



Breakfast

Please note... breakfast is only available from 9am until 12 noon

Pancakes

2 pancakes filled with either:

Cinnamon sugar and lemon juice (V) R26

OR

Bacon and mushrooms and topped with cheese sauce R58

OR

Scrambled egg and bacon topped with herb tomato salsa R53

Omelette (V)

A fluffy omelette with a choice of 3 fillings: Bacon, mushroom, cheese, chorizo, chicken livers, tomato/onion R60

Breakfast Mushroom

Baked brown mushroom topped with bacon and cream cheese R55

OR

Spinach and feta (V) R50

Light Breakfast

Bacon, mushrooms, tomato and 1 egg (fried or scrambled). Served with toast R50

Farmers Breakfast

Bacon, mushrooms, tomato, frankfurter and 2 eggs (fried or scrambled)

Served with toast R70

Breakfast Burger

Beef burger patty, bacon and egg in a bun R42

French Toast

2 Slices served with maple syrup (V) R26

OR

Maple syrup and bacon R38

Toastie

An open sandwich:

Cheese(V) R26

Cheese and tomato (V) R30

Cheese and bacon R40

Cheese, bacon and egg R49

Extra Toast R12.00 (2 slices)

Our eggs are home-laid by happy free range pet chickens





Appetisers and Light Meals

Available from 12 noon

Pea and Ham Soup

Thick pea soup with gammon, a heart-warming experience! R50

Goulash Soup

Hearty beef and potato soup, slightly spiced with paprika R63

Herring and Sour Cream

Traditional Bismarck herring in a sour cream, gherkin and mustard sauce, served with salad garnish R50

Sauerkraut Balls

Deep fried balls of sausage meat, blended with mustard, cream cheese and sauerkraut, coated in golden breadcrumbs R63

Mushrooms St Anton (V)

Grilled brown mushroom stuffed with button mushrooms in white wine sauce, topped with parmesan cheese and toasted almonds R63

Peri Peri Chicken Livers

Sautéed chicken livers with our peri peri sauce, served with ciabatta R63

Chicken and Goat's Cheese Salad

Grilled chicken fillet and Cajun Caprini accompanied by oven-roasted butternut on a bed of salad R79

Roasted Butternut Salad (V)

Roasted butternut on a bed of salad, sprinkled with feta cheese and sesame seeds R60

Welsh Rare-bit Chips

Chips topped with bacon bits, cheese sauce and grilled cheese.
Large Portion R50, Half Portion R37

Beer Cheese Board (V)

Cheese made with our very own Pickled Pig Porter beer, served with rustic wood-oven baked Ciabatta bread and pickle R105

Trockenwurst und Bretzel

Dried Polish sausage salami with a pretzel. A good snack with your beer! R60

Sausage Board

Bockwurst, Käsekrainer and Bratwurst with sauerkraut and gherkin R90





From The Grill

Available from 12 noon

Hunter's Fillet

250g mature beef fillet, topped with mushroom and bacon sauce R150

Steak, Egg and Chips

200g porterhouse, topped with a fried egg R120

Spare Ribs

Deliciously tender 400g rack of pork ribs, flame-grilled in a special BBQ basting.

Double Portion R195, Single Portion R129, Half Portion R70

Viking Burger

Beef & Gherkin R95

Chicken & Pineapple R84

Spare Rib & Basting R89

Wild Boar & Cranberry R99

A whopping 350g flame-grilled patty served in the traditional way on a giant bun.

Veggie Platter (V)

Potato wedges grilled with cheese, served with crumbed mushrooms, creamed spinach, cauliflower cheese and oven-roasted butternut R79

Lamb Loin Wheels

Tender, marinated, de-boned loin grilled to perfection on a skewer R165

We only use locally sourced pure Midlands beef and lamb.

Steaks are lazy-aged for 21 days to ensure the best quality on your plate.

Fish Dishes

Pan Fried Trout

Fresh Drakensberg de-boned trout in garlic lemon butter with capers, served with fresh garden salad R120



How to drink a Kleiner Keiler:

- Unscrew the cap on your bottle of Kleiner Keiler
- Place the cap firmly on the tip of your nose
- Pick up the bottle with your teeth, tilt your head back and let the Kleiner Keiler run down your throat.
- Now remove the cap from your nose and close the bottle, turn the bottle upside down to reveal a number.
- The person with the highest number will be obliged to buy the next round. Alternatively the first person to let the bottle cap fall off their nose buys the next round.
- Take the cap into your mouth, take a deep breath and blow it out of your mouth as hard as you can, at your drinking-mates.



Austrian Influences

Available from 12 noon

Hühnerschnitzel

Juicy crumbed chicken schnitzel, served with cranberry R92
(Cheese Sauce R15)

Jäger Schnitzel

A crumbed golden pork schnitzel, topped with a creamy bacon
and mushroom sauce R118

Eisbein

Ours are famous! A mouth-watering salted pork hock, grilled to a crisp.

Available in a variety of sizes, according to availability:

Ladies size (approx 500g) R110

Regular size (approx 800g) R135

Viking size (approx 1kg) R150

Oktoberfest Baby Chicken (Free Range)

A 700g juicy, tender oven roasted chicken fresh from the farm R123

Tiroler Gröstl

Sautéed potato, sausage and bacon cooked in beer and cheese with flavours of
mustard, paprika and thyme. Topped with a fried egg and served in a frying pan!

