EST 2020

The Fat Ginger

GASTROBAR

Right of Admission Strictly Reserved. Errors & Omissions Excepted. Prices are subject to change without prior notice. Subject to availability. Strictly No Substitutions.

All weights listed are raw weights.
The Fat Ginger Gastrobar makes every effort to ensure that the prices and items listed on our menus are up to date and correct.
However, the prices and items listed on our website menus are NOT guaranteed, and are subject to change without notice.

HAVE IT YOUR WAY

ASK YOUR SERVER ABOUT OUR CARB FREE, GLUTEN FREE, OR VEGAN OPTIONS

Bar Bits & Bites

	Truffle Fries with Parmesan Shavings	**95**
	Tortilla Chips and Guacamole Dip	**85**
	Pork Scratchings & Apple Mustard Sauce	**72**
	Cheesy AF Jumbo Garlic Roll *(serves 2)*	**110**
	Biltong	**POA**

Plates & Tapas

	Mac & Cheese Balls with Fiery Napoletana Dip	**75**
	Bobotie Spring Rolls and Chutney Dip	**85**
	Smoked Pork Belly Bites with Apple Mustard Purée	**105**
	The Fat Ginger's Falafel Balls with Coriander & Chilli Humus	**79**
	Blooming Onion with Blue Cheese Dipping Sauce	**95**
	Crispy Chicken Tenders *- 300g tenders dunked in your choice of Buffalo, Hot Honey Bourbon or BBQ*	**110**
	Texas Shotgun Shells with Jalapeño Mayo *- 2 Mexican mince stuffed cannelloni's wrapped in bacon, Jalapeño Mayo*	**90**
	Coconut Panko Prawns with Sriracha Mayo	**150**
	Portuguese Chicken Livers in The Fat Ginger's Prego Sauce	**85**
	Haloumi & Veg Skewers with Pesto Aioli	**125**
	Cream Cheese Jalapeño Poppers	**110**
	Yorkshire Pudding with Roast Beef, Horse Radish Cream & Jus	**120**
	Mediterranean Seafood Skewers with Pesto Aioli *- 4 Grilled queen prawn & Falkland calamari tubes on two skewers, pesto aioli for dipping*	**165**

Gluten Free Spicy Vegetarian Requires Additional Prep Time

Baskets & Sharing

Bang-Bang Chicken Fingers, Onion Rings and 2 Dips — **155**
Bang-Bang chicken fingers, fries & onion rings with 2 dips

Pail of Wings (Plain, BBQ, Buffalo, Hot Honey & Bourbon, Habanero Hot)
500g Pail of winglets — **155**
1kg Pail of winglets — **295**

Rib & Wing Combo — **420**
500g Ribs (Choice of Beef or Pork) & 500g Buffalo wings, served with home-cut chips, onion rings, and a dipping sauce

Supreme Nacho Bowl — **165**
Spicy corn chips layered & baked with mixed cheese, topped with pico de gallo, fresh avocado, tomato chilli salsa & thick lime crema

Add:
- Cajun Grilled Chicken — **+52**
- Smoked Pulled Pork — **+60**
- Chilli con Carne — **+60**
- Plant Based Mexican Mince — **+80**

The Fat Ginger's Platter for 8 — **950**
Coconut panko prawns, Southern fried squid, 500g Buffalo wings, mini pork bangers, bobotie spring rolls, Asian chicken skewers, haloumi vegetable skewers, and beef koftas

The Fat Ginger's Slider Platter for 8 — **950**
6 Beef sliders, 6 Chicken sliders, 500g Buffalo wings, mini pork bangers, bobotie spring rolls, Asian chicken skewers, haloumi vegetable skewers, and Texas shotgun shells

EVERYTHING IS BETTER WHEN IT'S

SHARED

Gluten Free · Spicy · Vegetarian · Requires Additional Prep Time

SO GOOD THAT YOU JUST HAVE TO SHARE IT

@thefatgingerza

/fatgingerza

"When red-headed people are above a certain social grade their hair is auburn"

Mark Twain

Burgers & Sandwiches

All Burgers offered with your choice of home-cut, thick rustic chips or zucchini fries

