

MENU

Meat, Cheese & Bread Boards

Mezze Platter (serves four)

Selection of local cheeses, cured meats, dips, olives, lamb meatballs, calamari frito, chicken and pork terrine with homemade chutney, marinated artichokes, marinated peppers and assorted breads 395

Add: 4 x Gastao's Lagers 500ml – R96

Bread Board (serves four)

Selection of breads served with hummus, marinated olives, green olive dip, marinated peppers and baba ganoush 125

Tapas Special - R300 (serves 2 – 4)

(Choose your five tapas from the different sections below)

Section 1: (Choose 2)

Pork Belly; Gastao's Peri Peri Prawns; Trinchado;
Beef Fillet; Pork Loin Ribs; Paprika Popper

Section 2: (Choose 3)

Peri Peri Chicken Livers; Chicken and Pork Terrine; Beer Battered Hake Goujons;
Peri Peri Chicken Wings; Calamari Frito; Pork Crouquettes; Lamb Meatballs; Pan
Fried Chorizo;
Calamari Frito; Chorizo & Tomato Salad; Chickpea & Pepper Salad (V); Fishcakes;
Patatas Bravas (V); Milho Frito; Arancini; Zucchini Fritti (V); Roasted Mushrooms
(V)

Tapas

Sausage Board

Bratwurst and Cheese griller sausage served with a mustard aioli and sweetchilli
sauce 68

Chicken and Pork Terrine

Pork mince stuffed with chorizo and pistachio nuts layered with chicken breasts
wrapped in bacon topped with our homemade spiced peach chutney and pickled
mustard seeds 65

Zucchini Fritti (V)

Crispy courgette chips served with homemade lime aioli 45

Roasted Mushrooms (V)

Garlic roasted mushrooms topped with parmesan shavings and white truffle oil 55

Paprika Popper

Grilled paprika popper filled with cream cheese and bacon jam topped with smoked
mozzarella 69

(sizes may vary due to season)

(Subject to availability)

Peri Peri Chicken Livers

Traditional Portuguese peri peri chicken livers served with a soft Portuguese roll 58

Arancini

Chorizo arancini filled with smoked mozzarella served with homemade smoked paprika aioli 56

Milho Frito

Deep fried maize cubes with curly kale, drizzled in a roasted garlic, red pepper and chilli aioli 40

Patatas Bravas (V)

Crispy potatoes topped with a spicy tomato sauce and aioli 40

Beer Battered Hake Goujons

Beer battered hake goujons served with homemade tartar sauce and fresh lemon 69

Peri Peri Chicken Wings

Confit peri peri chicken wings served with a warm portuguese roll and fresh lemon 69

Pork Belly

Slow cooked pork belly served with Jonkers Weiss and sage jus with crispy pinwheel scratchings 88

Calamari Frito

Deep fried paprika dusted patagonian calamari served with lime aioli and fresh lemon 69

Gastao's Peri Peri Prawns

Peri-peri prawns tossed in homemade peri peri butter served with fresh lemon wedges and a Portuguese roll 89

Trinchado

180g tender rump cubes cooked in a spicy red wine and olive sauce served with a soft Portuguese roll 79

Pork Crouquettes

Oak smoked pulled pork crouquettes served with homemade sweet mustard and an apple & saltana chutney 69

Beef Fillet

100g thinly sliced beef fillet cooked medium rare, drizzled with spicy sundried tomato & chilli pesto served with a soft poached egg 82

Lamb Meatballs

Lamb meatballs in remesco sauce served with crispy ciabatta 69

Pork Loin Ribs

Spicy marinated pork loin ribs served with chimichurri sauce 79

Fishcakes

Smoked snoek fishcakes, drizzled with apricot butter and an apricot pistachio salsa 55

Calamari, Chorizo & Tomato Salad

Pan fried squid and chorizo tossed with fresh tomato and cannellini beans, drizzled with lemon juice and fresh parsley 65

Pan Fried Chorizo

Sliced pan fried chorizo cooked in red wine and fresh parsley 68

Chickpea & Pepper Salad (V)

Roasted red peppers, chickpeas, spring onion and capers tossed in a homemade vinaigrette 59

Extras

Bowl of Chips	30
Mini Portuguese Roll	8
Mini Ciabata loaf	25
Bowl of Onion Rings	20

We regret no "split bill

10% service fee charge for tables of 8 or more

Because we take pride in the quality of our dishes food may take a bit longer to prepare than usual

Burgers & Mains

Pastrami Sandwich

Home cured beef pastrami on crisp ciabatta served with our homemade piccalli and pickles with sweet mustard and smoked mozzarella 129

Beer pairing suggestion: Liefman's Berry Beer

Gastao's Portuguese Steak Roll

250g Sirloin, marinated in garlic and red wine topped with a spicy tomato and onion relish on a ciabatta loaf served with thick cut crispy potato chips and beer battered onion rings 155

Beer pairing suggestion: Devil's peak king's blockhouse

Bacon Jam Cheese Burger

Homemade 200g beef patty topped with bacon jam, pale ale mature cheddar sauce and a soft poached egg served with beer battered onion rings and crispy thick cut potato chips 105

Beer pairing suggestion: Stellenbrau lager

Chicken Burger

Grilled chicken breast topped with camembert and homemade pineapple and chorizo salsa served with crispy thick cut potato wedges 89

Beer pairing suggestion: Striped horse Lager

Cheese Burger

Homemade 200g beef patty topped with an pale ale mature cheddar sauce served with beer battered onion rings and crispy thick cut potato wedges 80

Beer pairing suggestion: Devil's peak pale ale

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Desserts

Black River Stout Cake

Topped with cream cheese icing served with vanilla ice cream 58

Liefman's Berry Beer Cheesecake

Liefman's berry beer cheesecake topped with homemade strawberry compote 68

Crema Catalana

Portuguese milk custard infused with lemon and cinammon served with home baked almond biscuits 40

Farturas

Portuguese style doughnuts served with caramelized cinnamon apples and chocolate dipping sauce 55

Ice cream and Chocolate sauce

Vanilla ice cream served with a homemade chocolate sauce 35

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