

Valued customer

Thank you for disembarking at the Franschoek Station Pub & Craft Bar at the historic Franschoek Train Station. We trust that you will appreciate the historical significance of this century-old building that was designed by Sir Herbert Baker and built in 1915.

Today the building is classified as a South African Cultural Heritage Building, which prevents us from making any alterations to the building structure. The original parcel office of the station now serves as our kitchen, with all the necessary conveniences of a modern kitchen, but without any structural changes to the original building. With a growing number of patrons visiting our establishment, especially during season and over weekends, this adds significant pressure on our small kitchen.

We appreciate your understanding should your meal, on occasion, take a little longer than expected to get to your table. Your patience in this regard is much appreciated.

We trust that you will enjoy your experience at this historic venue on the railway tracks. May you come to remember your visit here with the same sense of nostalgia that pervades this beautiful old building.

STATION MANAGEMENT





HISTORY

In 1904 the railway line from Paarl to Franschhoek was opened. A simple corrugated iron structure served as the Station building. The opening of the Station had a huge positive impact on the local farming community which until then could only get their produce to the market by ox wagon or horse drawn carts.

The farmers were also then able to order loads of manure which they used to plough into their orchards after collecting it from the station with ox wagons. In 1911 the first post arrived by rail, connecting Franschhoek with family and friends around the world.

The Station building as it stands today was designed by Sir Herbert Baker and was built in 1915. It is a protected building and no changes have been made to her elevations. For over thirty years there were two trains scheduled daily, but slowly as road transport became more popular, the passenger trains were discontinued. In 1976 the last steam engine puffed its goodbyes and was replaced with a diesel engine.

A few promotional steam trains did however visit, until the rail was finally discontinued toward the end of the last millennium.

In November 2009 the much loved Station building was restored and *The Franschhoek Station Pub & Grill* was opened.

In 2013 new owners Andre and Sandi Niemand changed the name to *The Franschhoek Station Pub and Craft Bar*.



BREAK-THE-FAST

Mini Railway Breakfast 1 fried egg, bacon, tomato & toast	R45
Omelette onion, feta, green pepper & tomato	R65
Omelette bacon, mushroom & cheese	R70
Station Master Breakfast 2 fried eggs, 2 beef sausages, bacon, tomato, mushrooms, baked beans & toast	R85

A LIGHTER PLATFORM

Bowl of Chips	R35
Station's Famous Peri-Peri Chicken Livers	R55
Filled Spuds cream cheese & chives <i>OR</i> bacon, onion & mushroom	R60 R65
Spicy Nachos - melted cheese topping, sour cream and guacamole (<i>seasonal</i>)	R95

TOASTIES

All served with chips

Cheese & Tomato	R50
Ham, Cheese & Tomato	R55
Chicken Mayo	R55
Bacon, Egg & Cheese	R65
Club - bacon, chicken strips, cheese, cucumber & tomato	R95

FAMOUS STATION BURGERS

All served with chips & a side salad

Chicken Burger with pineapple	R80
Beef Burger	R85
Boerewors Burger	R85
Venison Burger	R90
Cheese Burger	R90
Deluxe Burger - cheese, egg & bacon	R110
Station Master Burger (chic/beef) - for the very hungry	R130

GREENS

Greek Salad	R75
Grilled or Smoked Chicken Salad - lettuce, cucumber, tomato, pecan nuts, feta, grilled chicken & avo	R85

CARGO MEALS

Basket meals served with chips

Peri-Peri Basket - spicy buffalo wings	R85
Chicken Basket - buffalo wings & chicken strips	R110
Rib Basket - spare ribs	R160
Combo Basket - buffalo wings, chicken strips & ribs	R160
Stokers Basket - ribs, chicken strips, viennas, samoosas, chilli poppers & chicken wings	R220