Beef Burger 120

200g homemade pressed rump mince meatball served on a brioche bun baked with love, with glazed red onion, lemon aioli, coleslaw, cherry tomato & pickled cucumbers

Bacon and Cheese Smash Burger 180

Double smashed patties, lettuce, grilled onions, cheese & smokey bacon with The Fat Ginger's burger relish

Swiss Smash Burger 195

Double smashed patties, two slices of Emmental cheese, rocket, portobello mushrooms, fried pickle, red onion marmalade, tomato, and lettuce

Chicken Burger (Buttermilk fried or grilled) 115

Honey mustard coleslaw & gherkins

Add: Hot Honey & Bourbon Glaze +30

Falafel Burger 95

TFG's spiced chickpea patty, pickles, red slaw, onion marmalade & piccalilli served on a Brioche Bun

Pork Belly Burger 155

200g pork belly, fresh apple slaw, TFG BBQ sauce & tipped with crispy blackened onions

The Fat Ginger Burger 185

Jameson™ Whiskey glazed 200g beef patty, pickled red cabbage, crispy onions, jalapeños, bacon, Guinness™ cheese sauce

Texas Smoked Brisket & Piccalilli Brioche 240

Wood smoked, slow cooked Texan-style brisket, the Fat Gingers BBQ sauce, piccalilli jam, red onion, coleslaw

Tornado Fillet Steak Roll 360

250g Beef Fillet strips over crispy pepper onions topped with brandy mushroom cheese sauce and finished with fresh avocado slices

Swop out for Black Mushroom Buns +55

Gluten Free · Spicy · Vegetarian · Requires Additional Prep Time

Tacos & Bao's

Soft Shell Tacos **70**

Pico de gallo, jalapeño salsa, shredded lettuce, fresh avocado slices, coriander & pickled red cabbage, TFG's BBQ sauce with lime crema

Add:	Beer Battered Fried Fish	**+59**
	Cajun Grilled Chicken	**+52**
	Smoked Pulled Pork	**+59**
	Chilli con Carne	**+60**
	Plant Based Mexican Mince	**+80**
	Falafel	**+55**

Bao Buns

	Bang Bang Chicken	*Fried Chicken, Lettuce, Sriracha Mayo, Sweet Chilli*	**85**
	Fire Cracker Prawns	*Asian Pickled Cabbage, Sriracha Mayo, Avocado*	**140**
	Crispy Pork Belly	*Pork Belly, Apple Mustard, Grilled Onion, Peppadew™*	**120**
	Colipops	*Cauliflower Pops, Brinjal, Stewed Peppers, Pesto Mayo*	**75**

Salads

	Half	Full
Village Salad	**80**	**135**

Traditional Greek salad with chopped cucumber, tomato, red onion, herbed Danish feta & Kalamata olives

Classic Caesar Salad **135**

Crispy lettuce, anchovies, boiled egg, Caesar dressing, croutons and parmesan shavings

Add: Bacon **+45** | 200g Chicken **+55**

Haloumi, Avocado & Chili Lime Salad **130**

Italian lettuce, rocket, basil, Kalamata olives, roast tomatoes, grilled peppers, red onion with a chilli lime dressing

Add: Bacon **+45** | 200g Chicken **+55**

Pear and Gorgonzola Salad **185**

Poached sweet pear, candied walnuts, Gorgonzola cheese, pickled red onion, sundried tomato, rocket, over Italian lettuce

Gluten Free · Spicy · Vegetarian · Requires Additional Prep Time

ADDICTIVE

BEST IN TOWN & COMPLETELY

"You can't live a full life on an empty stomach"

Anonymous

Grills

All our steaks are served with a roast marrow bone and a choice of either salad, veg of the day, or a starch

500g Beef Ribs	**310**
500g Pork Ribs	**230**
1kg Pork Ribs	**450**
250g Rump Steak	**240**
400g Rump Steak	**340**
250g Fillet Steak	**290**
400g Ribeye with Brazilian butter	**420**
600g Beef Tomahawk Steak	**440**
400g Rump Espetada - Served with Milho Frito & Veg of the Day	**340**
Chicken and Prawn Espetada - Lemon Garlic Butter, Chips & Savory Rice	**230**

