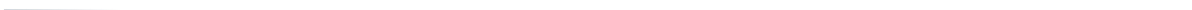


MEDITERRANEAN
THE TIN ROOF



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



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THE TIN ROOF



OUR STORY

The Tin Roof Eatery is rooted in the rich history of Hartbeespoort, a town shaped by trade, farming, and the construction of the Hartbeespoort Dam. Originally a trading homestead, it became a place where people gathered to share goods, stories, food, and community – a spirit that still defines us today.

The original Tin Roof Eatery proudly stands on its historic site, preserving elements of the old stone walls as a reminder of our beginnings. The Tin Roof Mediterranean Kitchen represents the evolution of our brand. Inspired by the lifestyle around the Hartbeespoort Dam – fishing culture, water views, open skies, and relaxed gatherings – it brings a fresh Mediterranean influence centred on warmth, simplicity, and shared dining. Our blue identity reflects the water and sky of Harties, symbolising growth while staying connected to our roots.

From trading post to modern gathering place, The Tin Roof continues to celebrate community, connection, and the lifestyle shaped by the dam.



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BREAKFAST

AVAILABLE UNTIL 12:00 PM

SUNRISE	79
2 eggs, bacon, grilled tomato & toasted farm bread	
OM DIE DAM	149
2 eggs, bacon, sautéed mushrooms, boerewors or pork sausage, grilled tomato, grilled onions, hand cut fries & toasted farm bread	
COMFORT	99
Creamy pan fried chicken livers, 2 fried eggs, cherry tomatoes and toasted farm bread	
ALL SCRAMBLED UP	109
Creamy scrambled eggs, loaded with cheese & herbs, served with bacon, cherry tomatoes, mushrooms and served with toasted farm bread	
FARMHOUSE OMELET	
3 egg omllette served with farmhouse bread	
• Three cheese	89
• Bacon, mushroom, tomato, cheese and topped with avo slices	119
• Mince bolognese & cheese	119

YUM YUM	129
Mince bolognese on 2 slices of farm bread , topped with grated cheese, fried eggs & drizzled with basil pesto	
HALLOUMI BREAKFAST 	119
Deep fried halloumi cheese, 2 eggs, tomatoes and toasted farm bread	
Add Avo	30

EXTRAS

Tomatoes, peppers, farm bread - 15 | onions, mushrooms, egg, cheddar cheese - 20 | Avo, feta- 30 | Bacon, sausage, savoury mince, boerewors - 35

SALADS

GREEK SALAD	109
Mixed lettuce, rocket, feta, olives, cherry tomatoes, cucumber, red onions, peppers and a creamy vinaigrette dressing	
CHICKEN FIESTA SALAD	145
Mixed leafy greens, cherry tomatoes, peppers & avo topped with deep fried crumbed chicken breasts & a tangy dressing	
BACON, AVO & BILTONG SALAD	149
Mixed leafy greens, cherry tomatoes, peppers & avo topped with crispy bacon, biltong dust and a creamy dressing	
CALAMARI SALAD	149
Mixed leafy greens, cherry tomatoes, peppers & avo topped with crumbed calamari & creamy dressing	
BEEF STEAK SALAD	169
Mixed leafy greens, cherry tomatoes, peppers & avo topped with grilled steak strips & a creamy balsamic reduction	

HALLOUMI SALAD	149
Mixed leafy greens, cherry tomatoes, peppers & avo topped with deep fried Halloumi with a creamy dressing	

TOASTIES

Farm Bread, White or Brown

Cheese	65	
Cheese & Tomato	75	
Ham, Cheese & Tomato	85	
Bacon, Egg & Cheese	99	
Chicken Mayo	99	



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LIGHT MEALS / STARTERS

CREAMY GARLIC SNAILS	99
Snails covered in a creamy garlic sauce served with fresh bread	
HALLOUMI CHEESE	89
Deep fried halloumi cheese fingers served with sweet chilli mayo sauce	
CALAMARI	79
Crumbed and deep fried or grilled and served with tartar or lemon butter sauce	
STEAK, EGG & CHIPS	199
250g rump Steak grilled to perfection	
BEEF PREGO	139
Beef steak marinated in garlic & prego sauce served on a Portuguese roll	
MUSSELS	139
Mussels served in a creamy garlic sauce	