Our home-made sweet chilli sauce pairs beautifully with this dish! R95

Kassler in Sauerkraut

Grilled Kassler steaks in sauerkraut, served with mashed potato R120

Bockwurst

A traditional smoked sausage, served with vegetables and sauerkraut R88
(Half Portion R68)

Bernerwurst

Bockwurst sausage, stuffed with cheese and wrapped with bacon R99
(Half Portion R78)

Käsekrainer

A popular smoked cheese-griller sausage, with a cheddar cheese filling R90
(Half Portion R70)

Bratwurst

An un-smoked German delicacy sausage with course textured pork and beef R88
(Half Portion R68)

Sausage Platter

Bockwurst, Käsekrainer and Bratwurst on a platter R125

Our sausages are locally hand crafted using only the finest cuts of meat

**Most main meals come with vegetables and a choice of chips,
potato salad, rosti or mashed potato**

We regret that a 45 minute wait for meals can be expected on weekends and holiday seasons.



Desserts

ButterKuchen

Sponge cake drenched in caramelised butter and cinnamon sugar, topped with toffee rum sauce. Served with cream or ice cream R40

Apfelstrudel

Caramelised dates and apple in phyllo pastry, topped with toffee rum sauce. Served with cream or ice cream R45

Stollen

A slice of Christmas loaf, served with cream or ice cream R35

Chocolate Mousse

Rich and decadent, served in a mug R40

Bienenstich

A delicious bee sting baked pudding with almonds. Served with cream or ice cream R50

Black Forest Gateaux

Traditional German gateaux layered with cherries, chocolate, fresh cream and topped with fine chocolate shavings R55

Visit our Delicatessen shop where you will find our beers, mustards, salad dressing, sausages, salamis and a variety of locally made and traditional German goodies to take home.

Don't forget to "check in" and post photos on your favourite social media site



@TheBierfassl

We offer a free WiFi internet service





Beverages



*All our coffee items are also available as a **decaffeinated** option (No extra charge)
as well as a **dairy and lactose free Almond milk** option (R8 extra)*

Coffee - freshly ground coffee R20

Cappuccino - freshly ground coffee topped with froth R25

Café Latte - espresso topped with steamed milk R25

Café Viennese - filter coffee topped with whipped cream R26

Espresso - short and strong R17

Double Espresso - a double shot of espresso R27

Add a shot of Grappa to your Espresso! R17.50

Tea - a traditional pot of Five Roses tea R13

Rooibos Tea - a South African staple R13

Hot Chocolate - creamy hot chocolate in a mug. R25

White Hot Chocolate - rich and decadent. R27

Choco Chino - hot chocolate and coffee blend. R26

Horlicks - served hot with steamed milk R27

Irish Coffee - a tot of your favourite whisky with coffee and whipped cream. R20 (coffee) plus spirit cost

Liqueur Coffee - a tot of your favourite liqueur with coffee and whipped cream. R20 (coffee) plus spirit cost

Milkshakes

-Vanilla, Chocolate, Strawberry, Lime, Bubblegum or Toffee & Banana.

Small R24, Large R30

- Honey and Horlicks R34

- Espresso R32

Cocktail

St Anton's Tickler

Our very own naughty secret cocktail, guaranteed to ruffle your tail-feathers! R54

Shooter

The Merry Mountain Goat

A long-standing Bierfassl tradition, our home-made Apfel Schnaps.

It won't blow your socks off! R10

The Bierfassl



Frankfurter Dog

A traditional frankfurter served in a roll R32

Bernerwurstl

A little sausage, filled with cheese and wrapped with bacon R53

Rib Burger

De-boned sticky ribs in a burger R50

Hamburger

A traditional hamburger, with a secret sauce R50

Chicken burger

A chicken breast burger, topped with pine-apple R47

Cheese burger

A traditional burger, topped with tangy cheese R58

Toastie (V)

An open toasted cheese sandwich R28

All meals served with Potato Smiley Faces





After Dinner Treats

Premium Whisky

Glenfiddich 12 Year Old R33
Glenlivet 12 Year Old Single Malt R38
Singleton 12 Year Old Single Malt R31
Chivas Regal 12 Year Old R27
Johnnie Walker Black Label 12 Year Old R27
Barenjager Honey Bourbon R23
Bain's Cape Mountain Whisky R20
Scottish Leader Signature R16
J&B Urban Honey R16

Premium Brandy

Oude Meester 18 Year Old Souverain R65
Oude Meester Demant Pot Stilled R20
Klipdrift Gold Copper Pot Stilled R23
Klipdrift Premium Vat Matured R20
Collison's White Gold Pot Stilled R20

Fortifieds

De Krans Cape Tawny R20
Allesverloren 2007 Vintage R20
Boplaas Chocolate Cape Vintage R20
De Krans Espresso R20
De Krans Pink R20

Liqueurs & Schnaps

Klipdrift Black Gold Coffee And Chocolate Brandy Liqueur R21
Amarula Cream R13
Kahlua R16
Amaretto Almond R19
Drambuie R25
Barenjager Honey Liqueur R23
Cointreau R25
Frangelico Hazelnut R17
Eine Kleine Nachtmusik Chocolate R13
Tia Maria R20
Underberg R33
Jagermeister R16.50
Pampelmousse Grapefruit R19
Williams Birne Pear Schnaps R32
Himbeergeist Raspberry Schnaps R32
Kirsch Schnaps R28

We have a selection of premium cigars available at the bar