Sauces & Toppings

Jalapeño Garlic Mayo	**45**
Roasted Garlic	**45**
Homemade Apple Mustard	**45**
Red Wine Jus & Braised Onion	**45**
Burnt Butter & Bone Marrow	**50**
Pepper, Monkeygland, Mature Cheddar, Truffle Mushroom	**50**
Guinness™ Cheese Sauce	**60**
Chimichurri	**65**
Tornado Sauce (Brandy, Cheese, Mushroom)	**90**
Perigni (Garlic, Black Mushroom, Creamy Chicken Livers)	**90**

Perfect Pot Pies

Country Chicken, Mushroom & Spring Onion Pot Pie **165**

Creamy chicken & mushroom cooked & sprinkled with fresh spring onion, topped with a flaky butter crust lid, served with home-cut chips

Beef, Bacon & Guinness™ Pot Pie **185**

Slow cooked beef in onions, celery, carrots and Guinness™ stout beer, topped with a flaky butter crust lid, served with veg of the day or home-cut rustic chips

Lamb Shank Pot Pie **440**

Karoo lamb shank on the bone, slow roasted in rosemary and red wine, served as a pot pie with a flaky butter crust lid, a side of onion jus & roast vegetables

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Ye Olde Traditional Fayre

Beer Battered Fish, Chips & Mushy Peas — **180**

An English institution. Beer battered fresh hake, served with home-cut fries and minted mushy peas

West Coast Sole — **275**

Large West Coast Sole, grilled and served with your choice of side

Portuguese Chicken — Half **135** Full **220**

This one made us famous years ago, our unique Portuguese spices & sauces on half or full marinaded spatchcock chicken is just delicious! Lemon & Herb or Piri Piri, served with Basmati Rice or home-cut chips.

Cornwall Chicken — **165**

An English countryside classic! Grilled chicken thighs smothered in our creamy bacon, spring onion & mushroom sauce, served with your choice of side

Chicken Trinchado — **120**

Chicken breast cubes cooked with traditional spices, cream, chilli, and garlic served with home cut chips and dipping crostinis

Chicken & Prawn Curry — **215**

Malay style chicken & prawns cooked in sweet curry flavors and served with traditional sambals, mint yoghurt, basmati rice and topped with a crispy poppadom

Deboned Lamb Curry — **260**

A The Fat Ginger signature dish, boneless leg of lamb in a mild Indian curry sauce served with all the trimmings

Toad in the Hole — **170**

Proper British pork sausages baked in a Yorkshire pudding, drenched in bacon & onion gravy, served with our veg of the day

Please allow 25-35 minutes for preparation

Beef Liver & Onions — **145**

Melt in the mouth Welsh-style beef liver strips over mashed potatoes, brown onions & red wine jus, served with our farmers veg medley

Beef Wellington — **360**

Prepared the traditional way with prosciutto, mushrooms & Dijon mustard and encased in butter crust pastry served with roast potatoes & roast vegetables of the day.

Please allow 25-35 minutes for preparation (depending on the degree of doneness of the beef)

Crispy Eisbein — **210**

A large, pickled ham hock slow broiled in bay leaves & spices, roasted crispy & served with mashed potatoes, sauerkraut & apple mustard sauce

Add: Bratkartoffel **+70** *(Fried potato, bacon & onions in German mustard)*

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Sides & Extras

Onion Rings	35
Home-Cut Chips	30
Zucchini Fries	40
Veg of the Day	59
Creamed Spinach	55
Milho Frito	25
Cauliflower Mash	55
Mashed Potatoes	40
Basmati Rice	30
Roast Potatoes	30
Extra Cheese	50
Extra Bacon/Macon	40
Extra Half Avocado	40
Mushroom Bun	55
Macon (Swop Out)	-

Pizzas & Flatbreads

Loaded Margherita 120
Mozzarella, cheddar, feta cheese, sun-dried tomato, cherry tomato, fresh basil

Classic Margherita 95
Thin crust, tomato base, mozzarella & cheddar cheese.

