

M E N U

WHERE STEAK MEETS HEADLINES



**ESTABLISHED
IN 2026**

Tabloid: Where every meal is a story, and you're the guest of honour. This social hub serves up quality food, warm service, and a side of community — making lunch and dinner the highlight of your day.

DID YOU KNOW?

Blame the Vikings for "Steak"
You're probably not thinking etymology while cutting into a ribeye. But that word on the menu? Thank 15th-century Scandinavians. "Steik" meant a thick slab for the fire — and it stuck, all the way to your modern steakhouse.

Not All Steaks Are the Same
If you're new to steak, it's easy to think every cut tastes similar. They don't. Marbling, fat content, and which muscle the cut comes from all shape flavor and texture. A buttery filet mignon is worlds apart from a bold, beefy ribeye. Knowing the difference helps you pick the perfect one for your taste.



T *Tabloid Steakhouse is where high-end steakhouse elegance converges with the bold, unapologetic energy of the tabloid world, crafting an unforgettable dining experience that's equal parts sophisticated and sassy. Imagine indulging in premium cuts of meat amidst a setting that echoes the drama and glamour of a front-page scoop — it's a night out that's sure to make headlines.*

**EXCLUSIVE!
EXCLUSIVE!
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EXCLUSIVE!**

CALL
033-347-0058RESERVATION/
ORDERS

TABLOID

STEAKHOUSE

WHERE STEAK MEETS HEADLINES

OPERATION
HOURS

11:00- 21:00

SUBJECTED TO
CHANGE

STARTERS HOT OFF THE PRESS

Beef Kebabs R119

Grilled steak, red onion, peppers & basted with BBQ sauce

Halloumi & Honey R95

Grilled spicy honey glazed Halloumi skewers

Peri Chicken Livers R70

Grilled, creamy chicken livers with toast

Bacon & Jalapeno Poppers R86

6x Jalapeno stuffed with cream cheese & bacon

Nachos R97

- Nachos Chips, Salsa, Cheese & Guacamole
- Nachos Chips, Salsa, Cheese, Guacamole & Beef

**DID
YOU
KNOW?**

No, Your Steak Isn't Bleeding

The red liquid that pools when you cut a steak is actually myoglobin: a mix of water and protein that carries oxygen in muscle tissue. Myoglobin, not blood, gives meat its pink or red hue. Case closed for the squeamish.

BURGERS

Chicken Burger R145

Grilled chicken fillet, lettuce, tomato, onion, pickles, mayo, cheese or mushroom sauce

Steak Burger R155

150g steak, red onions, lettuce, mayo

Classic Beef Burger R145

200g pure beef patty, lettuce, tomato, onion, pickles, mayo, cheese or mushroom sauce

Lamb Burger R199

200g lamb patty, caramelised onion, halloumi, rocket & mayo

BOWLS

Steak Bowl R230

Sliced steak served over seasoned rice with roasted cherry tomatoes, avo, and eggs.

Creamy Chicken & Mushroom Bowl R160

Grilled chicken strips over rice or mash, finished with rich mushroom cream sauce.

Garlic Butter Steak Bites Bowl R189

Steak cubes served over seasoned mash with roasted vegetables and garlic butter sauce.

PASTAS

"The Exposé" Chicken Pasta R159

Creamy velouté, sun dried tomatoes, basil, parmesan

"Secret Affair" Beef Pasta R189

Creamy BBQ sauce, rosemary & parmesan

Prawn Pasta R199

Creamy garlic butter & herb sauce

Choice of Pasta: Penne or Fettuccine

SALADS

Chicken Caesar Column R165

The "Lead Story" Steak R195

The Daily Prawncicle & Avo R175

Ask your waitron about your salads

Please note: Tabloid is not a gluten- or allergen-free kitchen. Some dishes are prepared with seeds and nuts. Please let our team know of any dietary requirements. Menu items are subject to availability.



We recommend steaks medium-rare to medium-well for best flavour and can't take responsibility for well-done orders.

Any extras or substitutions may incur a charge. All prices include 15% VAT and may change without notice.

BREAKING NEWS

WE HAVE GRILLS ON THE RUN

BEEF

300g Choice of cut & flame grilled.
NB! All meat weights are raw meat weights.

