

MAIN MENU

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

HUMMUS & SOURDOUGH FLAT BREAD 7.5 (V, VE)

House made hummus with basil infused oil

CORN RIBS 7.5 (V, VE)

Smoked paprika spiced rub & boerewors mayo

PERI PERI CHICKEN LIVERS 8.5 ★ **NEW**

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

SALT & PEPPER SQUID 9.5

Lightly battered squid seasoned with salt & pepper served with roasted garlic aioli

BAKED CAMEMBERT SHARER 15.5 (V)

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

SALMON CEVICHE TACOS 14 ★ **NEW**

Flaked salmon fillet with mango and a citrus twist

FROM THE LAND

REEF & BEEF 40

★ **NEW**

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

Garlic butter 2

Biltong butter 2.5

Peppercorn 3.5

Bearnaise 3.5

Chimichurri 3.5

Blue cheese 3.5

Fire fire 1.5

GOGOS rib sauce 1.5

Red wine jus 3.5

BRAAI MEAT SHARING PLATTER 36

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

FULL RACK OF BABY BACK RIBS 25

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

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

VENISON DURBAN CURRY 21

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

SALADS

CRAYFISH & COCONUT SALAD 18

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

★ **NEW**

CAPE MALAY SALMON & MANGO COUS COUS 21.5

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

FROM THE SEA

PAN FRIED SEA BASS FILLETS 26

Crispy seared sea bass fillets served over garlic & chive new potatoes, with sautéed tender stem broccoli & a dollop of house made chutney

PAN SEARED SALMON FILLET 26

★ **NEW**

Pan seared salmon fillet served over tossed new garlic potatoes, with sautéed tender stem broccoli & a dollop of house made chutney

BEER BATTERED FISH & CHIPS 18

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

★ **NEW**

MINT LAMB 29.5

Skewered lamb in a mint & confit garlic marinade

PERI PERI CHICKEN 24

Skewered chicken marinated in a chilli & lime sauce

HONEY, YOGHURT & CHICKEN 24

Tender skewered chicken marinated in honey, yoghurt, lemon and a hint of garlic

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

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 (V, VE)

CAJUN SALTED SKINNY FRIES 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

WATERMELON & FETA SALAD 6 (V)

With cucumber and mint

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

DESSERT

MALVA PUDDING 8.5

★ **MOST LOVED**

South African version of sticky toffee pudding
add vanilla ice cream 2

SUPER CHOCOLATE BROWNIE 9

Vanilla ice cream

MINI LEMON POSSET POT 5

MINI MANGO & PASSION FRUIT CHEESECAKE POT 5

Mango & passion fruit coulis

TRIO OF MINI DESSERTS 14

Mini lemon posset, mini mango & passion fruit cheesecake pot & mini brownie

3 SCOOPS OF ICE CREAM OR SORBET 8.5

Ice cream: Vanilla | Tiramisu | Pistachio
Sorbet: Mango | Raspberry (VE)