

## Kiddies Menu

(Kids 12 and under)

Crumbed chicken strips & chips	<b>R68.00</b>
Fish bites with chips & mayo	<b>R68.00</b>
Mini BBQ meatballs & chips	<b>R62.00</b>
Toasted cheese quesadilla & chips	<b>R60.00</b>
Ice Cream and Chocolate sauce	<b>R55.00</b>

**\*\*For the littlies under 12 years only and for the "Big Kids" we have double portions-please ask your friendly waiter.\*\***

**\*\*10% Service charge will be added to the bill for tables of 6 or more people\*\***

## Brew Pub Bites

### TRADITIONAL GERMAN **V** **PRETZEL** **R46.00**

Straight out of our oven and served with our famous smokey cheesy beer sauce.

[BEER:Tondon Pilsner]

### BREW PUB FRIES **V** **R60.00**

Loaded fries drizzled with garlic mayo, finely chopped red onion and tomato sauce.

[BEER:Pilsner]

### GREEK SWEET **V** **POTATO CHIPS** **R72.00**

Golden sweet potato fries drizzled with a zesty yogurt sauce, sprinkled with toasted seeds and crumbed feta cheese.

[BEER:Red]

### MAC N CHEESE BALLS **R85.00**

All American Mac n Cheese balls served with a smokey cheesy beer sauce.

[BEER:IPA]

### PULLED OXTAIL MAGWENYAS **R98.00**

Oxtail slowly braised in beer until it falls off the bone, then stuffed into a trio of magwenyas (vet koek) topped with sun-dried onions.

[BEER:IPA]

### BEER BATTERED FISH GOUJONS **R82.00**

Beer battered hake goujons served with a lemon, caper & dill aioli.

[BEER:Village Lager]

### BEER MARINATED BBQ WINGS **R82.00**

Beer marinated BBQ chicken wings served with our home-made Buffalo wing sauce.

[BEER: Red]

### BRIE PARMESAN HERB & ONION FLAT BREADS **R92.00**

Home-baked flat breads topped with brie & parmesan cheese, thyme, rosemary and grilled onions sprinkled with bacon bits.

[BEER:Blonde]

### CHORIZO QUESADILLA **R95.00**

Lightly toasted flour tortilla filled with chorizo, bell peppers, mozzarella, cheddar & fresh coriander served with smashed \*avo.

[BEER:IPA]

### ON A ROLL **R95.00**

A trio of mini brew pub sliders consisting of our pulled pork, classic burger and a Cluck Norris chicken prego.

[BEER:Village Lager]

### TACO TRIO **R115.00**

3 Crispy tacos filled with the following fillings: Mexican spiced chicken with avo\* & a coriander lime sauce.

Sriracha pulled pork with South American inspired coleslaw.

Blackened sirloin steak topped with salsa, cheddar cheese and a Cajun spiced yoghurt.

[BEER:Blonde]

### THE BREW MASTER'S PLATTER

**Platter for 2 **R250.00****

**Platter for 4 **R455.00****

A selection of our brew pub bites - Mini braised oxtail magwenyas, brie parmesan thyme & onion breads, classic sliders, spicy beer wings, beer battered fish bites with tartar sauce & lemon, sweet potato fries and brew pub fries.

[BEER:Village Lager]

#### HOURS

Monday - Thursday 10am - 7pm  
Kitchen closes at 6pm  
Friday & Saturday 10am - 10pm  
Kitchen closes at 9pm  
Sunday 10am - 6pm  
Kitchen closes at 5pm

## Salad Bowls

### MEDITERRANEAN ROASTED VEGETABLE & QUINOA BOWL V R138.00

Served with marinated chickpeas and finished off our brew pub olives, feta, basil pesto and toasted seeds accompanied by a seasonal salad.

[BEER:Blonde]

### BILTONG AVO CAPRESE BOWL R148.00

Local beef biltong served with basil marinated mozzarella & rosa tomatoes & avo\* and seasonal salad ingredients.

[BEER:Blonde]

### MEXICAN CHICKEN BOWL R145.00

Grilled chicken strips served with a creamy corn, avo\* and coriander combo accompanied by our salad greens and roasted crispy tortilla wedges.

[BEER:Village Lager]

### MIDDLE EASTERN FALAFEL BOWL V R148.00

Home-made baked chickpea and herb falafels drizzled with a lemon Tahini dressing accompanied by our salad greens, Calamata olives and roasted seeds.

[BEER:Red Ale]

## Craft Burgers

All burgers come with beer battered onion rings & a choice of hand cut chips or salad.

### CLASSIC CRAFT R135.00

A classic combo of our 200g beef patty with all the trimmings - grilled onions, garlic mayo & a traditional garnish of lettuce, tomato, dill pickles. [BEER:Blonde]

### HAPPY COW R152.00

Our 200g brew pub beef patty topped with a combo of melted cheddar & mozzarella, garlic mayo, lettuce, tomato, dill pickle and topped with grilled onions. [BEER:Red]

### HAYSTACK R158.00

A 200g grilled beef patty stacked with smoked bacon, a fried egg, black mushrooms & melted cheddar cheese. [BEER:English]

### BLOWING SMOKE R158.00

A 200g beef patty topped with smoked chorizo sausage, melted mozzarella, grilled onions & bell pepper, traditional toppings & our home-made hot prego sauce.

