



#### FLAT BREADS

- GRILLED CHICKEN & BACON** w parmesan & anchovy dressing **R95**  
**STICKY PULLED PORK** w sundried tomato, feta, rocket & pesto **R105**  
**ROASTED VEGETABLE** w couscous, basil pesto & avocado **R95**  
**BRAISED BRISKET** w homemade baked cannellini beans, cottage cheese, rocket & herb salad **R110**

#### THE GASTRO TAPAS +-100G create your own platter

- FISH GOUJONS** w tartar sauce **R55**  
**NAKED CULTIVATED OYSTER** w lemon & tabasco **R25**  
**FISH CAKES** w sriracha mayonnaise **R45**  
**CRISP FRIED PRAWNS** w sweet chili & tomato dipping **R55**  
**GRILLED BBQ CHICKEN WINGS** **R45**  
**SLICED SIRLOIN STEAK** w salsa Verde & sea salt **R85**  
**LAMB "MERQUEZ" KOFTA** w organic yoghurt **R85**  
**BRAISED BEEF BRISKET** in beer with almonds & date **R85**  
**SLOW BAKED BBQ PORK RIBS** **R60**

#### THE GASTRO BURGER

flame grilled 200G beef patty w double cheese, red onion marmalade & crispy bacon on a homemade sesame bun **R135**

#### FROM THE GARDEN

- POSH CHIPS** w grated parmesan & bacon chips **R55**  
**SIDE CHIPS** w thyme & coarse salt **R25**  
**GARDEN SALAD** **R40**  
**ROAST SEASONAL VEGETABLES** w cheese sauce **R50**  
**ANCIENT GRAIN SALAD** w herbs dressing **R45**

**ON TAP... Redbridge Lager** half R42 full R55

**CBC Pilsner** half R38 full R52

**Black Mountain Gin** R55

#### HAND CRAFTED GINS

**Inverroche Classic with lemon & Indian tonic or dry lemon** **R62**

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** **R74**

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** **R68**

Delicate aromas of elder flower & chamomile, spice, juniper, waxy lemon rind & alluring liquorice

**Ginsmith Stepchild with rosemary, lemon & Indian tonic** **R68**

Fennel, buchu blossoms & earthed with kapok (wild rosemary) & mphephu (african sage)

**Ginsmith Pink with blue-berries or cucumber & Pink tonic** **R68**

Botanicals, roots (orris), leaves (kapok), cardamom, juniper, blossoms (buchu)

**Ginsmith Navy, rosemary, lemon & Indian tonic** **R68**

57% spirited gin with 7 botanicals, pink peppercorn, juniper with wild rosemary and sage

'Spice up' your gin: Cardamom, Cloves, Star Anise, Cinnamon, Rosemary

#### COCKTAILS

**JAM JAR** Vodka, dark rum, blue Curacao, splash of grenadine, orange juice **R55**

**ESPRESSO MARTINI** Vodka, espresso, Kahlua **R58**

**TURBINE TEQUILA SUNRISE** Tequila, triple sec, orange juice, grenadine **R62**

**THESEN ISLAND ICED TEA** Vodka, gin, Malibu, tequila, trip sec **R85**

Bacardi, lemon juice, coke

**APEROL SPRITZ** Aperol, sparkling wine, splash of soda **R92**

**STRAWBERRY DAIQUIRI** Bacardi, Butler strawberry, lime cordial, grenadine **R82**

Please ask your waiter about our non-alcoholic cocktail selection