FIRST CLASS

Served with chips, baked potato or mash

Homemade Chicken, Leek and Bacon Pie	R95
Homemade Bobotie Pie	R95
Hake & Chips	R95
Chicken Schnitzel with cheese sauce	R100
Springbok Pie	R110
Eisbein	R140
Sirloin (300g)	R140
Rib-eye Steak (300g)	R175
T-Bone Steak (500g)	R170
Sauces - mushroom, pepper or cheese	R25

BAGGAGE MEALS

Kiddies meals

Chip Basket	R30
Chicken Burger	R55
Beef Burger	R65
Chicken Strip & Vienna Basket	R60
Milkshakes - ask waitron for flavours	R25

DES-SERT-THE-DIET

Waffle with Ice-cream	R55
Ice-Cream with hot Bar-One sauce	R50
Malva Pudding with ice-cream	R55



GOURMET PIZZA MENU

Thin crust, 30 cm base / kiddies base 22 cm

Kiwiet garlic and feta pizza bread	R55
Gilliam tomato base and mozzarella	R60
Tommie smoked snoek, apricot jam, spring onion & gherkin	R90
Sivu salami, green pepper, onion and garlic	R95
Hennie bacon, feta, garlic and spinach	R95
Cheslyn beetroot, spinach, red onion and goats cheese	R95
Werner crispy bacon, tomato, mushroom, topped with mozzarella and 3 sunnyside up eggs	R110
Mike cream cheese, garlic, finely chopped onion and bacon, spring onion and rocket	R110
Chris pulled pork, chilli, garlic and avo*	R115
Taz blue cheese, salami and fig preserve	R115
Oom Piet grilled chicken, bacon, green pepper, brie & avo*	R120
Abby ham, bacon, chicken, mushroom & garlic	R130
Paul anchovies, capers, olives and chilli	R125
Pieter chicken, peppers, mushrooms, olives, sundried tomato, topped with basil pesto, parmesan & avo*	R140
Chud roast lamb, roasted red and yellow peppers & rocket	R130
Grant biltong, boerewors, green pepper, onion & mozzarella	R135
Deon parma ham, rocket, avo* and feta	R140

EXTRAS

Add an ingredient from platform 1	R25
Add an ingredient from platform 2	R15
Other (each) brie, parma ham, smoked snoek, tuna, anchovies, biltong, roast lamb or pulled pork	R25

MAKE YOUR OWN PIZZA

Margherita with 1 topping from platform 1 and 2 toppings from platform 2	R95
Margherita with 1 topping from platform 1 and 1 topping from platform 2	R65

Platform 1

bacon
grilled chicken
sundried tomato
salami
boerewors
avo
ham
beef mince
red and yellow peppers

Platform 2

mushroom
capers
feta
spinach
pineapple
rocket
red onion
beetroot
banana
chilli
green pepper
olives
roasted cherry tomatoes
onion
cheddar cheese
gherkins
garlic
extra mozzarella

(KIDDIES = UNDER 12 ONLY)

** Please note that avocado is seasonal*

CIDERS & ALCO-POPS

Brutal Fruit 4.5% Alc Vol	R27
Flying Fish Lemon 4.5% Alc Vol	R27
Hunters Dry 5.5% Alc Vol	R30
Hunters Gold 4.5% Alc Vol	R30
Hunters Extreme 5% Alc Vol	R30
Bacardi Breezer 4.5% Alc Vol	R30
Savanna Dry 6% Alc Vol	R30
Savanna Light 3% Alc Vol	R30
Smirnoff Spin 5% Alc Vol	R35
Smirnoff Storm 7% Alc Vol	R35
Smirnoff Black Ice 5.5% Alc Vol	R35
Red Square 5.4% Alc Vol	R40
Koppaberg Strawberry 4.5% Alc Vol	R45

