

MAIN MENU

BILTONG 7.5

DROËWORS 7.5

STARTERS

HONEY GLAZED CHICKEN WINGS 9.5

With a sweet braai flavour, topped with black onion seeds

CHARRED ARTISAN BREAD & BILTONG-INFUSED BUTTER 6 (V)

MARINATED OLIVES 5 (V, VE)

A selection of mixed olives marinated with garlic

GARLIC HUMMUS & SOURDOUGH FLAT BREAD 7.5 (V, VE)

Confit garlic hummus with basil infused oil

CORN RIBS 7.5 (V, VE)

Smoked paprika spiced rub & boerewors mayo

PERI PERI CHICKEN LIVERS 8.5

A South African classic. Rich & spicy chicken livers served with toasted sourdough drizzled with basil infused oil

BABY BACK RIBS 9.5

Succulent baby back ribs glazed with GOGOS legendary sauce

BILTONG SPICED CAULIFLOWER BITES 8.5 (V, VE)

Crispy cauliflower florets tossed in a biltong seasoning blend served with a side of sriracha spiced mayo

ROASTED BONE MARROW 9.5 ★ NEW

Rich, slow-roasted bone marrow with sauce vierge, served with charred flatbread

BAKED CAMEMBERT SHARER 15.5 (V)

Roasted whole camembert baked with garlic, served with GOGOS house made chutney and charred sourdough

GRILLED PRAWN GAMBAS PIL PIL 12 ★ NEW

Grilled prawns tossed in a pil-pil sauce of garlic & chilli served with toasted sourdough

FROM THE LAND

REEF & BEEF 40

6oz bavette steak, a full-flavoured flat cut of beef known for its tenderness, giant garlic butter tiger prawns, served with cajun salted chunky chips

10oz SIRLOIN 34

Grilled to perfection with a rich & robust flavour, served with grilled vine tomatoes & cajun salted chunky chips

ADD YOUR SAUCE

Biltong butter 2.5

Peppercorn 3.5

Bearnaise 3.5

Blue cheese 3.5

VENISON DURBAN CURRY 23

Rich & spicy venison curry slow cooked with Cape Malay spices served with chakalaka spicy rice, grilled sourdough flatbread & house made chutney

BRAAI MEAT SHARING PLATTER 39

A hearty selection of legendary baby back ribs, biltong spiced scotch egg, honey glazed chicken wings, boerewors sausage, onion rings, chunky chips, seasonal green veg & mustard mayo

FULL RACK OF BABY BACK RIBS 25.5

Tender baby back ribs glazed with GOGOS legendary sauce served with cajun salted chunky chips

HALF RACK OF RIBS 18.5

SPICED RUB BEEF SHORT RIB 29.5

Slow cooked beef short rib with a smoky spiced rub served alongside butter mash, sautéed tender stem broccoli & red wine jus

ADD YOUR SAUCE

GOGOS rib sauce 1.5

Red wine jus 3.5

SALADS

CRAYFISH & COCONUT SALAD 19

Lemon dressed greens with crayfish tails, mango salsa, avocado & toasted coconut flakes, finished with red onion dressing

CAPE MALAY SALMON & MANGO COUS COUS 24.5

Lightly spiced salmon, fluffy couscous with fresh mango, cucumber & fresh herbs, finished with a creamy yoghurt dressing & toasted pumpkin seeds

FROM THE SEA

★ NEW

SEA BASS, LEMON & TARRAGON RISOTTO 26
Pan fried sea bass fillet, lemon & candied tarragon risotto, roasted vine cherry tomatoes & wilted spinach

★ NEW

PAN-ROASTED SALMON FILLET & SAMPHIRE TAGLIATELLE 19
Finished in a rich biltong cream sauce with charred lemon

BEER BATTERED FISH & CHIPS 18.5
Crispy GOGOs lager battered haddock served with cajun salted chunky chips, peas & house made tartar sauce

GOGOS SIGNATURE ESPETADAS

A HANGING SKEWER OF MOUTH-WATERING GRILLED MEAT, JUICY MARINADE & VEGETABLES
SERVED WITH CAJUN SALTED CHUNKY CHIPS

MINT LAMB 29.5
Skewered lamb in a mint & confit garlic marinade

PERI PERI CHICKEN 24.5
Skewered chicken marinated in a chilli & lime sauce

HONEY, YOGHURT & CHICKEN 24.5
Tender skewered chicken marinated in honey, yoghurt, lemon & a hint of garlic

ADD YOUR SAUCE garlic butter 2 | chimichurri 3.5 | fire fire sauce 1.5

BURGERS

All served with cajun salted chunky chips

6OZ CHEESE BURGER 19.5
Juicy beef patty topped with melted cheddar, garlic aioli, lettuce, tomato & pickles

BACON & BANANA 6OZ BURGER 22
Juicy beef patty, caramelised banana & smoked bacon with garlic aioli, lettuce, tomato & pickles

GRILLED HERB CHICKEN BURGER 18.5
Lemon, thyme & rosemary marinated chicken breast topped with black pepper mayo, lettuce & tomato

EXTRA TOPPINGS cheddar 2 | bacon 2.5 | vegan cheese 2 | pulled pork 4 | onion rings 3 | blue cheese 3

SIDES

CAJUN SALTED CHUNKY CHIPS 5.5 (V, VE)

CAJUN SALTED SKINNY FRIES 5.5 (V, VE)

SEASONAL SAUTÉED GREENS 6.5 (V, VE*)

BUTTER MASH 6.5 (V)

CHAKALAKA SPICY RICE 5.5 (V, VE)
Flavourful South African spiced rice cooked with peppers, onions and peas

HOUSE SALAD 4.5 (V, VE)

CRISPY ONION RINGS 4 (V, VE)

REDSLAW 3.5 (V, VE)

MAC & CHEESE 7.5 (V) **add crispy bacon** 2.5

VEGAN

VEGAN SHREDDED TOFU TACOS 16 (VE)
Shredded tofu tacos with a chimichurri sauce, served with cajun salted chunky chips

VEGAN CHEESE BURGER 19.5 (VE)
Plant based patty topped with melted vegan cheese, sriracha mayo, baby gem lettuce & tomato

SUPERFOOD SALAD 15.5 (VE)
Fresh lettuce, avocado, pearl barley, pomegranate seeds, sweet potato & quinoa

SUNDAY ROASTS

There's nothing better than a hearty Sunday roast. Served from 12:30pm, our roasts are packed with flavour, & served with all the trimmings. Get in early though — once they're gone, they're gone!

Perfect for lazy Sundays, good company, & seriously good food.