



FLAT BREADS

R120

GRILLED CHICKEN & BACON

w parmesan & anchovy dressing

STICKY PULLED PORK

w sundried tomato, feta, rocket & pesto

ROASTED VEGETABLE

w couscous, basil pesto & avocado

BRAISED BRISKET

w homemade bean ragu,
cottage cheese, rocket & herb salad

THE GASTRO TAPAS

±100G create your own platter

CRUMBED MUSHROOMS

filled w feta & herbs

R55

FISH GOUJONS

w tartar sauce

R65

NAKED CULTIVATED OYSTER

w lemon & tabasco

R30

FISH CAKES

w spiced mayonnaise

R65

CRISP FRIED PRAWNS

w sweet chilli & tomato dipping

R90

SPICY BBQ CHICKEN WINGS

W honey & sriracha

R45

SLICED SIRLOIN STEAK

w salsa Verde & sea salt

R115

PORK BELLY ARANCINI

w garlic mayo & onion tabaco

R85

BRAISED BRISKET & BEAN RAGU

w "gremolata" seasoning

R95

SLOW BAKED BBQ PORK RIBS

R80

THE GASTRO BURGER

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

R145

FROM THE GARDEN

POSH CHIPS w grated parmesan & bacon chips R70

SIDE CHIPS w thyme & coarse salt R30

GARDEN SALAD R55

ROAST SEASONAL VEGETABLES R50

ANCIENT GRAIN SALAD w herbs dressing R50

ON TAP...

Redbridge Ale half R45 full R58

Turbine Autumn Ale half R50 full R60

CBC Pilsner half R40 full R55

Black Mountain Gin R58

Turbine G&T R60

HAND CRAFTED GINS

Inverroche Classic with lemon & Indian tonic or dry lemon R70

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 R85

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 R78

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

Ginsmith Stepchild with rosemary, lemon & Indian tonic R72

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

Ginsmith Pink with blue-berries or Cucumber & Pink tonic R72

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

Ginsmith Navy, rosemary, lemon & Indian tonic R74

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 R58

ESPRESSO MARTINI Vodka, espresso, Kahlua R64

TURBINE TEQUILA SUNRISE Tequila, triple sec, orange juice, grenadine R65

THESEN ISLAND ICED TEA Vodka, gin, Malibu, tequila, trip sec, Bacardi, lemon juice, coke R90

APEROL SPRITZ Aperol, sparkling wine, splash of soda R100

STRAWBERRY DAIQUIRI Bacardi, Butler strawberry, lime cordial, grenadine R88

Please ask your waiter about our non-alcoholic cocktail selection