SOFT DRINKS

Fruit Juices please ask your waitron for flavours	R18
Coke Coke Light Coke Zero 200 ml	R19
Dry Lemon 200 ml	R19
Ginger Ale 200 ml	R19
Lemonade 200 ml	R19
Soda Water Tonic Water 200 ml	R19
Cream Soda 330 ml	R22
Fanta Grape Orange 330 ml	R22
Sparberry 330 ml	R22
Sprite 330 ml	R22
Ice Tea Lemon Peach 330 ml	R25
Tomato Cocktail 200 ml	R30
Appletizer 275 ml	R28
Grapetizer Red 275 ml	R28
Red Bull 250 ml	R35
Bottled Water 500 ml 1 L (Still or Sparkling)	R18 R25

HOT BEVERAGES

Coffee Filter Decaf Espresso	R20
Tea (Rooibos Five Roses)	R20
Irish Coffee (excl. liquor)	R20
Cappucino	R25
Cafe Latte	R25
Espresso Double	R25
Hot Chocolate	R35

DESSERT DRINKS

Milkshake please ask your waitron for flavours	R35
Dom Pedro (excl. liquor)	R30

WINES BY THE GLASS

Porcupine Ridge Sauvignon Blanc	R30
The Wolftrap Red Blend	R30
Porcupine Ridge Cabernet Sauvignon	R30
Lynx Blanc De Noir	R40
Haute Cabrière Chardonnay/Pinot Noir	R45

MÉTHODE CAP CLASSIQUE

Pierre Jourdan Cuvée Brut	R260
Boschendal Rosé	R300
Graham Beck Brut	R310

ROSÉ-STYLE WINE

The Wolftrap Rosé	R100
Lynx Blanc De Noir	R150

WHITE WINE

Porcupine Ridge Sauvignon Blanc	R115
Lynx Viognier Tardio (Late Harvest)	R135
Sophie Sauvignon Blanc	R175
Clarington Chenin	R180
Haute Cabrière Chardonnay/Pinot Noir	R180
Black Elephant Sauvignon Blanc	R190
Glenwood Unwooded Chardonnay	R200
Haut Espoir Chardonnay	R270

RED WINE

The Wolftrap Red Blend	R115
Porcupine Ridge Cabernet Sauvignon	R115
Porcupine Ridge Merlot	R120
Railroad Red Blend	R130
Bellingham Homestead Pinotage	R160
Clarington Cab Sauv/Merlot	R190
Glenwood Shiraz	R220
Black Elephant Nicholas Red Blend	R230
Holden Manz Merlot	R280
Black Elephant Amistad Pinotage	R430

SHERRY & PORT

Old Brown Sherry	per glass R15
Douglas Green Cream/Medium/Dry Sherry	per glass R20
Slanghoek Hanepoot Muscadel	per glass R20
Boland Muscadel	per glass R20

CORKAGE R50 PER BOTTLE
(max three 750 ml bottles)

BOTTLED BEERS OF THE WORLD

Black Label SOUTH AFRICA 5.5% Alc Vol	R20
Castle Lager SOUTH AFRICA 5% Alc Vol	R20
Hansa Pilsner SOUTH AFRICA 4.5% Alc Vol	R23
Amstel Lager NETHERLANDS 5% Alc Vol	R23
Castle Lite SOUTH AFRICA 4% Alc Vol	R25
Miller USA 4.7% Alc Vol	R25
Tafel Lager NAMIBIA 4% Alc Vol	R25
Windhoek Lager NAMIBIA 4% Alc Vol	R25
Windhoek Lite NAMIBIA 2.4% Alc Vol	R25
Heineken NETHERLANDS 5% Alc Vol	R28
Peroni ITALY 5.1% Alc Vol	R28
Windhoek Draught NAMIBIA 4% Alc Vol	R28
Erdinger (Non Alc) GERMANY 0% Alc Vol	R35
Guinness IRELAND 4.2% Alc Vol	R45
Corona MEXICO 5% Alc Vol	R45
Fiery Dragon (Ginger Beer) SOUTH AFRICA 5% Alc Vol	R50
Duvel BELGIUM 8.5% Alc Vol	R75



