



tin roof café

CALZONE (FOLDED PIZZA)

filled with mozzarella, tomato concasse, olives & pancetta bacon
R 110

TRC PIZZA

salami, chorizo, bacon, peppadew & chilli
large R 112 • small R 84

CHICKEN

brie, smoked chicken, preserved figs, sweet chilli & avo (seasonal)
large R 112 • small R 84

PIZZA PARMA

rocket, parma ham & parmesan shavings
large R 110 • small R 83

PIZZA NOMU

artichokes, mushrooms, olives & truffle oil
large R 94 • small R 71

QUATTRO STAGIONI

ham, olives, mushrooms & artichokes
large R 100 • small R 75

ITALIAN

fior di latté (buffalo-style mozzarella), cherry tomatoes & fresh basil
large R 100 • small R 75

TROPICAL

bacon, mushrooms, pineapple & peppadew
large R 90 • small R 68

NAPOLETANA

anchovies, capers & olives
large R 92 • small R 69

HAWAIIAN

ham & pineapple
large R 80 • small R 60

MARGHERITA

mozzarella & tomato
large R 58 • small R 44

Extras

chilli, garlic, onion, sweet chilli R10 • pineapple, capers, rocket, mushrooms, peppadew, roasted red pepper, ham R18 • avo (when in season), sundried tomatoes, olives, preserved figs R22 smoked chicken, grilled chicken, salami, chorizo, pancetta, bacon, anchovies, feta, mozzarella, artichokes, gorgonzola, brie, padano R25 • buffalo-style mozzarella (fior di latté) R34 • parma ham, smoked salmon trout, fillet strips R48





either/or

rosemary foccacia R 32
sundried tomato pesto or olive tapenade R 20

first things first

butternut gnocchi R 68
homemade gnocchi with a creamy sage & gorgonzola sauce

trc involtini R 78
beef carpaccio, grilled eggplant, mild chilli mascarpone & pesto

jalapeno poppers R 66
jalapenos filled with mozzarella, wrapped in coppa ham & crumbed,
served with a mascarpone & honey dip

chicken livers R 56
gorgonzola, onion, chilli & cream served with focaccia

insalata di caprese R 90
fior di latté (buffalo-style mozzarella), fresh tomato, basil pesto & sea salt

tuscan bread salad R 90
ciabatta croutons, calamata olives, roasted red pepper, rocket,
sundried tomatoes, artichokes, grana padano & pancetta

parma ham, pear & haloumi salad R 90
grilled haloumi, red wine poached pear, candied pecans, seasonal greens,
sultanas & citrus vinaigrette

green carpaccio R 48
paper-thin zucchini, fresh lemon, parmesan, fruity olive oil,
maldon sea salt & roasted pine nuts

calamari R 98
calamari tubes filled with a prawn, herbs, breadcrumbs & served with risotto

second time around

tagliatelli scampi* R 160
with a prawn, brandy & cream tomato mild chilli sauce

rigatoni aubergine* R 86
rigatoni pasta tossed with eggplant, tomato, ricotta cheese & pine nuts

trc ragú* R 98
conchiglioni pasta with a slow-cooked meaty sauce

norwegian salmon SQ
grilled fresh salmon with a herb crust, chardonnay beurre blanc & new potatoes

chicken under a brick R 125
deboned half chicken with sage, lemon & olive oil served with mash

chicken scallopini R 114
chicken fillet topped with parma ham, mozzarella, napoletana & olives
served with fettuccine

rack the lamb SQ
with a port jus & rosemary potato wedges

fillet pepper R 176
beef fillet with a creamy black & green peppercorn sauce served with
potato wedges

fillet primavera R 174
beef fillet topped with tomato, olive, balsamic, honey & olive salsa,
grana padano shavings & served with potato wedges

sweet fix

affogato vanilla ice cream with espresso & roasted almonds R 48

passion pavlova meringue with cream & passion fruit R 48

chocolate & pistachio marsala torte served with mascarpone R 50

hot & cold ice cream & dark chocolate sauce R 48

vanilla semifreddo drizzled with drunken berries R 50

the end R 96
french brie, gorgonzola dolce latte, mature fontina & luxury melba

* Half portion pasta can be served at 75% of the price * 10% gratuity will be added to bills of tables of 8 or more