



THE GREEN
GOOSE
—
E A T E R Y

SMALL PLATES TO START OR SHARE

ROOT & SQUASH	carrots, pumpkin hummus, feta, coriander & miso dressing (v)	75
ASIAN TUNA CEVICHE	yellowfin tuna, soy dressing, edamame, radish	90
PORK BELLY	apple, walnuts, mustard, crackling	85
OCTOPUS	black arancini, sundried tomato, basil aioli	80
SMOKED POTATO GNOCCHI	gnudi, cabbage, gorgonzola (v)	80
KFC – 'KAAPSE FRIED CHICKEN'	pickled cucumber, mango atchar	85
WOODFIRED FLATBREADS	see specials board	SQ

GREEDY GOOSE MAINS

SLOW BRAISED LAMB MOUSSAKA	a tomato, cucumber & mint side salad	195
BEEF & MUSHROOM	chargrilled sirloin, root vegetable puree, mushroom jus	220
PEARL BARLEY RISOTTO	aubergine, tomato, courgette, chickpea (v)	165
FISH OF THE DAY	see specials board	SQ
WOODFIRED BABY CHICKEN	corn & quinoa, sumac butternut, yoghurt – Limited Availability	240

ON THE SIDE

HANDCUT TRUFFLE CHIPS	40
SEASONAL VEGETABLES	55
LEAFY GREENS	35

Instagram: @tggeatery //www.thegreengoose.co.za // 087 807 7092
Please note: 12% service fee will be added to tables of 8 or more patrons.
Like a great wine, great food takes time... please allow up to 30 minutes for food preparation.

SOMETHING SWEET

CLEMENGOLD® CRÉME CATALAN <small>SERVES 2, gin, citrus & thyme biscuit</small>	110
GREEN GOOSE 'MESS' <small>matcha, litchi, coconut, white chocolate, sesame</small>	80
CHOCOLATE & PASSION <small>Valhrona fondant, granadilla, olive oil & sea salt ice cream</small>	90
ARTISAN CHOCOLATE TRUFFLES <small>(4) by Alexander Avery</small>	50

GOSLINGS FOR THE LITTLE BEAKS UNDER 12

CRISPY FREE-RANGE CHICKEN STRIPS <small>+ fries + crudites</small>	60
BOLOGNAISE <small>+ bow ties</small>	60
MAC N CHEESE <small>+ crudites</small>	50
ICE CREAM <small>+ chocolate sauce + sprinkles</small>	45

OUR MENU HAS BEEN DESIGNED WITH A PASSION FOR
BALANCED FLAVOURS, SEASONALITY AND INNOVATION.

THE DISHES WE CREATE ARE INFLUENCED BY CHEF GUSTAAF'S TRAVELS AROUND THE GLOBE, AND LOVE OF FUSION FOOD.

OUR VIBE IS CASUAL AND WE WANT PEOPLE TO BE PRESENT, RELAXED AND TO IMMERSE THEMSELVES IN THE FOOD, DRINKS AND
AMBIANCE OF
OUR EATERY & BAR.

SMALLPLATES ARE MEANT
FOR SHARING - ASK YOUR WAITER FOR THE CHEFS RECOMMENDATION.

GREEDY GOOSE MAINS CAN ALSO BE SHARED, OR SERVED AS INDIVIDUAL MEALS – ANYTHING GOES.

COCKTAILS

MARGARITA SAUZA BLANCO TEQUILA, TRIPLE SEC, FRESH LEMON

R60

A CAPE CLASSIC CAPERITIF, BARKER & QUIN TONIC WATER

R65

NAUGHTY ICE TEA VODKA, CAPERITIF, BOTTINGS GUAVA & ROSE WATER, BOTTINGS ROOIBOS

R65

DIRTY OLIVE MARTINI VODKA, MARTINI BIANCO & OLIVE BRINE

R70

ELDERFLOWER COLLINS* CLEMENGOLD GIN, ELDERFLOWER SYRUP, LEMON, SODA WATER

R70

ESPRESSO MARTINI COFFEE, VODKA, KAHLUA, CREAM, PORCINI DUST

R75

KOMBUCHA QUEEN* MUSGRAVE PINK GIN, BERRY KOMBUCHA, PINK TONIC

R75

THE GURU HAVANA 7 YO RUM, GINGER BEER, FRESH LIME & SUGAR CANE

R75

ASIAN PERSUASION GOLD RUM, VODKA, GINGER, LEMONGRASS, MINT & LIME

R80

PINEAPPLE & VANILLA MOJITO VODKA, BOTTINGS PINEAPPLE & VANILLA, BOTTINGS LIME

R80

THE BEST BLOODY MARY VODKA, GINGER, TOMATO COCKTAIL, WORCHESTERSHIRE SAUCE, TABASCO, SALT, PEPPER, PICKLE JUICE, BACON

R80

THE ULTIMATE G&T MUTI GIN, BARKER & QUIN TONIC WATER

R80

MAPLE BACON OLD FASHIONED MAKERS MARK BOURBON, MAPLE SYRUP, BACON

R85

* - VIRGIN ALTERNATIVE AVAILABLE



THE GREEN
GOOSE
E A T E R Y

SPIRITS

WHISKEY	
Jameson	R28
Naked Grouse	R34
Makers Mark Bourbon	R35
The Macallan Fine Oak 12 YO	R60
Lagavulin 16 YO	R95

