

BREW FOOD

Welcome to the Brew Food Revolution. A unique fusion of food and beer. Beerhouse has teamed up with Piet Marais, Ultimate Braai Master winner and team to create a food menu that combines smoking techniques, pickling, fermenting and of course, BEER. Take a picture, use #atBEERHOUSE and post. If we reuse your picture, we will pay you with a R99 voucher.

BREW SNACKS

GIANT ONION RINGS R35

Crispy beer battered rings, amasi ranch.

PORK CRACKLING R20

Homemade, oven roasted, served with remoulade.

MAC & CHEESE R45

Better than yo mama's.

PAP CHIPS & SALSA R20

Traditional pap made into chips, chaka-salsa.

BRAT DOG R70

Bratwurst, beer-brined bacon, beer cheese & pickles.

BEERCHOS R75

Beerhouse nachos, yellow corn chips, chaka-salsa, beeracha crema & beer cheese.

SMOKED WINGS R60

Tossed in brew-BQ sauce. Served with amasi ranch & beeracha.

WEDGE SALAD R45

Iceberg wedge, beer-brined bacon, amasi ranch & red onions.

POPCORN R15

Jumping corn & beer dust.

CHILLI POPPERS R50

Three jalapenos, beer cheese & panko crumbed, amasi ranch.

BBQ BITTERBALLEN R60

Smoked meat, beer cheese, panko breadcrumbs, mustard aioli.

BYO SNACK PLATTER R145

MEAT OPTIONS (2)

Pulled Pork | Ribs 250g | Bitterballen 4 each
Crackling | Bratwurst 1 each | Smoked wings

VEG OPTIONS (3)

Poppers | Chips | Pap Chips | Onion Rings
Corn on the Cob | Slaw


SAUCE OPTIONS (2)

Amasi Ranch | Remoulade | Chaka Salsa
Pickles






TACOS Soft corn tortilla topped with shredded lettuce, jalapenos & beeracha crema.

PULLED PORK	R85
AMASI-FRIED CHICKEN	R75
BEER BATTERED FISH	R75
VEGGIE 	R70

STEAKS
Served with brew-bq sauce, chimichurri and beernaïse sauce and a side of your choice.

RUMP 300G	R135
T-BONE 500G	R175
RIB EYE 300G	R185

 RÉMOULADE SLAW	R20
 CHIPS & AIOLI	R25
 SWEET POTATO CHIPS & AIOLI	R25
 GREEK SALAD	R25

BEERHOUSE CLASSICS

FISH & CHIPS	R95
Beer battered hake, slaw & remoulade.	

CURRYWURST	R70
German street food, bratwurst with curried ketchup & chips.	

FROM THE SMOKER Smoked everyday, low and slow, with African hard wood in our very own smoker, Bonita. She's a beaut.
All dishes served with brew-BQ sauce and Beeracha.

BEER-BRINED HALF CHICKEN	R75
BBQ PULLED PORK 100G	R45
SPARE RIBS 500G/250G (UNSMOKED RIBS AVAILABLE ON REQUEST)	R105/R65
PORK BELLY 100G	R45

BREW-BQ PLATTER	R295
One portion each of smoked items as a sharing platter. Perfect for bigger tables or groups. Includes side of pap chips & chaka-salsa, corn & a side of slaw.	

*Pork Ribs - 250g portion
*Platter best for two people
*Selection subject to change





BUNS

Served with a side of your choice.

BEERHOUSE BURGER R90

Coarse ground pure beef, beer cheese & brew-pickles. Cooked medium unless requested otherwise.

#GEES BURGER R150

Double beef, beer-brined bacon, beer cheese with ninja level gees.

AMASI-FRIED CHICKEN BURGER R90

Brew-pickles & rémoulade.
Grilled version available on request.

VEGGIE BURGER R65

Panko breaded aubergine, salsa, jalapenos & feta.

PULLED PORK BUN R90

Beer cheese, brew-pickles & brew-BQ sauce.

PORK BELLY BUN R90

Beer cheese, brew-pickles & brew-BQ sauce.

PIZZA

Our pizza is proudly baked with Millstone Stone Ground Artisan Flour.

MARGHERITA R70

Napolitana sauce, mozzarella, tomatoes, garlic, basil.

PULLED PORK FIESTA R120

Pulled pork, peppers, peppadew and spicy BBQ sauce.

THE FAB R110

Feta, Avo and Bacon.

VEGGIE R95

Cherry tomatoes, olives, feta, green pepper, mushrooms and avo.

SMOKEY BOERIE R100

Our own Chakasalsa, boerewors, caramelised onions, jalapenos and red onion.

BEERHOUSE PIZZA R120

Chicken, amasi strips, bacon, avo, mushrooms, jalapenos and red onion.

DESSERT

BEER FLOAT **R80(330ML) | R40(120ML)**

Milk stout, with salted caramel & whiskey ice cream, honeycomb, grilled marshmallows.

MALVA **R55**

Classic malva soaked in Liefmans syrup with salted caramel and whiskey ice cream & dulce de leche.



BREW FOOD ELEMENTS

We make from scratch all the below items through infusion, emulsification and fermentation.

