**birkenhead brewery menu**

**starters**

**spicey fish cakes……..R85** fresh fish fillet with coriander and chilli, served with a cucumber pineapple salsa, and sweet chilli mayo.

**soup of the day……..R60** served with our homemade bread.

**calamari starter……..R65** crumbed calamari, dipped in coconut cream, served with savoury rice and tartar sauce.

**beef fillet carpaccio……..R95** served with a wild rocket salad, balsamic glazed cherry tomatoes, and shaved parmesan.

**salads**

**greek salad……..R70** salad greens topped with marinated black olives, feta cheese and cherry tomatoes. served with a greek salad dressing.

**chicken caesar salad (chopped)……..R95**

salad greens in a caesar dressing, chopped and topped with grilled chicken breast, croutons, boiled egg and diced bacon.

**mains**

**chicken caesar sandwich……..R95** crumbed chicken breast with tossed coleslaw, served on a freshly toasted roll, topped with spicy mayo, and with a side of potato wedges.

**birkenhead burger (beef)……..R115**

200g homemade beef patty topped with brinjal, mozzarella and black current cider tomato chutney, served with potato wedges.

**grilled chicken burger……..R110**

120g grilled chicken fillet, topped with honey blonde beer battered onion rings, and a Birkenhead dressing, served with potato wedges,

**calamari……..R110**

crumbed calamari dipped in coconut cream, served with a savoury rice and tartar sauce.

**birkenhead beer pie……..R110**

slow cooked in birkenhead beer, packed with flavour.

**local hake……..R110**

dipped in a honey blonde beer batter and deep fried.

**seafood basket……..R115**  a mixture of crumbed seafood, prawns, hake and calamari served in a basket with potato wedges and tartar sauce.

**bratwurst……..R85**

locally made bratwurst – 100% pork with spices, served with potato salad, roll and sauerkraut. choice of mustard or chilli sauce.

**platters**

**cheese board……..R215**

a selection of locally produced cheeses, accompanied with fruits of the season, chicken liver pate, biscuits and homemade bread.

**small peoples menu**

spaghetti bolognaise……..R65

frankfurter (2) and chips……..R65

hake chunklets and chips……..R65

chicken nuggets and chips……..R65

**desserts**

**ice cream with berry coulee’……..R60**

layers of ice cream and berries, topped with a chocolate triangle.

**malva pudding……..R60**

soft textured dessert, served with ice cream.

**classic crème brulee……..R60**

**drinks menu**

**draught beers**

250ml….R30 500ml….R45

**honey blonde**………………………………….honey wheat ale

**lazy leopard**……………………………………premium lager

**pot belly**…………………………………………pilsner

**laughing croc**………………………………….belgian pale ale

**dead parrot**…………………………………….american pale ale

**special brew**……………………………………please ask your waitron

**draught ciders**

340ml….R24 500ml….R35

Blackcurrant – orange – peach and apricot

Passionfruit – pineapple – cranberry and lime.

**Bottle prices (take away only)**

**beer**…..(340ml – R30)….(4 pack – R100)….(case (16)....(R344)

**cider**…..(340ml – R25)….(4 pack – R90)….(case (16)….(R370)

 **WALKER BAY ESTATE**

wine tastings…..6 styles……R60

cider tastings…..6 flavours……R60

hand crafted beer tastings……6 Styles……R75

**sauvignon blanc 2017**

glass…R45 bottle…R135 case…R610 (101/bott)

**chardonnay 2015**

glass…R45 bottle…R165 case…R660 (110/bott)

**pinot noir - rose 2017**

glass…R35 bottle…R120 case…R430 (71.6/bott)

**shiraz 2015**

glass…R50 bottle…R195 case…R880 (146.66/bott)

**cabernet sauvignon 2016**

glass…R50 bottle…R195 case…R880 (146.66/bott)

**petit verdot 2016**

glass…R50 bottle…R195 case…R880 (146.66/bott)

**amesteca 2015** (Bordeaux blend)

glass…R54 bottle…R230 case…R800 (133.33)

**chardonnay 2013** (Limited stock)

glass…R65 bottle...R225 case…R1045 (174.16/bott)

**mcc**

methode cap classique

bott…R195 case…R935 (155.83/bott)