



cultivated oysters / *naked or granita* 45 ea

FLATBREADS

seasonal roast vegetables w couscous feta & pesto 110
 pulled pork, fig, blue cheese, herbed cream cheese 105
 smoked chicken, mayo, pickled pear, rocket & berry compote 110
 - add avocado 30

TURBINE TRIOS (3 of each of the below)

spicy chicken wings with honey Sriracha 65
crumbed mushroom kebabs filled w herbed cream cheese 90
“Cape Malay” fish goujons 80
grilled prawns kebabs with hot honey dip 180
crispy fried lamb tails with barbeque sauce 105
Korean beef skewers 115
chicharrónes / *crispy pork belly* with smoked mustard chimichurri 90
fish cakes with tartar sauce 75
grilled halloumi with a curry leaf dip & citrus gremolata 80
mushroom arancini with a saffron aioli and pickled mushrooms 90

BIGGER EATS include fries

Gastro burger / 200g *beef patty*, smoked bacon, cheddar & red onion marmalade 175
chicken burger / pineapple salsa 150
po’boy burger / pulled pork bbq & prawn 185
crispy fried fish / *Cape Malay or English* 185
sirloin, fried egg / 200g *flame grilled* / red wine jus 225

HEALTHY CHOICE

veggie bowl / marinated vegetables w olives & humus 85
generator rocket salad / *parmesan 3 ways & balsamic pearls* 80
pickled beetroot & feta salad / *roasted seeds, raspberry honey dressing & crostini* 80

ADD ONS

fries / *spiced or plain* 60
posh chips / bacon dust, parmesan, parsley 65 | 95

BOOZY SHAKES

vanilla ice-cream, biscotti & Frangelico 95
 nougat ice-cream, Bacardi, Triple-sec & candied pecans

DESSERTS please enquire with your waiter



ON TAP...

Redbridge Ale half 55 full 70	CBC Lager half 52 full 68	CBC Amber Weiss half 58 full 72
Black Mountain Gin 58	Loxtonia Stone Fruit Cider 500ml 70	

HAND CRAFTED GINS

INVERROCHE CLASSIC	46
INVERROCHE AMBER	46
INVERROCHE VERDANT	46
KNYSNA GIN	35

distilled the traditional way with a flame & copper pot still. It is made with nine natural botanicals, including the Num Num berry which is the Knysna Louie's favourite treat.

KNYSNA HONEY GIN	38
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The honey gin is a slightly sweet amber gin made with pure local honey, sourced from Rheenendal just outside Knysna. It recently received a bronze medal at the 2019 International Wine & Spirit Competition

'Spice up' your gin: cardamom, cloves, star anise, cinnamon, rosemary

SPECIALITY COCKTAILS

NEGRONI Campari, Knysna Gin, Cinzano rosso	85
SPICY RED HEAD Klipdrift, Butlers ginger, Kola tonic, cranberry juice	90
COMFORT ZONE Southern comfort, Malibu, blueberry & lime cordial, apple juice	90
BERRY BAZOOKA blue Curacao, Butlers strawberry, Gordons, cranberry juice, blueberry cordial	80
MARGARITA Tequila, cardamon & spice syrup, triple sec	90
JAM JAR vodka, dark rum, Blue Curacao, splash of grenadine, orange juice	80
ESPRESSO MARTINI vodka, espresso, Kahlua	90
TURBINE TEQUILA SUNRISE tequila, Butlers triple sec, orange juice, grenadine	90
TAXI PLEASE vodka, Gordons, Malibu, tequila, Butlers triple sec, Bacardi, lemon juice & cranberry juice	140
APEROL SPRITZ Aperol, sparkling wine, splash of soda	120
COSMOPOLITAN vodka, Butlers triple sec, cranberry juice	100
STRAWBERRY DAIQUIRI strawberries, Bacardi, Butlers strawberry, lime cordial, grenadine	100
PINA COLADA Bacardi, Malibu, coconut milk, pineapple juice	100
MOJITO fresh lime juice, mint, Bacardi, soda water, ice	90

MOCKTAILS

Strawberry Daiquiri	88	Pina Colada	68
Mojito	78	Island Sunrise	65
		Bloody Mary	68
Steelworks	70		
Rock Shandy	60		