



OUR BEEF

At Joop's, we go the extra mile to source only the highest quality beef for our menu. Every cut is matured for a minimum of 21 days and prepared fresh, daily to ensure the finest dining experience for our customers. We partner with Local SA Community farmers who do things a little differently - those committed to sustainability, exceptional animal care & meticulous handling practices. We chose suppliers who take pride in their livestock, understanding that their personal brand reflects the quality we deliver. The result is beef that's not only premium in taste but also responsibly sourced.

OUR UNIQUENESS

What truly sets Joop's apart is our commitment to transparency and theater in every meal. Oom Joop wanted diners to witness the skill and drama behind every blue-ribbon steak. That's why Joop's is the only grill restaurant in Durban with a display window to the grill area - Enjoy your drinks while watching the flames work their magic.

OUR STORY

SERVING THE BEST STEAKS SINCE 2023

Founded in 1993 by Joop and Wendy Mol, Joop's Place was born from their passion for great food and their desire to share it with Durban. Over the years, it grew into a beloved local institution, celebrated for serving the finest steaks in town.

In 2019, Roslyn took over the restaurant, carrying forward the legacy while bringing her own dedication, warmth, and vision to Joop's Place.

OUR AGING PROCESS

At our Joop's Umhlanga branch, we honour the time-tested art of dry aging. A craft that transforms exceptional beef into something extraordinary. Inside our temperature-controlled Dry-Aging Cabinet, selected cuts rest for weeks under careful supervision. Gentle airflow, precise humidity, and low temperatures allow natural enzymes to slowly break down the fibers, deepening tenderness while concentrating flavour.

As the days pass, the meat develops a rich, buttery texture and a distinctive nutty aroma found only in true dry-aged beef. The process cannot be rushed, and that is exactly why we showcase it proudly in full view of our guests. Our cabinet is more than a feature, it's a window into craftsmanship, patience, transparency, and our commitment to serving steak at its absolute best.

www.joopsplace.co.za

Umhlanga | Westown | Avondale

 @joopsplaceDBN

Follow Us

 @joops.place

STARTERS

CHEESY GARLIC ROLL | 59

Soft, buttery garlic roll topped with melted cheese - a simple, nostalgic indulgence.

HOLLANDSE CROQUETTENS | 95

Golden Dutch croquettes filled with silky beef fillet and cream cheese, served with sweet-chilli dip or English mustard.

CHICKEN LIVERS | 95

Portuguese-style chicken livers in a creamy tomato-chilli sauce. Served medium or hot.

CHICKEN STRIPS | 105

Crisp sesame-crumbed chicken strips, served with chilli-mayo or smoky barbeque dip.

GRILLED CHICKEN WINGS | 105

Chargrilled wings brushed with red-chilli basting or our signature black pepper & lemon glaze.

JALAPEÑO POPPER (Not Vegetarian) | 125

Creamy Geelvet biltong-stuffed jalapeños in our signature Southern crumb, fried to a golden crunch.

PEPPERED BOEREWORS | 135

Flame-grilled boerewors with a warm pepper twist - bold, hearty, and authentically South African.

GARLIC SNAILS | 138

Tender snails baked in fragrant garlic butter - rich, classic, and deeply comforting.

TRINCHADO | 149

Tender beef cubes tossed in our creamy tomato-chilli sauce - rich, warm, and flavour-packed.

ROQUEFORT SNAILS | 165

Creamy snails infused with the bold tang of Roquefort cheese - an indulgent timeless favourite.



CHARGRILLED PERFECTION

Served with your choice of chips, sweet potato chips, jacket potato, rice, creamy buttery mash, roasted seasonal vegetables, or a crisp side salad.

SPARERIBS

Tear-off-the-bone tenderness with a secret sweet barbeque basting - Smoky, sticky, and crave-worthy.