Miss Piggy 190
Bacon, chorizo, parma ham, mixed peppers, mozzarella, cheddar, marmalade onions, garlic & avocado, fresh basil

New Yorker 195
Sirloin, chilli, mozzarella, cheddar, marmalade onions, mushroom, garlic, crispy brinjal & avocado, fresh basil

Chicken, Bacon, and Avocado 175
Chicken, bacon, avocvado, mushrooms, mozzarella, cheddar, garlic, fresh basil, mixed peppers and marmalade onions

Mortadella Blue Cheese and Pistachio 230
Italian mortadella, blue cheese, pistachio nuts, garlic, rocket, and a balsamic reduction

Vegetarian 155
Zucchini, olives, grilled peppers, marmalade onions, crispy brinjal, mushrooms, garlic, mozzarella, cheddar, fresh basil

Blue Cheese and Onion Marmalade Focaccia 130
Creamy blue cheese, marmalade onions, garlic, herbs

Garlic Butter Focaccia 75
Rock salt, rosemary, garlic, olive oil

Cheesy Garlic Focaccia 95
Cheese, rock salt, rosemary, garlic, olive oil

"Any pizza is a personal pizza if you believe in yourself"
Gastrobar Wisdom

Life happens,
PIZZA HELPS

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Sweet Treats

Nutella™ Churro Holes	**85**
Apple Crumble	**85**
Chocolate Volcano Cake	**95**
Belgian Waffle Ice-Cream Sandwich	**92**

Gourmet Milkshakes

Peanut Butter Jelly	**65**
Ferrero Rocher™	**65**
Strawberries and Cream	**65**
Salted Caramel Pretzel	**65**
Banana Cream	**65**
Mocha Oreo™	**65**

Hot Beverages

Filter Coffee	**35**	Five Roses | Rooibos	**20**
Cappuccino	**45**	Earl Grey | Green Tea	**29**
Latte	**49**	Hot Chocolate	**38**
Jameson™ Irish Coffee	**69**	Milo™	**39**
Kahlua™ Irish Coffee	**65**	Freezo	**62**

> ***Blondes are noticed, but gingers are never forgotten.***
>
> *Anonymous*

COUNT THE **MEMORIES** NOT THE CALORIES

Wine List

Chardonnay

	Glass	Bottle
KWV Classic Collection	75	215
Orange blossom, pineapple & lime on the nose with a creamy lingering finish, pairs with fish or chicken		
Porcupine Ridge	60	170
Concentrated spicy aromas with fresh fruit flavors, apple & sweet melon with nuances of lime offer a delicious lingering aftertaste on the pallet. Pair with seafood and poultry		
Diemersdal Unwooded		245
Concentrated spicy aromas with fresh fruit flavors, apple & sweet melon with nuances of lime offer a delicious lingering aftertaste on the pallet. Pair with seafood and poultry		
De Morgenzon		340
This full-bodied Stellenbosch chardonnay shows sweet vanilla and hints of almond on the nose and finishes with white peach, grapefruit & apricot, pair with chicken or pork		

Sauvignon Blanc

	Glass	Bottle
Bella Vino Sublime White	47	140
A beautifully balanced wine, the palate is smooth with a lingering, crisp finish.		
KWV Classic Vintage	72	215
Elegant easy drinking, soft, fleshy & juicy with hints of green apple pairs with seafood, chicken, and white cheeses		
Spier Signature Collection	72	240
Intense aromas of gooseberry, passionfruit and wild fig with peppery undertones. This one works very well with all seafood		
Life from Stone - Springfield		370
Featured in vivino's wine style awards, expect a medium to full bodied wine embracing notes of guava, asparagus, passion fruit, lime and kiwi with undertones of pineapple. One of the greats		
Saxonburg Sauvignon Blanc		350
An incredibly inviting and complex nose, showing passion fruit, ripe fig, and kiwi		
Iona Sauvignon Blanc		390
Beautiful purity of limes and ripe gooseberry, with tropical, floral and fine herbal notes, ruby grapefruit and white pear drop on the finish		