IN-HOUSE DRAUGHTS

300 ml | 500 ml | Tower (3L)

Castle SOUTH AFRICA 5% Alc Vol	R25 R35 R190
Black Label SOUTH AFRICA 5.5% Alc Vol	R25 R35 R190

CRAFT BEERS ON TAP

Tasting | 300 ml | 500 ml

Jack Black Lager 6% Alc Vol	R10 R25 R40
Jack Black Butcher Block 5.4% Alc Vol	R10 R30 R45
CBC Amber Weiss 5.4% Alc Vol	R10 R30 R45
CBC Pilsner 5.2% Alc Vol	R10 R25 R40
Naked Mexican 4.5% Alc Vol	R10 R25 R40
Van Hunks Pumpkin Ale 6% Alc Vol	R10 R30 R45
Wild Honey Blonde 6% Alc Vol	R10 R35 R50
Rusty Trigger Lager 4,5% Alc Vol	R10 R30 R45
Saggy Stone California Steam 6.5% Alc Vol	R10 R30 R45
Liefmans Fruitesse 3.8% Alc Vol	R20 R45 R85
Camelthorn Helles	R10 R30 R45
Camelthorn Weiss	R10 R30 R45
Stella Artois 5% Alc Vol	R10 R30 R45
Devil's Peak First Light 4.5% Alc Vol	R10 R30 R45
Striped Horse Lager	R10 R30 R45
Franschhoek Beer Co. OPA 7.4% Alc Vol	R15 R35 R55
Franschhoek Beer Co. The Stout 7.4% Alc Vol	R15 R35 R55
Fokof Lager 4.5% Alc Vol	R10 R30 R45
Erdinger Weissbier 5,3% Alc Vol	R10 R35 R50
Darling Brew Slow Beer 4% Alc Vol	R10 R30 R45
Darling Brew Bone Crusher 5.2% Alc Vol	R10 R30 R45
Station Master Witbier 5% Alc Vol	R10 R25 R40



BILTONG TASTING



A UNIQUE TASTING OF DROËWORS AND BILTONG

Beef, springbok, kudu, ostrich and others.

R65 PER TASTING

DIY BRAAI



WE CATER FOR PRIVATE AND WORK FUNCTIONS

Ask your waitron for our function and party braai / spitbraai options, or visit our website.

DIY BRAAI

BRING YOUR MEAT - YOU BRAAI

**includes a green salad,
garlic bread and all utensils.**

R75 PER PERSON

For more information
or to make a booking please
contact us: +27 21 876 3938

T'S & C'S APPLY



FRANSCHHOEK

STATION PUB

and Craft Bar

CRAFT BEER MENU



Jack Black Lager

This Pre-Prohibition style lager is inspired by the all malt beers of the early 1900s. A session lager brewed with Pale Malt, Southern Promise and Saaz hops achieves a great balance between hop bitterness and malt sweetness. Tasting Notes: Citrus, malt, full-bodied lager crisp and refreshing. 6% Alc Vol

Tasting R10 | 300 ml R25 | 500 ml R40



Jack Black Butcher Block

An American Style award winning Pale Ale, smooth in body with a distinctive flavour profile, and a decidedly fresh taste. Refreshing characteristics balanced with rich malt complexity and a bitterness that lingers to the finish. Tasting Notes: Floral aroma, touch of honey, well-rounded, perfectly balanced. 5.4% Alc Vol

Tasting R10 | 300 ml R30 | 500 ml R45



CBC Amber Weiss

A German-style Craft Amber Weissbier. Fruity and satisfyingly aromatic. Amber, slight red colour, beer not filtered and still has yeast cloudiness. Tasting Notes: Banana ester and a slight hint of clove in the finishing. Since only slightly hopped only a light bitterness in the finishing. 5.4% Alc Vol