PORK

400g | 245
800g | 395

BEEF

400g | 245
800g | 395

LAMB

400g | 335
800g | 595

SIRLOIN

Rich, full-bodied, and expertly seared to capture its bold, juicy flavours. Every bite a classic steakhouse indulgence.

200g | 180
300g | 230

RUMP

Earthy, robust, and perfectly balanced. Chargrilled for a deep smoky aroma and tender bite.

200g | 180
300g | 230

FILLET

Tender, buttery beef that melts in your mouth. Silky, succulent, and chargrilled to perfection for an unforgettable experience.

200g | 235
300g | 295

GEELVET RUMP

Premium cut, exceptionally marbled and tender. Silky texture with a rich, lingering finish that elevates every mouthful.

200g | 290
300g | 405

LAMB CHOPS

Straight from the Karoo, these chops are basted in Joop's signature sauce - or simply olive oil, salt and pepper. Rich, tender, and utterly succulent.

Four thick cut loin chops | 320

KING OF LAMB

Elegantly basted in a red wine reduction. Served on a bed of mash with a rich red wine sauce - a regal and indulgent experience.

Rack of lamb, 400g | 345

BRAISED LAMB SHANK | 350

Slow roasted with tomatoes, baby onions, rosemary, and garlic. Served atop buttery mash for a deep, comforting flavour that melts in your mouth.

T-BONE

Two textures in one cut: juicy fillet meets hearty strip. Expertly chargrilled for that unforgettable aroma and taste.

900g | 485

TOMAHAWK

A dramatic feast for the senses. Thick, juicy, and chargrilled to reveal a smoky crust with a tender, flavourful heart. Perfect to share... or indulge solo.

950g | 495



JOOP'S LEGENDARY PAN-FRIED DUTCH FILLETS

Served with your choice of chips, sweet potato chips, jacket potato, rice, creamy buttery mash, roasted seasonal vegetables, or a crisp side salad.

GARLIC BIEFSTUK

Tender fillet kissed by garlic butter and seared to golden perfection. Infused with fresh garlic, delivering an aromatic punch and deep, satisfying flavour.

200g | 275
300g | 335

HOLLANDSE BIEFSTUK

A tribute to Dutch tradition. Pan-fried to a golden crisp and flambéed with brandy, releasing an intoxicating aroma that warms the soul and delights the palate.

200g | 285
300g | 335

PEPPER BIEFSTUK

The reason you're here.. a fillet pressed in bold black peppercorns, seared in rich butter, then bathed in a velvety cream and red wine sauce. A smoky, luxurious indulgence that's pure Joop's magic.

200g | 295
300g | 360

STROOP & MUSTARD BIEFSTUK

Pan-fried fillet finished with creamy Dutch stroop, a touch of mustard, and fresh thyme. A harmonious blend of sweet, tangy, and fragrant notes in every bite.

200g | 315
300g | 375

PEPPER CHEESE BIEFSTUK

Take your carnivorous cravings further. Juicy fillet with a generous combination of cheeses, melting into every bite. Creamy, rich, and utterly unforgettable - a fillet that demands reverence.

200g | 315
300g | 360

JOOP'S SPECIAL BIEFSTUK

A legend on a plate: cheddar cheese, tropical pineapple, and button mushrooms nestled inside a buttery fillet, flambéed with brandy. A theatrical, flavour-packed masterpiece that is as indulgent as it is iconic.

300g | 395



JOOP'S SIGNATURE SPECIALITIES

Served with your choice of chips, sweet potato chips, jacket potato, rice, creamy buttery mash, roasted seasonal vegetables, or a crisp side salad.

CHILLI STEAK

For those who crave fire. Rump steak infused with red and green chillies, layered with jalapeños and a whisper of garlic. Bold, daring, and intensely flavourful - definitely not for the faint-hearted.

200g | 245
300g | 275

ENTRECÔTE BUTTER STEAK

A classic sirloin transformed into a decadent experience. Topped with Joop's French-inspired butter, it melts into steak, enriching each bite with silky, aromatic indulgence.