TRINCHADO	99
Beef cubes covered in our delicious traditional Portuguese sauce served with fresh bread (mild / hot)	
BUFFALO WINGS	79
Sticky BBQ sauce	
CRUMBED MUSHROOMS 	75
Served with creamy tartar sauce	
CHICKEN LIVERS	85
Sautèed in a creamy prego sauce served with farm bread (mild / hot)	

BURGERS

HERITAGE BURGER	119
Grilled beef patty on a toasted bun with lettuce, tomato, onion & mayo served with fresh cut fries	
CHEESE BURGER	135
Grilled beef patty on a toasted bun with cheddar & mozzarella cheese, lettuce, tomato, mayo and fresh cut fries	
BACON & CHEESE BURGER	155
Grilled beef patty on a toasted bun with bacon, cheese, lettuce, tomato & mayo, served with fresh cut fries	
CHICKEN BURGER	109
Grilled chicken breast coated in mayo on a toasted bun with lettuce, tomato, onion & mayo served with fresh cut fries	
MAKE IT A DOUBLE	50

VEGGIE BURGER	125
Fried vegetarian patty on a toasted bun with lettuce, tomato, onion & mayo served with fresh cut fries 	
FULLY LOADED BURGER	189
Grilled beef patty on a toasted bun with cheese, bacon, egg, grilled onion, avo, lettuce, tomato & mayo served with fresh cut fries	

BURGER EXTRAS
 Pineapple, Mushroom, Cheese, Onion - 20
 Avo, Feta - 30

SAUCES
 Cheese, Creamy Mushroom,
 Creamy Pepper, Creamy Garlic - 45



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SIGNATURE NEAPOLITAN

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

CHEESY FOCACCIA	105
The traditional classic	
CREAMY CHICKEN	149
With creamy mushroom sauce & drizzled with basil pesto	
FOUR SEASONS	159
Ham, mushrooms, olives & mixed peppers	
SALAMI	155
Salami, mixed peppers & mozzarella	
CHICKEN SUPREME	129
Chicken & mushroom	
CHICKEN MAYO	149
Chicken with mayonnaise	
FARMER	149
Spinach, mushroom & feta	

... **PASTA** ...
Fettuccine

BOLOGNESE	149
Minced beef and fresh tomatoes cooked with garlic & herbs and sprinkled with feta	
CARBONARA	149
Bacon & mushroom in a creamy white wine sauce	
CREAMY STEAK	185
Rump strips with a creamy garlic and parmesan sauce with cherry tomatoes & balsamic glaze drizzle	
SEAFOOD	199
Prawns, calamari, mussels baked with a creamy garlic sauce	
CREAMY VEGETARIAN	145
Creamy herb and parmesan sauce with roasted mixed veg & cherry tomatoes	

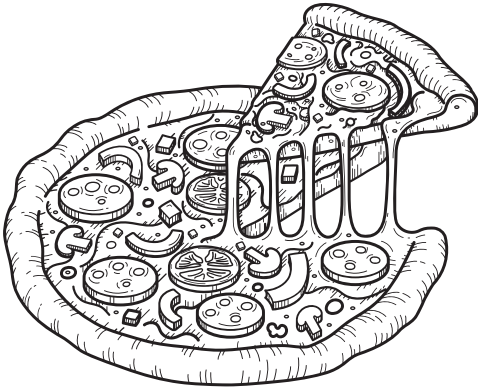
THE TIN ROOF	169
Salami, ham, mushrooms, garlic & mixed peppers	
THE OLD TIMER	139
Mushroom, garlic & rosemary	
BBQ CHICKEN	149
Marinated in BBQ sauce	
SPARE RIB	169
Smokey BBQ boneless ribs	
BUSHVELD BACON	169
Bacon, avo & feta	
VEGGIE SUPREME	155
Mushrooms, peppers, olives, grilled veg & spinach	
SEAFOOD	249
Prawns, calamari, mussels, garlic and parsley	
SPICY RANCH	159
Spicy mince bolognese, onions & mixed peppers, topped with creamy ranch dressing	