<u>Rump</u>		R199
<u>Sirloin</u>		R189
<u>Ribeye</u>		R269
<u>Fillet 250g</u>		R225
<u>T-bone 500g</u>		R245
<u>Tomahawk +/- 1kg</u>		SQ
<u>Wagyu</u>		SQ
<u>Beef Ribs</u>		
Grilled ribs basted with sauce of your choice	300g	R179
	500g	R269

SIDES

<u>Garden Salad</u>	R35
<u>Rice</u>	R35
<u>Rustic Fries</u>	R40
<u>Mash</u>	R35
<u>Seasonal Veg</u>	R40

DID YOU KNOW?

Well-Done? Well, That's a Problem

Well-done dries out steak and can create harmful compounds at high heat. Medium-rare keeps it juicy, tender, and safer.

POULTRY

Flame grilled chicken with sauce options:
Peri Peri, Garlic lemon & Herb, BBQ

<u>Quarter Chicken</u>	R95
<u>Half Chicken</u>	R169
<u>Full Chicken</u> 2 sides of your choice	R245

LAMB

Our Lamb is grilled, tossed in butter with garlic, rosemary and basted BBQ.

<u>Grilled Lamb Chops</u>		R185
3x 100g grilled and basted chops		
<u>Lamb Shank</u>		R289
Slow cooked in red wine jus served with 2 sides		
<u>Lamb Rack</u>		
Flame grilled and served with minty soubise sauce		
	Half	R279
	Full	R519

PORK

<u>Eisben</u>		R190
Honey glazed & served with soubise sauce & honey mustard sauce.		
<u>Pork Ribs</u>		
Grilled ribs basted with sauce	500g	R239
of your choice	1kg	R439

WRAPS

<u>"That's-A-Wrap" Chicken</u>	R129
Chicken Strips, cheddar, red cabbage, lettuce, red onion, relish, mayo & BBQ sauce	
<u>"That's-A-Wrap" Beef</u>	R155
Steak, cheddar, relish, lettuce, red onion, mayo, red cabbage, gherkins & BBQ sauce	

SAUCES

<u>Garlic Butter</u>	R35	<u>Peppercorn</u>	R35
<u>Honey Mustard</u>	R35	<u>Blue Cheese</u>	R35
<u>Chimichurri</u>	R35	<u>Mushroom</u>	R35
<u>Cheese</u>	R35		

PLATTERS BIG STORIES, BEST SHARED.

Steakhouse Platter R599
300g Steak, 8 wings, 500g wors, 500g ribs, fries & side salad.

Tabloid Feast R999
300g Steak, 8 wings, 500g wors, 500g ribs, 3x lamb chops, 2x fish, 9 medium prawns, mac & cheese, fries, side salad.

COMBOS

<u>Fish & Prawns</u>	R229
Fish of the day & 6 medium prawns	
<u>Steak & prawns</u>	R279
Grilled steak & 6 medium prawns	
<u>Ribs & Prawns</u>	R299
300g ribs & 6 medium prawns	
<u>Quarter Chicken & Prawns</u>	R229
Grilled chicken & 6 medium prawns	
<u>Ribs & Wings</u>	
300g ribs & 4 winglets	R199
500g ribs & 8 winglets	R329

LIGHT MEALS

<u>Grilled Halloumi and Chicken Stack</u>	RI59
Grilled fillet stacked with bacon and halloumi, topped with honey mustard sauce.	
<u>Fish</u>	RI89
Flame grilled whole fish	
<u>Prawns</u>	RI99
12 medium prawns in garlic butter sauce	
<u>Chicken Schnitzel</u>	RI49
Crummed chicken fillet served with cheese or mushroom sauce	
<u>Sticky Situation</u>	RI19
8 crispy chicken winglets tossed in a sticky BBQ sauce	

DID YOU KNOW?**Steak Gets Better With Age**

Think of it like fine wine. Hang beef for a few weeks in a cold room — that's dry aging — and enzymes work to make it more tender and flavorful. Or seal it in a bag — wet aging — to keep all the moisture in. Two paths, same goal: a killer steak.

