



PUB GRUB MENU

SMALLS

FRIED CALAMARI with crispy onion rings and a confit mayo R95

GRILLED CHICKEN WINGS with chips R70

STICKY PORK BELLY with a rich fennel mayo and toasted bread R80

POSH CHIPS, with grated parmesan and truffle oil R50

MEALS

PORK RIB FINGERS served with chips and mayo R125

THE GASTRO BURGER R125

FISH GOUJONS with a traditional tartar sauce R95

CHEESE PLATTER with bruschetta's and homemade preserves R120

GARLIC AND FETA FOCACCIA R60

SLICED SIRLOIN with salsa verde and sea salt R85

ON TAP...

REDBRIDGE LAGER
CBC PILSNER

HALF R35 FULL R48
HALF R33 FULL R48

BLACK MOUNTAIN GIN R50

HAND CRAFTED GINS

INVERROCHE CLASSIC with lemon & Indian tonic or dry lemon R58
Infused with fynbos crispy and dry with, grassy juniper notes, bouquet of soft flowers on the nose

INVERROCHE AMBER with strawberry, orange, star anise & Indian tonic R60
Rich & aromatic, slight juniper, sweet toffee apples & delicate floral notes with a dry, woody finish

INVERROCHE VERDANT with cinnamon, lemon & Indian tonic or ginger ale R60
Delicate aromas of elder flower & chamomile, spice, juniper, waxy lemon rind & alluring liquorice

GINSMITH STEPCHILD with rosemary, lemon & Indian tonic R65
Fennel, buchu blossoms & earthed with kapok (wild rosemary) & mphephu (african sage)

GINSMITH PINK with blue-berries or cucumber & Pink tonic R65
Botanicals, roots (orris), leaves (kapok), cardamom, juniper, blossoms (buchu)

GINSMITH NAVY, rosemary, lemon & Indian tonic R65
57% spirited gin with 7 botanicals, pink peppercorn, juniper, with wild rosemary and sage

D'URBAN SCARLET with strawberry or cherry & Indian tonic or pink tonic R59
International award-winning gin made with cascara (coffee cherries). Cascara is the red, fleshy covering around the coffee bean, adds subtle berry notes to the gin without being overpowering

D'URBAN BARREL AGED with lemon & Indian tonic R66
A blend of botanicals, African rosehip, aged in French oak barrels. Subtle citrus nose, Juniper, oily florals, orris root, cardamom, toasted almond, tannins that transmit a light sweetness with vanillin's & fruity flavours.

'SPICE UP' YOUR GIN: Cardamom, Cloves, Star Anise, Cinnamon, Rosemary

COCKTAILS

JAM JAR Vodka, dark rum, blue Curacao, splash of grenadine, orange juice R45

ESPRESSO MARTINI Vodka, espresso, Kahlua R47

LIME DAIQUIRI Bacardi, triple sec, lime juice, fresh Limes R53

TURBINE TEQUILA SUNRISE Tequilla, triple sec, orange juice, grenadine R55

THESEN ISLAND ICED TEA Vodka, gin, Malibu, tequila, trip sec, lemon juice R60

APEROL SPRITZ Aperol, sparkling wine, splash of soda, orange juice R66

Please ask your waiter about our non-alcoholic cocktail selection