON
GALACTIC BLASTER

R149
R149

LIQUEURS

AMARULA
KAHLUA
FRANGELICO
JAGERMEISTER
NACHTMUSIK
SALLY WILLIAMS NOUGAT CREAM

R25
R30
R30
R32
R22
R30

SHOOTERS

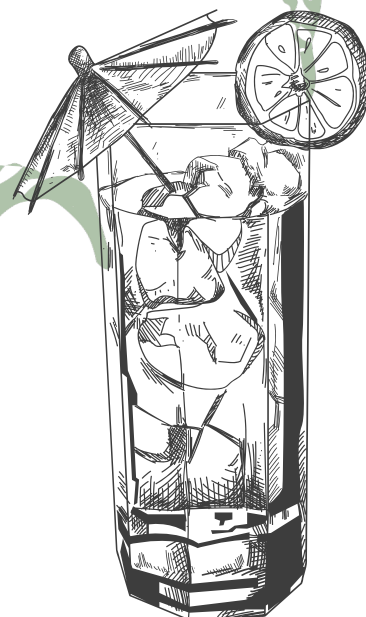
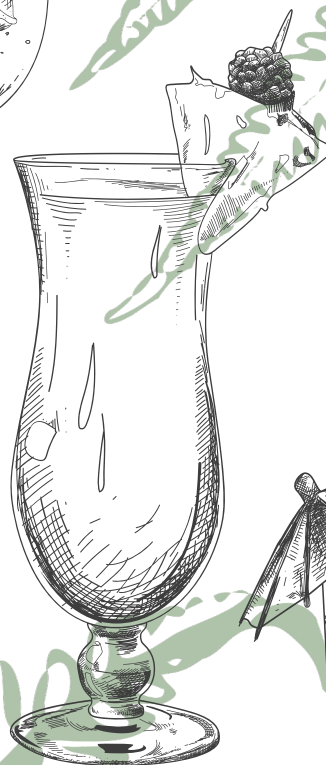
MELKTERTJIE
STRAWBERRY LIPS
SOUR MONKEY APPLE
SOUR MONKEY BERRY
POTENCY
BLOW JOB
JELLY BABY
SPRINGBOKKIE
SLEDGE HAMMER
SOWETAN TOILET
SUIT CASE
JET FUEL
JAGERBOMB

R20
R20
R20
R20
R20
R30
R25
R25
R35
R35
R40
R40
R75

COCKTAILS

VODKA CRANBERRY
SEX ON THE BEACH
BELGARIA BLUE JEANS GIN
BELGARIA MEDLEY ORANGE GIN
BELGRAVIA CRAZY PINK GIN
PINA COLADA
TEQUILA SUNRISE
MOJITO
MARGARITA
STRAWBERRY DAQUIRI
PINEAPPLE DAQUIRI
BLUEBERRY DAQUIRI
LONG ISLAND ICE TEA
TIN ROOF ENERGY

R70
R75
R75
R75
R75
R75
R75
R79
R79
R89
R89
R89
R120
R150



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WHITE WINE

DROSTY HOF EXTRA LIGHT
DROSTY HOF ADELPRACHT
GRACA
KWV CHENIN BLANC
LABORIE CHENIN BLANC
DURBANVILLE HILLS SAUVIGNON BLANC
LABORIE SAUVIGNON BLANC
KWV SAUVIGNON BLANC
KWV CHARDONNAY
LABORIE CHARDONNAY

R135
R135
R145
R180
R170
R175
R170
R180
R180
R170

ROSE

NEDERBURG ROSE
LABORIE ROSE
ROODEBERG ROSE

R145
R170
R180

RED WINE

KWV MERLOT	R200
ZONNEBLOEM MERLOT	R210
BERYERSKLOOF PINOTAGE	R225
LABORIE PINOTAGE	R200
BACKSBERG CABERNET SAUVIGNONN	R260
LABORIE CABERNET SAUVIGNONN	R200
KWV SHIRAZ	R200
DURBANVILLE HILLS SHIRAZ	R200
ROODEBERG RED	R250
ROODEBERG RESERVE	R360

BY THE GLASS

DROSTYHOF ADELPRACHT
DROSTYHOF EXTRA LIGHT
KWV SAUVIGNON BLANC
KWV CHARDONNAY
LABORIE ROSE
LABORIE CABERNET SAUVIGON
KWV MERLOT

R49
R49
R49
R49
R49
R55
R55



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CHAMPAGNE, MMC & SPARKLING

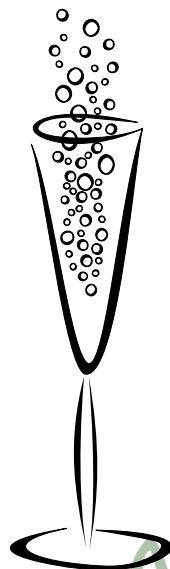
ANNABELLE CUVÉE SPARKING ROSE
ANNABELLE CUVÉE BLNACH
JC LE ROUX LE DOMAIN
JC LE ROUX LE FLEURETTE
PROSSECO BAGLETTI NO 10
PONGRÁCZ ROSE MCC
PONGRÁCZ DISIDERIUS MCC
MOET & CHANDON NV