TINY TUMMIES**LITTLE JOURNALIST**

<u>LJ Chicken Burger & Chips</u>	R69
<u>LJ Beef Burger & Chips</u>	R79
<u>LJ Mac 'n Cheese</u>	R40
<u>LJ Ribs & Chips</u>	R70
<u>LJ Chicken Strips & Chips</u>	R60
<u>LJ Steak & Chips</u>	R90

EXTRAS

<u>Onion Rings</u>	R30	<u>Prawns</u>	R60
<u>Bacon</u>	R30	<u>Loaded Fries</u>	
<u>Eggs</u>	R15	• Hot	R50
<u>Garlic Roll</u>	R35	• Biltong	R65
<u>Cheesy Garlic Roll</u>	R45	• Bacon	R65
<u>Guacamole</u>	R30	<u>Biltong</u>	R35
<u>Mac 'n Cheese</u>	R45	<u>Salsa</u>	R30

**DESSERTS
SWEET ENDINGS**

<u>Ice Cream & Choc Sauce</u>	R45
<u>Cake of The Day</u>	R99
<u>Cheese Cake</u>	R99
<u>Chocolate Brownie</u>	R85
<u>Malva Pudding</u>	R85

DID YOU KNOW?**What's a Steakhouse?**

A steakhouse is a restaurant that makes lots of steak. It's their superpower!

People love eating steak with seafood like prawns. When you put steak and seafood together on one plate, it's called surf and turf or reef and beef.

Surf and reef = the seafood part

Turf and beef = the steak part

DRINKS MENU

Coffee Menu

Americano	R42
Latte	R44
Cappuccino	R40
Mocha	R43
Iced Coffee	R49

Non-Coffee

Hot Chocolate	R40
Five Roses	R25
Rooibose Tea	R25

Juices

Cranberry	R35
Mango	R35
Orange	R35
Apple	R35

Cordials

Passionfruit	R38
Cola Tonic	R38
Lime	R38

Water

Still	R25/R50
Sparkling	R25/R50

Milkshakes

Banana	R45
Blue Bubblegum	R45
Pomaganate	R45
Mango	R45
Chocolate	R45
Lime	R45
Chef's Blend	R45

Soft Drinks

Coca-Cola	R30
Sprite	R30
Sprite Zero/ Coke Zero	R30
Fanta Orange	R30
Stoney Ginger Beer	R30
Cream Soda	R30
Appletiser	R42
Grapetizer	R42

Mixers

Lemonade	R32
Ginger Ale	R32
Tonic Water	R32
Soda Water	R32
Dry Lemonade	R32

Timeless Cocktails

Cosmopolitan	R70
Cranberry juice, triple sec, vodka, lime cordial	
Mojito	R85
Mint, rum, sugar syrup, soda water	
Long Island Iced Tea	R90
Coke, triple sec, vodka, gin, rum, tequila	
Strawberry Daiquiri	R95
Strawberry syrup, daiquiri puree, rum	
Negroni	R105
Campari, gin, cinzano	
Classic Margarita	R75
Tequila, triple sec, lemon juice	
Devil's Margarita	R95
Margarita mix, tequila, red wine	
Jameson Whiskey Sour	R105
Whiskey, lemon juice, sugar syrup, bitters	
Espresso Martini	R85
Espresso, kahlua, vodka, sugar syrup	
Strawberry Sour Kiss	R95
Strawberry syrup, daiquiri puree, gin, egg white, sugar syrup, soda water	
Purple Rain	R95
Blue curacao, vodka, lemon juice, lemonade, grenadine	
 <u>Botanical & Crisp</u>	
Skyy	R38
Smirnoff	R25
Absolut	R35
Belvedere	R65
Gordon's	R30
Tanqueray	R37
Bombay Sapphire	R37

Beers & Ciders

Castle Laager		R32
Castle Lit		R38
Heineken		R40
Corona		R45
Windhoek Draught		R49
Black Label		R32
Savanna Dry		R40
Flying Fish		R35
Brutal Fruit		R40
Bernini Classic		R38
Bernini Mimosa		R40

On Tap

Super Bock		R42/R68
Heineken		R35/R55

From The Barrel

Jameson		R41
Jack Daniel's		R38
Johnnie Walker Black		R45
Glenfiddich 12 Year		R62
Captain Morgan Spiced		R35
Bacardi		R30
Klipdrift		R28

Agave Journey

Gold		R40
Silver		R40
 <u>Cognac</u>		
Hennesy		R62
Hennesy VSOP		R89