

GASTRO PUB MENU

COBB SALAD R95

Garden greens, tomato, crisp bacon, chicken breast, boiled egg, avocado, Danish feta and ranch dressing.

CRUMBED MUSHROOMS R65

Breaded button mushrooms accompanied by garlic cream sauce

FRIED CALAMARI R70

Patagonia calamari served with crisp onion rings, potato wedges and confit cocktail tomatoes, jalapeno aioli.

BARBEQUE SNACK PORTION R70

CHICKEN WINGS FULL PORTION R90

Home made barbeque sauce basted free range organic chicken wings, potato wedges.

FISH & CHIPS R95

Beer battered hake, served with mushy peas, tartar sauce and rustic cut fries.

THE SUBSTANTIAL SNACK PLATTER R120

Jalapeno cheese rissoles, beef samoosas, vegetable spring rolls, lamb koftas, tempura prawns served with assorted dipping sauces.

THE GASTRO PUB BURGER R125

Ground beef patty, double cheese, back bacon, home made bun and all the trimmings.

THE SOUTH AFRICAN MEZZE PLATTER R150

Beef biltong, droë wors, marinated olives, peppadews, preserved figs, cream cheese, toasted cashews & homemade crackers. Enough to share too!

RIBS AND CHIPS SNACK PORTION R120

Smoked & cured barbeque grilled pork loin ribs served with rustic cut fries. FULL PORTION R170

THESEN HARBOUR POT PIE R125

Slow braised venison pot pie accompanied by onion gravy

FILL THE GAP TAPAS R30/BOWL

Olives
Rustic cut fries
Jalapeno Cheese Rissoles
Beef Samoosas
Vegetable Spring Rolls
Lamb Kaftas
... served with traditional dipping sauce

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