EXTRAS

Pineapple, Garlic, Olives, Mushroom, Cheese, Onion, Green Peppers - 20

Avo, Feta, Ham- 30

Bacon, Salami, Spicy Bolognese Mince - 35



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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, mash or rice

TIN ROOF STEAK TM

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

- 300g Rump **259**
- 250g Fillet **279**

RUMP STEAK

- 300g **229**
- 250g **199**

FILLET STEAK 250G

Tenderest of them all **259**

T -BONE 500G

Best of both worlds **220**

CHICKEN SCHNITZEL

Topped with mushroom or cheese sauce **149**

SMOKED BBQ PORK RIBS

- 400g **210**
- 600g **299**

SLOW STEAK

Covered with creamy garlic snails

- 300g Rump **259**
- 250g Fillet **279**

BEEF ESPETADA

Prime cubed meat marinated traditionally in garlic, red wine and bayleaves, flame grilled and skewered **239**

GRILLED BABY CHICKEN

Marinated for 48 hours, flame grilled and served with traditional peri-peri, lemon butter or garlic sauce **199**

SAUCES

Creamy Mushroom | Peri-peri | Creamy Garlic | Cheese | Creamy Pepper - 45

TABLE PLATTERS

Please allow additional time for preparation

MEATY **499**

BBQ pork ribs, steak strips, cocktail cheese grillers, boerewors, onion rings, fresh cut fries & 2 dipping sauces (serves 2 to 3)

CHICKEN PLATTER FOR 2 **299**

Chicken strips, chicken kebabs, buffalo wings, half chicken, onion rings, fresh cut fries & 2 dipping sauces

VEGGIE **175**

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

SEAFOOD PLATTER **699**

6 Prawns, linefish, calamari tubes & tentacles, garlic mussels, onion rings, fresh cut fries, rice and 2 dipping sauces (serves 4)

ROUTE 511 COMBO **980**

Deep fried hake, grilled calamari tubes, pork ribs, boerewors, cocktail cheese grillers, full baby chicken, steak strips, onion rings, fresh cut fries and two dipping sauces (serves 4 to 5)

SEAFOOD

HAKE & CHIPS **129**

Traditional hake battered and deep fried with tartar sauce

CALAMARI **179**

Tender Calamari tubes & tentacles pan fried served with tartar sauce with a side of your choice. Served with lemon butter, garlic butter or peri-peri butter

BABY KINGKLIP **299**

Grilled to perfection with your choice of sauce and side

LINEFISH- BUTTERFISH **SQ**

Grilled to perfection with your choice of sauce and side

PRAWNS **299**

12 Queen prawns butterflied and grilled. Served with your choice of sauce and sides

6 KING PRAWNS **SQ**

6 King prawns butterflied and grilled. Served with your choice of sauce and sides

PRAWN CURRY **199**

Traditional prawn curry served with fragrant rice



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DESSERTS

ICE CREAM

With chocolate or caramel sauce

69

BELGIUM WAFFELS

Traditional waffles served with ice cream and:

- Syrup 79
- Butter toffee 99
- Chocolate fudge 99
- Salted caramel 99

CHOCOLATE VOLCANO

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

95

MALVA PUDDING

Sticky Cape pudding served with whipped cream or ice cream

85

ASK YOUR WAITER ABOUT OUR CAKE OF THE DAY (seasonal)

... KIDDIES ...