200g | 245
300g | 275

JALAPEÑO POPPER STEAK

A perfectly seared rump steak crowned with golden, cheesy jalapeño poppers. Spicy, creamy, and utterly satisfying - the perfect harmony of heat and indulgence in every bite.

200g (2 poppers) | 265
300g (3 poppers) | 340

MANDLAS'S SURF & TURF STEAK

Chargrilled sirloin elevated with plump, succulent king prawns, lavishly coated in Joop's signature entrecôte butter. A luxurious, sensory feast that embodies pure indulgence.

200g (3 prawns) | 340
300g (6 prawns) | 465



FRESH & INSPIRED SALADS

FRESH GARDEN SALAD | 110

A colourful celebration of farm-fresh produce - lettuce, tomato, cucumber, onion, celery, green pepper, and carrot, tossed in a delicate vinaigrette. Light, crisp, and endlessly refreshing.

GREEK SALAD | 120

A Mediterranean classic, longly prepared to honour tradition. Danish feta, black olives, cucumber, tomatoes, peppers, and red onion, finished with a subtly spicy Greek dressing. Bright, fresh, and vibrantly satisfying.

ROQUEFORT SALAD | 145

A decadent twist on garden freshness. Crisp greens, juicy tomatoes, peppers, and cucumber, generously coated in a rich, creamy Roquefort dressing. Bold, indulgent, and unforgettable.

CRUMBED CHICKEN & HONEY MUSTARD SALAD | 160

Golden, crisp chicken strips resting on a bed of crisp farm-fresh lettuce, cucumber, and red onion. Drizzled with a luscious honey mustard dressing - sweet, tangy, and utterly comforting.

GEELVET BILTONG SALAD | 195

South African heritage on a plate. Premium Geelvet biltong layered over fresh greens, cucumber, celery, red onion, and peppers, finished with a silky Roquefort dressing. Rich, savoury, and perfectly paired with a crisp white wine.





JOOP'S GOURMET BURGERS

Served with your choice of chips, sweet potato chips, or a crisp side salad.

JOOP'S CRISPY BUTTERMILK CHICKEN BURGER | 155

Inspired by the deep South, perfected by South Africa. Organic chicken fillet, coated in our signature Kentucky buttermilk crumb, fried to a golden crisp. Served on a toasted brioche bun with tomato, onion, and a hint of Japanese chili mayo - crispy, spicy, and utterly irresistible.

THE JOOP'S BURGER | 165

A freshly baked brioche bun, lightly toasted and golden, cradling a 250g juicy beef patty. Topped with crisp tomato, fresh onion, and finished with Joop's signature basting - classic, indulgent, and undeniably satisfying.

THE JUICY LUCY CHEESEBURGER | 185

A decadent 290g beef patty, luxuriously stuffed with melting Gouda cheese. Nestled in a toasted sesame brioche bun with fresh tomato and onion, and drizzled with our famous Joop's basting - a gooey, flavour-packed masterpiece.

THE JAFEL PAN BURGER | 185

A 250g juicy patty, luxuriously stuffed with melting Gouda and tangy tomato-chilli chutney, nestled between a freshly baked brioche sesame bun, pressed in a Jafel pan and toasted to golden perfection, each bite is crisp, fragrant, and irresistibly indulgent.

GEELVET BILTONG BURGER | 195

South African heritage meets American indulgence. Thick-cut Joop's biltong crowns a 290g Gouda-stuffed beef patty, layered with fresh tomato, onion, creamy cheese sauce, and finished with Joop's signature basting. Rich, smoky, and unforgettable.

THE SHARK TANK LEGEND BURGER | 285

For the true Durban patriot. A 290g Gouda-stuffed beef patty topped with 150g tender chargrilled sirloin strips, smothered in silky cheese sauce. Bold, hearty, and built for maximum indulgence.



