



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 (note – set sauce sticky plus rub)	R125
THE GASTRO BURGER Ground beef patty, double cheese, crispy bacon, homemade bun	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	R105

ON TAP... Redbridge Lager half R35 full R48 • CBC Pilsner half R33 full R48
Black Mountain Gin R50

HAND CRAFTED GINS

Inverroche Classic with lemon & Indian tonic or dry lemon Infused with fynbos crispy and dry with, grassy juniper notes, bouquet of soft flowers on the nose	R58
Inverroche Amber with strawberry, orange, star anise & Indian tonic Rich & aromatic, slight juniper, sweet toffee apples & delicate floral notes with a dry, woody finish	R60
Inverroche Verdant with cinnamon, lemon & Indian tonic or ginger ale Delicate aromas of elder flower & chamomile, spice, juniper, waxy lemon rind & alluring liquorice	R60
Ginsmith Stepchild with rosemary, lemon & Indian tonic Fennel, buchu blossoms & earthed with kapok (wild rosemary) & mphephu (african sage)	R65
Ginsmith Pink with blue-berries or cucumber & Pink tonic Botanicals, roots (orris), leaves (kapok), cardamom, juniper, blossoms (buchu)	R65
Ginsmith Navy, rosemary, lemon & Indian tonic 57% spirited gin with 7 botanicals, pink peppercorn, juniper, with wild rosemary and sage	R65
D'urban Scarlet with strawberry or cherry & Indian tonic or pink tonic 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	R59
D'urban Barrel Aged with lemon & Indian tonic 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.	R66

'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