CLASSIC BURGER

65

FISH FINGERS

65

RACKED RIB

200g sweet BBQ pork ribs & fries

99

CHICKEN NUGGETS

65

CHICKEN STRIPS

69

KID'S PIZZA

- Margherita 65
- Ham & cheese 69
- Bacon & cheese 75
- Chicken 75



DRINKS

HOT

Americano	39
Cappuccino Regular	39
Mega Cappuccino™	49
Espresso Single	29
Espresso Double	43
Cafe Latte	45
Lavender Latte	55
Hot Chocolate	49
White Hot Chocolate	49
Vanilla Latte	57
Coconut Mocha Latte	57
Chai Latte	59
Mocha Latte	35
Mocha Cookie Latte	47
Hazelnut Latte	55
Caramel Latte	55
Roasted Almond Mocha	55
Tea (Rooibos Green 5 Roses)	55
Red Cappuccino	59

Add:

Oat Milk / Almond Milk / Cream /
Regular Extra Milk 10

FRAPPE | ICED LATTE - COLD

Iced Americano	45
Iced Latte	49
Mocha Frappe	59
Vanilla Frappe	59
Caramel Frappe	55
Salted Caramel Frappe	59
Butterbiscuit Frappe	59
Milk Tart Frappe	59
Choc Mint Frappe	59



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FREEZO'S

Chocolate	55
Coffee	55
Strawberry	55
Chai	55
Coconut Mocha	55
Passion Fruit	55
Mocha Oreo	59
Mocha Aero Mint	59
Pistachio	65

COLD DRINKS

Still Water 500ml / 1.5l	25/50
Sparkling Water 500ml / 1.5l	25/50
Fruit Juice : Mango / Orange / Cocktail / Apple / Cranberry	29
Soft Drinks	29
Lipton Ice Tea : Lemon / Peach	35
Appetizer	38
Grapetizer	38
Tomato Cocktail	40
Mixers	25
Red Bull/Watermelon	40
Rockshandy	49
Steelworks	59
Passion Fruit / Cola Tonic & Lemonade	40

MILKSHAKES

Chocolate	49
Vanilla	45
Strawberry	49
Lime	49
Banana	49
Bubblegum	49
Coffee	55
Marshmallows	6

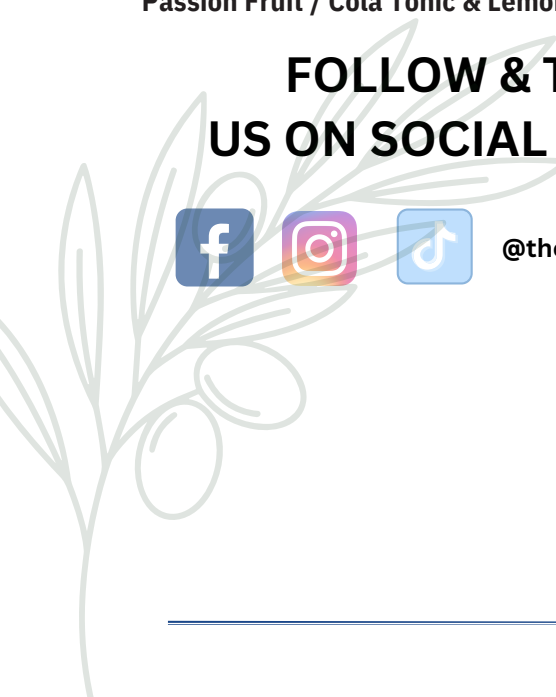
**Kiddies shakes available in all
 above flavours 28**



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

DRAUGHT

CASTLE LITE 500ml	R55
BLACK LABEL 500ml	R55

BRANDY

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

COGNAC

HENNESSY VS	R49
HENNESSY VSOP	R80

WHISKY

BELLS / J&B / FAMOUS GOOSE	R25
JACK DANIELS	R32
JAMESON	R40
CHIVAS REGAL	R42
JOHNNY WALKER RED	R35
JOHNNY WALKER BLACK	R45
JOHNNY WALKER GOLD	R75
GLENFIDDICH 12YRS	R60

GIN

GORDONS	R25
STRETTONS	R25
BELGRAVIA DRY	R25
BELGRAVIA PINK	R25
BELGRAVIA BLACKBERRY	R25
BOMBAY SAPHIRE	R35
TANQUERAY / ROYAL	R35
INVERROCHE AMBER	R45