VODKA	
Wyborowa Vodka	R20
Xubrowka Bisongrass Vodka	R35
Grey Goose Vodka	R45

GIN	
Tanqueray	R22
Clemengold Gin	R30
Musgrave Pink	R35
Muti Gin	R45
Vermont Bloom Floral Spice	R28
Non-alcoholic	
Vermont Limon	R28
Non-alcoholic	

RUM	
Bacardi	R20
Havana Club Gold	R20
New Grove Silver	R20
Havana Club 7 YO	R25
Copeland Rum	R35
Mount Gay Black	R40

BRANDY	
Klipdrift Premium	R20
KWV 10 YO	R25
Courvoisier VSOP Cognac	R55

LIQUER	
Kaluha	R22
Jagermeister	R24
Limoncino	R25

APERITIF	
Caperatif Kaapse Dief	R20
Pernod Ricard	R25

Sauza Gold	R20
Sauza Blanco	R20
Wilderer Grappa	R30



BEERS & CIDERS

ON TAP	
Soweto Masters Brew Lager	R40
Stellies Brewing Co. Pilsner	R48
Lagunitas IPA	R55

BY THE BOTTLE	
Tafel Lager	R27
Heineken	R27
Windhoek Light	R27
Windhoek Lager	R27
Devil's Peak Zero to Hero	R30
Non-alcoholic	
Eversons Cloudy Cider	R50

SOFT DRINKS

Lime Cordial	R8
Passionfruit Cordial	R8
Fitch & Leedes Tonic Water	R20
Fitch & Leedes Pink Tonic Water	R20
Soda Water	R20
Lemonade	R20
Coke	R25
Coke Zero	R25
Stoney Ginger Beer	R25
Tomato Cocktail	R25
Sugar Free Tonic Water	R30
Sugar Free Pink Tonic Water	R30
Appletizer	R30
Red Grapetizer	R30
Glass of Kombucha	R30
San Pellegrino – Blood Orange	R35
The Toni Glass Collection Ice Tea	R35
Barker & Quin Tonic Water	R36
Rock Shandy	R40

HOT BEVERAGES

Variety of Teas	R20
Espresso	R20
Cortado	R25
Americano	R25
Cappucino	R30
Flat White	R30
Hot Chocolate	R28
Matcha Latte	R30
Iced Coffee	R30
Iced Matcha Latte	R30
Almond Milk	+R10

WHITE WINE & ROSÉ

Foothills Dry Rosé Stellenbosch	R40
R150 // R40	
Van Loggerenberg 'Break a Leg' Blanc de Noir Stellenbosch	R240 // R60

Usana Pinot Gris Stellenbosch	R160 // R40
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Swan & Unicorn Sauvignon Blanc Stellenbosch	R160 // R40
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Dawn Patrol Sauvignon Blanc Elim	R165 // R45
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Trizanne Signature Wines Semillon Sauvignon Blanc Elim	R395
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Beaumont Chenin Blanc Bot River	R195 // R50
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Rijks Touch of Oak Chenin Blanc Tulbagh	R225
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Natte Valleij Blanc 2016 Stellenbosch 55% Hanepoot, 39% Chenin Blanc, 6% Crouchen	R150 // R40
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Keermont Terrasse Stellenbosch 39% Chenin Blanc, 34% Sauvignon Blanc, 14% Viognier, 13% Chardonnay	R295
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Bouchard Finlayson Kaaimansgat Chardonnay Villiersdorp	R300
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JH Meyer 'Palmiet' Chardonnay Elgin	R350
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Orpheus & The Raven The Swansong Gewürztraminer Durbanville	R350
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Idiomo Viognier 2015 Sir Lowry's Pass	R300
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CORKAGE

R50.00 per bottle – max. 2 bottles per party // R150.00 per bottle thereafter.

RED WINE

Oak Valley Groenlandberg Pinot Noir Grabouw	R495
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JH Meyer 'Elands Rivier' Pinot Noir Elgin	R450
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Vondeling Merlot Petite Rouge Paarl	R150 // R38
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Natte Valleij Cinsaut Paarl	R235
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Dawn Patrol Syrah Grenache Swartland	R165 // R45
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Foothills Syrah Stellenbosch	R220 // R60
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Usana "The Fox " Cabernet Sauvignon Stellenbosch	R235 // R60
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Lourensford Cabernet Sauvignon Somerset West	R235
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Rijks Touch of Oak Pinotage Tulbagh	R235 // R60
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De Toren Délicate Stellenbosch 49% Malbec, 20% Merlot, 16% Cabernet Franc, 15% Cabernet Sauvignon	R250 // R65
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Piekenierskloof Grenache Citrusdal	R250 // R65
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Teddy Hall Oubaas Mark Red Bordeaux-style Blend Stellenbosch	R395
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Raats Jasper Red Blend Stellenbosch 60% Cabernet Franc, 31% Malbec, 7% Petit Verdot, 2% Merlot	R395
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Sagra Red 2017 Western Cape 68% Grenache, 32% Syrah	R485
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BUBBLES

Da Luca Prosecco Puglia, Italy	R270 // R45
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Da Luca Sparking Rose Puglia, Italy	R240 // R45
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Silverthorn "The Green Man" Robertson	R450
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Lourensford Brut Rose MCC Somerset West	R275 // R60
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