



cultivated oysters / *naked or granita* 40ea

FLATBREADS

seasonal roast vegetables w couscous feta & pesto 105
 bacon, fig, blue cheese, herbed cream cheese 100
 smoked chicken, mayo, pickled pear, rocket & berry compote 105
 - add avocado 30

TURBINE TRIOS (3 of each of the below)

spicy chicken wings with honey Sriracha 65
crumbed mushroom kebabs filled w herbed cream cheese 85
"Cape Malay" fish goujons 80
grilled prawns kebabs with salsa verdi 120
Dutch krokketen /wild boar/ smoky mustard chimichurri 80
Korean beef skewers 115
chicharrónes /crispy pork belly 90
fish cakes with tartar sauce 75

BIGGER EATS include fries

Gastro burger / 200g beef patty, smoked bacon, cheddar & red onion marmalade 165
chicken burger / pineapple salsa 145
po'boy burger / pulled pork & prawn / tomato chutney 185
crispy fried fish / Cape Malay or English 175
sirloin, fried egg / 200g flame grilled/salsa verde 205

HEALTHY CHOICE

veggie bowl / marinated vegetables w olives & humus 70
generator rocket salad / parmesan 3 ways & balsamic pearls 70
pickled beetroot & feta salad / roasted seeds, raspberry honey dressing & crostini 65
Caprese salad / mozzarella, tomato, roasted peppers & rocket 85

ADD ONS

fries /spiced or plain 50
posh chips / bacon dust, parmesan, parsley 55 | 90

BOOZY SHAKES

vanilla ice-cream, biscotti & Frangelico 95
 nougat ice-cream, Bacardi, Triple-sec & candied pecans

DESSERTS please enquire with your waiter



ON TAP...

Redbridge Ale half 52 full 68 Turbine Lager half 52 full 68 CBC Pilsner half 45 full 60
 Black Mountain Gin 58 Turbine G&T 60

RED BRIDGE CRAFT BEER

Knysna Non-Alcoholic Ale 58

HAND CRAFTED GINS

INVERROCHE CLASSIC lemon & Indian tonic or dry lemon 76
 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 88
 rich & aromatic, slight juniper, sweet toffee apples & delicate floral notes with a dry, woody finish

INVERROCHE VERDANT cinnamon, lemon & Indian tonic or ginger ale 80
 delicate aromas of elder flower & chamomile, spice, juniper, waxy lemon rind & alluring liquorice

KNYSNA GIN & Indian tonic 62
 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 68
 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

NEGRONI Campari, Knysna Gin, Cinzano rosso 80

SPICY RED HEAD Klipdrift, Butlers ginger, Kola tonic, cranberry juice 90

COMFORT ZONE Southern comfort, Malibu, blueberry & lime cordial, apple juice 80

BERRY BAZOOKA blue Curacao, Butlers strawberry, Gordons, cranberry juice, blueberry cordial 80

MARGARITA Tequila, cardamon & spice syrup, triple sec 90

JAM JAR vodka, dark rum, Blue Curacao, splash of grenadine, orange juice 70

ESPRESSO MARTINI vodka, espresso, Kahlua 90

MARTINI CLASSIC Knysna gin, Martini extra dry, Butlers triple sec, green olives 100

TURBINE TEQUILA SUNRISE tequila, Butlers triple sec, orange juice, grenadine 85

TAXI PLEASE vodka, Gordons, Malibu, tequila, Butlers triple sec, Bacardi, lemon juice & cranberry juice 130

APEROL SPRITZ Aperol, sparkling wine, splash of soda 115

COSMOPOLITAN vodka, Butlers triple sec, cranberry juice 100

STRAWBERRY DAIQUIRI strawberries, Bacardi, Butlers strawberry, lime cordial, grenadine 120

PINA COLADA Bacardi, Malibu, coconut milk, pineapple juice 100

MOJITO fresh lime juice, mint, Bacardi, soda water, ice 110