GRILL & SEA

Served with your choice of chips, sweet potato chips, jacket potato, rice, creamy buttery mash, roasted seasonal vegetables, or a crisp side salad.

CHICKEN SCHNITZEL | 185

Midlands chicken breast, coated in a golden, crunchy crumb that shatters with every bite. Finished with your choice of velvety cheese or mushroom sauce - comfort and indulgence in perfect harmony.

FALKLAND CALAMARI | 240

Delicate calamari tubes and tentacles, either grilled or golden-crumbed, flash-fried to perfection. Served with a choice of silky lemon butter or smoky peri-peri butter - a sublime balance of crisp, tender, and fragrant.

CHICKEN FLATTIE | 265

Midland's perfection. Tender chicken fillet, marinated and grilled to smoky, juicy perfection. Choose from bold peri-peri, aromatic sweet masala, or zesty black pepper and lemon - each basting a journey of flavour.

ROSLYN'S CHICKEN | 285

Grilled Midlands chicken fillet crowned with three succulent king prawns, layered over creamy spinach and melted Gouda. A luxurious, flavour-packed dish that delights the eyes and the palate alike.

MOZAMBIQUE PRAWNS

The world's finest king prawns from our northern neighbours, kissed with a hint of garlic and lemon. Succulent, aromatic, and utterly irresistible - a true celebration of the sea.

6 King Prawns | 340

12 King Prawns | 545



COMBO'S

Served with your choice of chips, sweet potato chips, jacket potato, rice, creamy buttery mash, roasted seasonal vegetables, or a crisp side salad.

CALAMARI & WINGS | 265

Golden Falkland calamari, grilled or crumbed to perfection, paired with three wings basted in your choice of bold red chilli or zesty black pepper and lemon. A combination of crisp, tender, and flavourful bliss.

RIB & WING | 305

A feast for the senses: 400g of tender, succulent pork loin ribs paired with three chargrilled wings. Finished with your choice of bold red chilli or zesty black pepper and lemon basting - a smoky, sticky, flavour-packed indulgence.

RIB & RUMP | 355

The best of land's bounty: 400g of succulent pork loin ribs with a 200g rump steak, chargrilled for a smoky aroma and tender bite. Rich, hearty, and utterly satisfying.

RIB & HALF CHICKEN | 365

400g of melt-in-your-mouth pork loin ribs alongside a marinated, juicy half chicken, grilled to golden perfection. Choose between fiery red chilli or citrus-kissed black pepper and lemon basting for the ultimate flavour harmony.

TASTEFUL PAIRINGS

THE TOWER OF DURBAN | 40

A towering stack of thick-cut, golden fried onion rings - crispy, sweet, and utterly indulgent.

JOOP'S CHIPS | 45

Classic, golden, and crisp - the old-school potato chips you'll want to savour bite after bite.

SWEET POTATO CHIPS | 45

Delicately crisp on the outside, tender and naturally sweet on the inside. A premium twist on a beloved favourite.

CREAMED SPINACH | 45

Velvety, rich, and luxuriously smooth - an elegant companion to any steak or grilled delight.

GARLIC LOAF | 45

Soft, warm bread, layered with fragrant, buttery garlic - classic comfort elevated.

PUMPKIN DELIGHT | 50

A must-try! Sweet, tender pumpkin, roasted and chargrilled, pairing perfectly with our succulent steaks for a warm, comforting bite.

SAUTÉED MUSHROOMS | 65

Earthy, aromatic, and tender, sautéed to perfection to complement every dish with a touch of indulgence.

CRUMBED MUSHROOMS | 65

Golden, crunchy, and bursting with flavour, served with our signature Japanese sushi mayo chilli dip - crispy, creamy, and irresistible.

CHEESY GARLIC LOAF | 65

Our garlic loaf topped with a generous crown of melted cheese - rich, gooey, and simply irresistible.