[BEER:Stout]

### BLUE PIG R158.00

200g beef patty topped with blue cheese, crispy bacon, grilled onion & traditional burger toppings. [BEER:IPA]

### AUNT MILLIE R152.00

The ultimate cheese, garlic and mushroom burger - 200g beef patty topped with a melted garlic cheddar cheese and grilled black mushroom & traditional burger toppings. [BEER:Weiss]

### BACON BEER JAM BURGER R160.00

Our classic 200g beef burger topped with a black mushroom and home-made bacon, beer & onion marmalade.

[BEER:IPA]

### CLUCK NORRIS R145.00

Grilled chicken fillet smothered in our home-made prego sauce topped with a roasted onion, jalapeno & bell pepper relish & traditional burger garnishes. [BEER:IPA]

### DRUNKEN CHOOK R148.00

A crumbed chicken fillet topped with a warm cheesy jalapeno beer sauce on traditional burger garnishes.

[BEER:Pilsner]

### HOT CHICK R158.00

Grilled chicken fillet topped with harissa mayo, bacon, haloumi cheese, avo\* & traditional burger toppings.

[BEER:English Ale]

### THIS LITTLE PIGGY R148.00

Beer braised pulled pork tossed in home-made Smokey BBQ sauce served on a toasted bun and topped with gherkins & a crunchy coleslaw with hand cut fries & beer battered onion rings.

[BEER:IPA]

### BARE BURGER R145.00

200g beef patty served on traditional burger garnishes topped with grilled black mushrooms, sautéed onions, avo\* and feta cheese \*No Bun\*. [BEER:Pilsner]

### FOREST FLOOR V R138.00

Sautéed black mushrooms topped with beetroot crisps, feta, rosemary aioli, caramelised onion, traditional burger garnishes & toasted Seeds. [BEER:Blonde]

### DOUBLE TROUBLE R28.00

Add an extra legendary brew pub beef patty or chicken fillet to any of our burgers.

\*\*Please note all our burgers are cooked to order, please be patient -it's worth it!\*\*

## Big Bites

### BEER BATTERED FISH & CHIPS R159.00

Hake fillets lightly fried in our Clarens Brewery beer batter served with hand cut chips, home-made tartar sauce and a lemon wedge. [BEER:English Ale]

### MUSSELS STEAMED IN BLONDE WITH CHORIZO, GARLIC AND MUSTARD R168.00

Mussels steamed in our Clarens Lager, garlic & mustard finished off with grilled chorizo and cream served with home-baked cheese beer bread.

[BEER:Village Lager]

### PRETZEL CRUMBED CHICKEN FILLETS R158.00

Pretzel crumbed chicken fillets topped with a cheesy mustard beer sauce served with hand cut chips and garden salad.

[BEER:IPA]

### BREW PUB CHICKEN TRINCHADO R145.00

Creamy, slightly spiced trinchado cooked with Clarens Brewery Beer and smokey paprika served with slices of beer bread & butter.

[BEER:Pilsner]

### STEAK & ALE PIE R160.00

Beef brisket slowly stewed in our Clarens Red with thyme and smoked paprika topped with golden flaky sesame seed puff pastry served with a garden salad and chips. [BEER:Red Ale]

### BEER & HONEY MARINATED PORK RIBS R210.00

600g wrack of pork ribs marinated and basted in a beer & honey glaze and served with hand cut chips.

[BEER:Pilsner]

### SLOW COOKED LAMB SHANK R195.00

Lamb shank slowly braised in rosemary and beer served with roasted potatoes and seasonal vegetables.

[BEER:Stout]

### BEER BRAISED SHORT RIB R185.00

Beef Short Rib cooked 'potjie pot' style with beer, served with mashed potatoes and topped with button mushrooms and bacon bits. [BEER:Stout]

### ROASTED MEDITERRANEAN VEGETABLE QUINOA V R145.00

Served with marinated olives and chickpeas drizzled with a basil olive oil and topped with fresh herbs and toasted seeds.

[BEER:Blonde]

## Something Sweet

### BERRY & APPLE R85.00

Home-baked crumble topped with toasted almonds and vanilla ice-cream.

[BEER:Blonde]

### ZESTY LEMON CHEESECAKE R78.00

Home-made lemon cheesecake topped with a granadilla coulis.

[BEER:Pilsner]

### ROOIBOS CRÈME BRULEE R75.00

Creamy crème brulee infused with rooibos topped in a crisp golden caramel topping served with Greek shorbread biscuits.

[BEER:English Ale]

### MEXICAN CHOCOLATE STOUT BROWNIES WITH A CHURRO CRUST R75.00

Decadent chocolate brownie made with a hint of chilli and our Clarens Stout on a churro crust and served with vanilla ice cream and cinnamon dust. [BEER:Stout]