



## FLAT BREADS

120

### BUTTER CHICKEN

w caramelised spice onions, coriander & yoghurt dressing

### STICKY PULLED PORK

w cocktail tomato, feta, rocket & pesto

### ROASTED VEGETABLE

w couscous, basil pesto  
- add avocado

## THE GASTRO TAPAS

±100G create your own platter

### CRUMBED MUSHROOMS

filled w feta & herbs

### FISH GOUJONS

w tartar sauce

### NAKED CULTIVATED OYSTER

w lemon & tabasco

### FISH CAKES

w spiced mayonnaise

### 6 CRISP FRIED PRAWNS

w sweet chilli & tomato dipping

### SPICY BBQ CHICKEN WINGS

w honey & sriracha

### SLICED SIRLOIN STEAK

w salsa Verde & sea salt

### SLOW BAKED BBQ PORK RIBS

### THE GASTRO BURGER

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

## FROM THE GARDEN

### POSH CHIPS

w grated parmesan & bacon chips

### SIDE CHIPS w thyme & coarse salt

### GARDEN SALAD

### ROAST SEASONAL VEGETABLES

30

55

110

35

75

90

55

115

80

155

70

35

55

50

## ON TAP...

### Redbridge Ale

half 45 full 58

### Turbine Autumn Ale

half 50 full 60

### CBC Pilsner

half 40 full 55

### Black Mountain Gin

58

### Turbine G&T

60

## RED BRIDGE CRAFT BEER

### Knysna Non-Alcoholic Ale

58

### Limited Edition Double Hop Weiss

58

## HAND CRAFTED GINS

### INVERROCHE CLASSIC

lemon & Indian tonic or dry lemon

70

Infused with fynbos crispy and dry with, grassy juniper notes, bouquet of soft flowers on the nose

### INVERROCHE AMBER strawberry,

orange, star anise & Indian tonic

85

rich & aromatic, slight juniper, sweet toffee apples & delicate floral notes with a dry, woody finish

### INVERROCHE VERDANT cinnamon,

lemon & Indian tonic or ginger ale

78

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

### KNYSNA GIN & Indian tonic

52

distilled the traditional way with a flame & copper pot still. It is made with nine natural botanicals, including the Num Num berry which is the Knysna Lourie's favourite treat.

### KNYSNA HONEY GIN & Indian tonic

55

The honey gin is a slightly sweet amber gin made with pure local honey, sourced from Rheenendal just outside Knysna. It recently received a bronze medal at the 2019 International Wine & Spirit Competition

'Spice up' your gin: cardamom, cloves, star anise, cinnamon, rosemary



## SPECIALITY COCKTAILS

<b>NEGRONI</b> Campari, Knysna Gin, Cinzano rosso & orange	<b>80</b>	<b>JAM JAR</b> vodka, dark rum, Blue Curacao, splash of grenadine, orange juice	<b>65</b>
<b>SPICY RED HEAD</b> Klipdrift, Butlers ginger, Kola tonic, cranberry juice	<b>65</b>	<b>ESPRESSO MARTINI</b> vodka, espresso, Kahlua	<b>65</b>
<b>COMFORT ZONE</b> Southern comfort, Malibu, blueberry & lime cordial, apple juice	<b>70</b>	<b>MARTINI CLASSIC</b> vodka, Martini extra dry, Butlers triple sec, green olives	<b>90</b>
<b>BERRY BAZOOKA</b> blue Curacao, Butlers strawberry, Gordons, cranberry juice, blueberry cordial	<b>85</b>	<b>TURBINE TEQUILA SUNRISE</b> tequila, Butlers triple sec, orange juice, grenadine	<b>65</b>
<b>SPICY MARGARITA</b> Tequila, cardamon & spice syrup, triple sec	<b>65</b>	<b>TAXI PLEASE</b> vodka, Gordons, Malibu, tequila, Butlers triple sec, Bacardi, lemon juice & cranberry juice	<b>90</b>
<b>NON-ALCOHOLIC COCKTAILS</b>		<b>APEROL SPRITZ</b> Aperol, sparkling wine, splash of soda	<b>100</b>
<b>VIRGIN STRAWBERRY DAIQUIRI</b> blended fresh strawberries, lemon juice, grenadine & ice	<b>65</b>	<b>COSMOPOLITAN</b> vodka, Butlers triple sec, cranberry juice	<b>88</b>
<b>VIRGIN PINA COLADA</b> coconut milk, pineapple juice, ice	<b>55</b>	<b>STRAWBERRY DAIQUIRI</b> fresh strawberries, Bacardi, Butlers strawberry, lime cordial, grenadine	<b>88</b>
<b>VIRGIN MOJITO</b> fresh lime juice, mint, lemon juice, soda water, sugar syrup, ice	<b>65</b>	<b>PINA COLADA</b> Bacardi, Malibu, coconut milk, pineapple juice	<b>84</b>
<b>VIRGIN BLOODY MARY</b> tomato cocktail, celery, Worcestershire sauce, tabasco sauce & ice	<b>65</b>	<b>MOJITO</b> fresh lime juice, mint, Bacardi, soda water, ice	<b>84</b>