Chenin Blanc

	Glass	Bottle
KWV Classic Collection	75	215
Fresh & vibrant on the palate with tropical fruits, melon & guava lingering, pairs well with pork, fish and chicken		
Alvi's Drift	75	220
Light & fruity, aromas of granadilla and a fresh, zingy finish. Pure and refreshing		
Darling Cellars Reserve	73	220
Subtle tropical fruit dominated by ripe yellow peaches, quince, guava and white pear on the nose. A wine that will compliment fresh seafood and light spicy chicken salads		

Semi-Sweet

	Glass	Bottle
KWV Moscato	75	215
Floral perfume with hints of pineapple and peach and an abundance of Muscat that follows through on the palate.		
Robertson Chapel	55	150
Youthful, fragrant and refreshing sweet wine with tropical fruit undertones		

White and Lite Blends

	Glass	Bottle
Graça	55	150
A South African classic! This one goes with everything, but prawns are its favorite		
Drostdy Hof Extra lite	45	130
Enjoy this calorie clever favorite on its own or with one of our carb friendly meals		
Haute Cabriere Chardonnay Pinot Noir		290
Expect citrus fruits with an abundance of white peach, lychee & red fruits on the nose, pairs with Mediterranean dishes as well as poultry and seafood		
Springfield Miss Lucy		395
Intense aromas of gooseberry, passionfruit and wild fig with peppery undertones. This one works very well with all seafood		

Wine List

Rosé

	Glass	Bottle
KWV Shiraz Rosé	**75**	**215**
Bright salmon pink wine with aromas of strawberry, rose petals & candy floss pairs beautifully with pizza, red meats & fruit		
Goats Do Roam Rosé	**79**	**190**
Easy drinking with rose water and strawberry notes complementing the widest range of dishes		
Nederberg Rosé	**69**	**175**
Pale rose in color with aromas of candy floss & cherry. Enjoy with all our dishes		
Haute Cabriere Pinot Noir Rosé		**290**
An elegant dry rose with aromas of strawberry and rose, excellent with all seafood		
Babylonstoren Mourvèdre Rosé		**380**
An elegant dry wine of a sophisticated salmon colour and delicious hints of raspberries and rose petals		

Cabernet Sauvignon Blanc

	Glass	Bottle
Darling Cellars Cabernet Sauvignon	**83**	**220**
A fruit forward wine with an array of complex aromas which include candy floss, red cherries, cranberries and mulberries		
KWV Classic Collection		**240**
Delicious aromas of mulberries, plums & almonds with a well-balanced tannin structure ensures a full & lingering finish, pair with smoked brisket or something meaty off the grill		
La Motte		**390**
Intense nose with blackcurrant, violets, mint and slight plum. This cabernet is a natural partner to all things beef and other slow cooked meats. Pairs beautiffuly with our beef & Guinness pot pie		
Noble Hill		**450**
This cabernet has grown on the granite slopes of the Simonsberg mountain for over 300 years and produces classic, elegant wines. Aromas of Cassis and Moroccan mint underlined by robust tannins and a long finish		

Merlot

	Glass	Bottle
Douglas Green Merlot	**65**	**185**
A soft and juicy medium bodied red, easy drinking and great for social sipping with sticky ribs, roast lamb or pizza		
KWV Classic Collection		**230**
A vibrant merlot oozing aromas of sour cherry & pomegranate with hints of cedar oak and a seamless finish, pair with a fillet steak or chicken		

Pinotage

	Glass	Bottle
Darling Cellars Chocoholic	**75**	**215**
A wide range of fruit and flavours that includes Turkish delight, chocolate, red and black cherries, vanilla, red plum and butterscotch... just to name a few		
KWV Classic Collection		**260**
Seductively rich varietal characteristics with aromas of ripe mulberries, plums and fruitcake. The sweet, juicy tannins carry hints of vanilla on the palate		
Raka		**360**
Dark ruby colour, perfumes of sweet cherries, blackberries, plums and a spiciness on the nose. Same fruity characters on the palate are wrapped up in soft oak hints. The ripe subtle tannins create a wine ready to enjoy now. Rump, fillet, and beef short rib go hand in hand with this tasty pinotage		
Kanonkop Kadette Pinotage		**360**
A complex wine with hints of red fruit & mocha flavors, elegant tannin structures with a good length & dry finish. Pairs amazingly with babooti spring rolls or a mature rump steak		