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	R30
CARVO	R32
CIROC	R40



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TEQUILA

- OLMEGA SILVER
- OLMEGA GOLD
- PATRON
- PATRON REPOSADO

- R30
- R30
- R60
- R75

LIQUEURS

- AMARULA
- KAHLUA
- FRANGELICO
- JAGERMEISTER
- NACHTMUSIK

- R25
- R30
- R30
- R32
- R22

SHOOTERS

- MELKTERTJIE
- STRAWBERRY LIPS
- POTENCY
- BLOW JOB
- JELLY BABY
- SPRINGBOKKIE
- SLEDGE HAMMER
- SOWETAN TOILET
- SUIT CASE
- JET FUEL
- JAGERBOMB

- R20
- R18
- R18
- R30
- R25
- R25
- R35
- R35
- R40
- R40
- R65

COCKTAILS

- MIMOSA
- VODKA CRANBERRY
- SEX ON THE BEACH
- BELGARIA BLUE JEANS GIN
- BELGARIA MEDLEY ORANGE GIN
- BELGRAVIA CRAZY PINK GIN
- BELGRAVIA CHERRY GRAPEFRUIT
- PINA COLADA
- TEQUILA SUNRISE
- MOJITO
- MARGARITA
- Bloody Mary
- STRAWBERRY DAQUIRI
- PINEAPPLE DAQUIRI
- BLUEBERRY DAQUIRI
- PASSION FRUIT DAQUIRI
- BOMBAY BLUE
- PURPLE SKILPAD
- LONG ISLAND ICE TEA

- R45
- R75
- R75
- R75
- R75
- R75
- R75
- R79
- R79
- R79
- R79
- R79
- R89
- R89
- R89
- R89
- R90
- R90
- R120

MEGALO

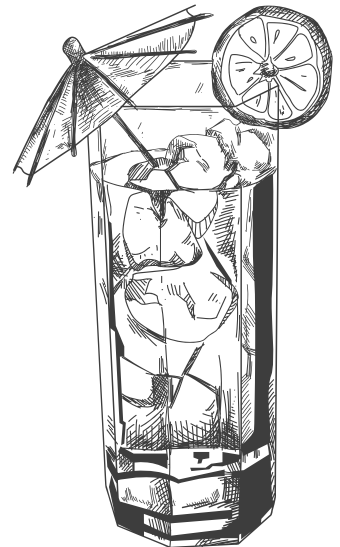
- JAM JAR BLUE LAGOON
- JAM JAR GALACTIC BLASTER
- JAM JAR TIN ROOF ENERGY - RED SQUARE
- SANGRIA 1.5L
- CAPARINAHA 1.5L
- R & R JUG 1.5L

- R149
- R149
- R170
- R220
- R275
- R245

BOBA COCKTAILS / MOCKTAILS

- PINEAPPLE BOBA
- MANGO BOBA
- WATERMELON BOBA
- CLOUDY LEMONADE BOBA
- KIWI BOBA

- R65/45
- R65/45
- R65/45
- R65/45
- R65/45



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WHITE WINE

DROSTY HOF EXTRA LIGHT	R135
DROSTY HOF ADELPRACHT	R135
GRACA	R145
FRANSCHOEK CELLAR SAUVIGNON BLANC	R180
LABORIE CHENIN BLANC	R170
DURBANVILLE HILLS SAUVIGNON BLANC	R175
LABORIE SAUVIGNON BLANC	R170
LABORIE CHARDONNAY	R170

ROSE

NEDERBURG ROSE	R145
LABORIE ROSE	R170

RED WINE

FRANSCHOEK CELLAR 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

BY THE GLASS

DROSTYHOF ADELPRACHT	R45
FRANSCHOEK SAUVIGNON BLANC	R49
FRANSCHOEK CHARDONNAY	R49
NEDERBERG ROSE	R49
LABORIE CABERNET SAUVIGON	R49
FRANSCHOEK MERLOT	R55
	R55

CHAMPAGNE, MMC & SPARKLING

JC LE ROUX LE DOMAIN	R220
JC LE ROUX LE FLEURETTE	R220
PROSECO BAGLETTI NO 10	R500
PONGRÁCZ ROSE MCC	R400

PEDRO & IRISH COFFEE

DOM PEDRO : Whiskey / Amarula / Kahlua	R65
IRISH COFFEE : Whiskey / Amarula / Kahlua	R60