CHEESE JALAPEÑO LOAF | 75

Garlic-loaf decadence meets a kick of jalapeño and melted cheese - a bold, flavourful treat.

JOOP'S LOADED CHIPS | 125

Decadent, indulgent, and unapologetically bold. Smothered in creamy cheese sauce and topped with fiery jalapeños for the perfect balance of heat and comfort.

FLAVOURED BUTTERS | 40

Joop's speciality butters, crafted from fresh KZN Midlands dairy, designed to elevate every bite:

Garlic Butter | aromatic and indulgent

Jalapeño Butter | spicy and vibrant

Entrecôte Butter | rich and luxurious

Chimichurri Butter | fresh, herby, and fragrant

CREAMY SAUCES | 40

A decadent finishing touch for every dish..

Cheese
Pepper

Mushroom
Roquefort

Pepper
Geelvet Biltong

Chilli Sauce
Jalapeño Cheese





JOOP'S LITTLE LEGENDS

All meals served with golden, crisp chips - perfectly sized for young appetites.

BOERIE ROLL | 80

A taste of South African tradition! Succulent, hand-crafted boerie from Joop's butchery, nestled in a fresh, soft roll. Finished with your choice of our smoky BBQ sauce or tangy tomato chutney - a bite full of flavour and nostalgia.

CHICKEN SCHNITZEL | 125

Tender organic chicken breast, coated in a golden, crunchy crumb that's irresistible to little hands. Served with your choice of velvety cheese or rich mushroom sauce - comfort food perfected.

JOOP'S KIDDIES BURGER | 150

A juicy, flavour-packed 150g beef patty, with the option of melted cheese, sandwiched in a soft bun. Simple, satisfying, and fun for every little burger lover.

SPARERIBS

400g of tender, succulent ribs, basted in Joop's famous BBQ sauce. A small but mighty indulgence for young carnivores.

PORK
400g | 245

BEEF
400g | 245

LAMB
400g | 335



DECADENT TEMPTATIONS

IRISH COFFEE | 60

A charming little coffee with an Irish twist. Rich, aromatic coffee combined with smooth Irish whiskey and lightly whipped cream - a comforting, indulgent finish

DON PEDRO | 60

A spirited indulgence. Choose from Whiskey, Frangelico, Kahlua, or our favourite Captain Morgan dark rum, perfectly blended to create a smooth, warming dessert cocktail.

CRÈME BRÛLÉE | 60

Scented with pure vanilla, this velvety custard is crowned with a perfectly caramelized sugar crust. Crack through the top to reveal the smooth, luxurious custard beneath - classic elegance on a plate.

VANILLA ICE CREAM WITH BAR ONE SAUCE | 70

A timeless classic elevated to perfection - creamy, velvety vanilla ice cream drizzled with rich, luscious Bar One chocolate sauce. Comfort and delight in every spoonful.

CHOCOLATE BROWNIE WITH CHANTILLY CREAM & VANILLA ICE CREAM | 75

Rich, fudgy chocolate brownie paired with light, airy Chantilly cream and a scoop of creamy vanilla ice cream - a heavenly trio of textures and flavours.

MALVA PUDDING | 80

A South African classic, soft, spongy, and soaked in buttery, caramel-infused syrup. Served warm, it's a comforting, nostalgic indulgence.

HOT CHOCOLATE FONDANT | 85

Warm, Belgian chocolate sponge with a molten, oozing center, served with a scoop of smooth ice cream. A decadent, indulgent treat that melts in your mouth and warms the soul.

HOMEMADE BAKED CHEESECAKE | 85

Creamy, velvety cheesecake baked to perfection. Each bite is rich, smooth, and elegantly balanced - a luxurious finish to your meal.



We reserve the right to levy a 10% service charge for tables of 6 or more diners (at the discretion of management).

Orders to share are subject to a surcharge of R50.

Persons not participating in a meal and no shows will be charged at a fee of R150.