Shiraz

	Glass	Bottle
Arabella	**72**	**190**
This South African favourite tends to be heavy in blackberry and plum, with a voluptuous full body and a good dose of tannin		
KWV Classic Collection		**260**
Black currant, raspberries, plums and herbs makes for a full-bodied shiraz, juicy on the palate with a long enduring finish. Pair with a chicken and calamari combo for really great results		
Tokara		**340**
Aromas of plums, blackberries and briary fruit emanate with underlying notes of dried herbs black olives and cured meats and a hint of cedarwood		

YOU CAN'T BUY HAPPINESS BUT YOU CAN BUY WINE, AND THAT'S KINDA THE SAME THING

Wine List

Red Blends

	Glass	Bottle
Goats Do Roam Red *This youthful palate is rich with generous berry fruit and spice, balanced with integrated oak nuances*	78	190
Bella Vino Sultry Red *Medium dry red wine with oak shavings and some plum and prune*	45	130
Porcupine Ridge *The nose is enticing and complex, offering an abundance of dark plums, violets, cured meat and black olives*	69	200
Fat Bastard Golden Reserve *Where bold meets gold! Luxurious aromas and flavors of dark berry fruit and plum entice the senses. The palate of the wine is rich and full with its silky and lasting finish. Pair with our lamb shank pot pie*		385
Rupert & Rothschild Classique *Blackcurrant and plum aromas combined with cedar wood & graphite nuances, abundant fresh berry flavors with fine textured tannins and a lingering aftertaste! This classic is a must with a beefy option*		490
The Chocolate Block *The nose is dense and brooding, yet opulent, with its compote of dark, ripe plums and blackberry and attractive whiffs of liquorice, violets, cocoa and mint. The black fruit and perfume of the nose follow through onto a rich, savory palate with flavors of dark cherry, red currant, black olives and cured meat*		550

	Bottle
Meerlust Rubicon *Wonderful exotic aromas of plum, sandalwood and perfume, still with a touch of creamy vanilla. The palate is medium bodied with a forward dark fruit flavour of cassis and mulberry followed by a lithe tannic structure fleshed out with juicy fruit*	950
Zevenwacht The Tin Mine *Complex nose of blackberry, cranberry and dark cherries with savoury herbs and peppery spice. Try any of our delicious meats off the smoker*	360
Hermanuspietersfontein Kleinboet *A gorgeous blend with aromas of black currant, lavender, black olive and fynbos, simply harmony on the palate*	420
Anthonij Rupert Optima *Delightful interplay of blackcurrant, cassis, violet perfume and earthy richness. The wine is silky, supple and smooth when first it hits the palate*	630
Eikendal Charisma *Petit Verdot (Bordeaux) contributes a rich berry character and the Sangiovese, in true Italian style, adds fruity flavours with flair on the palate*	390
Noble Hill Estate Reserve *This wine elicits the aromas and tastes of fresh black currant, plum and a touch of mint. Lamb shank pot pie is The Fat Ginger's recommendation*	450
Raka Quinary *A complex nose of spice, ripe berries and blackberries with slight forest floor earthy tones. On the palate, mouth filling fruit and elegant oak flavours, juicy tannins and lingering after taste*	360

Bubbles

	Bottle
Annabelle Cuvee Rosé	260
Valdo Garda Spumante	340
Simonsig Kaapse Vonkel Brut	450
Pongracz Noble Nectar Demi-Sec	480

	Bottle
Valdo Paradise Brut Rosé	550
Moët Chandon Brut Imperial (France)	1350
Veuve Clicquot Brut (France)	1600

"I only drink champagne on two occasions, when I am in love and when I am not."

Coco Chanel