R230
R240
R220
R220
R500
R400
R500
R1 500

PEDRO & IRISH COFFEE

DOM PEDRO : Whiskey / Amarula / Kahlua
IRISH COFFEE : Whiskey / Amarula / Kahlua

R65
R60



KIDS PARTIES

BOOK YOUR NEXT KIDS PARTY @



Kids Meal
+
Juice / Soda

OR

Kids Meal
+
Juice / Soda
+
Ice Cream

R79

Per Child

R95

Per Child

We customize to your party needs
NO VENUE HIRE FEE





PARTY PACKAGES

NO VENUE HIRE- Please select one:

Food Option 1

Kiddies meal + drink (excluding ribs) R79

OR

Food Option 2

Kiddies meal + drink + ice cream (excluding ribs) R95

ADD ON:

Option 1

1 Playdough mat matching your cake theme, 1 x 3 colour 250ml playdough with a thank-you tag matching your invite. Per child R60

Option 2

1 Playdough mat matching your cake theme, 1 x full playdough bag set with 250ml playdough, loose decorating parts and thank-you tag matching your cake. Per child R135

Option 3

1 Playdough mat matching your cake theme, 1 x full playdough bag set with 250ml playdough, loose decorating parts and thank-you tag matching your cake, 1 rolling pin, 1 balloon. Per child R170

Option 4

1 Playdough mat matching your cake theme, 1 x 2 colour 250mls playdough jar with a thank-you tag matching your invite, 1 candy bag, 1 balloon. Per child R105

*Rolling pin R30

*Balloon (helium) tied to chair R17

*Balloon foil helium (sm-med-lg) R25-R45-R40

*Cake (vanilla or chocolate in your theme of choice) SQ

*Candy bag with thank you tag R35

*kiddies menu can be ordered as you require

PLAYDOUGH- HANDMADE

Buttery soft, handmade, all natural premium playdough in 1 to 3 colours in a jar of 250ml.

Rehydrateable with water or a drop of oil

Jar Playdough 250ml

R40

Themed Playdough Set

R135

A creatively compiled playdough set filled with playdough, decorating loose parts and a choice of a themed playdough stamper. Selection of themes available.

Rolling Pin, Handmade

R30.00

Stamper, Handmade

R18.00

The Bean People Bath Products

R25 - R140



SWEET SELECTION

Pick A Mix / Per 100g

R35-R40

Slushies

R35-R40

Flavours vary per week

Soft Serve Ice Cream

R35-R40

Flavours vary per week

Enquire about any custom packages with Tammy at 071 617 5958

Call the Manager for assistance



COME AS GUESTS LEAVE AS FRIENDS

DELICIOUS

Food



GRAZING MENU

Snack Platter 1-Mighty **R120pp**

Chipolatas, chicken strips, buffalo wings, haloumi cheese, deviled eggs, crumbed mushrooms, dipping sauces

Snack Platter 2-Chicken **R100pp**

Chicken puffs, buffalo wings, deviled eggs, crumbed mushrooms, cucumber & carrots with hummus, dipping sauces

Snack Platter 3-Cheesy **R100pp**

Various cheeses, crackers, biltong, drywors, grapes, figs, focaccia slices, dipping sauces

Snack Platter 4 - Bruschetta **R80pp**

Various smoked salmon and prosciutto mixes, mozzarella & tomato sticks

Snack Platter 5 - Fruity **R70pp**

Various fruit skewers drizzled with strawberry and fig preserve

Snack Platter 6 - Sweet **R80pp**

Cream & jam scones, koeksisters, mini cakes, mini sweet tarts

*Min people required 8

*platters need to be ordered in advanced

*No cancellations allowed 48 prior to event

Grazing Table Set Up (mix off all platters)- **R170 pp**

EVENTS AND CELEBRATIONS

We cater to all your function needs: kiddies' parties, weddings, baby showers, corporate group meetings and more

Custom Packages

Contact us for all your custom needs

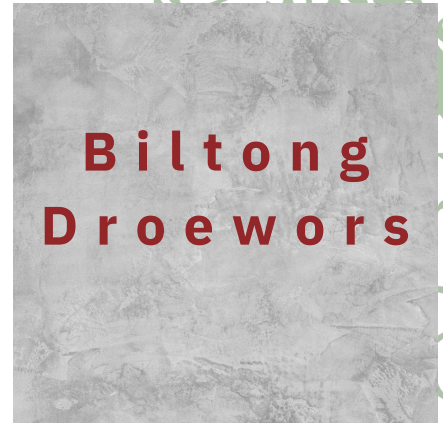
WWW.THETINROOF.CO.ZA

R511, HART MARK,
HARTBEESPOORT DAM
012 881 1799





Biltong Deli



Ask your waiter