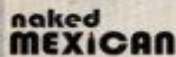
Tasting R10 | 300 ml R30 | 500 ml R45



CBC Pilsner

A Craft Pilsner with a strong hop aroma and nice bitter finish. Light blonde colour, tarted notes: Hops gives strong hops aroma, with a nice bitter finishing. 5.2% Alc Vol

Tasting R10 | 300 ml R25 | 500 ml R40



Naked Mexican

This crisp, dry beer is great for dousing the summer heat - or the heat from spicy foods. Try it with light dishes such as seafood and fish or with spicy fare, including Mexican cuisine of course! Tasting Notes: A clear golden lager with a mild malty aroma. 4.5% Alc Vol

Tasting R10 | 300 ml R25 | 500 ml R40



Van Hunks Pumpkin Ale

It's the colour of autumn leaves and the first whiff slaps you in the nostrils with obvious autumnal aromas of cinnamon and nutmeg. It follows up taste-wise, though the pumpkin pie flavours are well balanced with hop bitterness, leaving the beer highly drinkable and never over sweet. Tasting Notes: Notes of butterfat and pumpkin, both on the nose and on the palate, with a blend of cinnamon, nutmeg and coriander. 6% Alc Vol

Tasting R10 | 300 ml R30 | 500 ml R45



Wild Honey Blonde

This Crystal Weiss filtered beer has been hopped like we would brew single hop Pale Ales, but with lots of American Crystal hops. No spicy clove, bubblegum yeast character associated with Hefeweiss beer, but instead we added pure Fynbos honey.

A crisp hoppy wheat ale that is refreshing in both summer and winter. 6% Alc Vol

Tasting R10 | 300 ml R35 | 500 ml R50



Rusty Trigger Lager

Tasting notes: This is a crisp and clean light lager. The master brewer has deliberately emphasised the flavour characteristics of the imported Belgian Malts: the Munich Malt imparts a rich malty, slightly nutty, flavour to the beer; the Cara Malt imparts a slight caramel sweetness. Light (Straw Gold) in colour. 4.8% Alc Vol

Tasting R10 | 300ml R30 | 500ml R45



Saggy Stone California Steam

This is a very old recipe from California and the days before refrigeration when the beer was made in wooden kegs and stored underground to keep cool. The yeast was of a virulent type and as the beer kegs were rolled underground, the steam billow from between the slates. This is a working mans beer! Slightly hoppy with a bitter aftertaste. 6.5% Alc Vol

Tasting R10 | 300 ml R30 | 500 ml R45

Download the Station Pub Mobile App!



franschhoekstationpub



Liefmans Fruiteess

Liefmans On The Rocks - with ice cubes - a unique pouring ritual and a cocktail experience. Refreshing and elegant beer for any occasion. A fruitbeer style - red with a light-pink foam. Aromas of five different red fruits: cherry, strawberry, elderberry, raspberry and bilberry. Pale barley malt and Herkules hop. 3.8% Alc Vol
Tasting R20 | 300 ml R45 | 500 ml R85



Camelthorn Helles

Is a traditional German pale lager that has been expertly brewed with the finest Saphir Hops for a fruity, spicy, refreshing, easy-drinking taste.
Tasting R10 | 300 ml R30 | 500 ml R45



Camelthorn Weiss

Is a filtered Weiss that has been expertly crafted with Lemondrop hops to deliver a beer with low bitterness and refreshing herbal citrus notes.
Tasting R10 | 300 ml R30 | 500 ml R45



Stella Artois

Still brewed to perfection in a time honoured tradition dating back to 1366, using only the finest ingredients bottom-fermented pilsner at 5% ABV. Tasting Notes: Thirst quenching with a malty middle and a crisp finish delivering a full flavour with just a hint of bitterness. 8% Alc Vol
Tasting R10 | 300 ml R30 | 500 ml R45



Devil's Peak First Light

An easy drinking, approachable session beer, the First Light is golden in colour with a light body and medium carbonation. Expect a moderate fruity aroma with floral, melony and tropical fruit characteristics. Flavour consists of a soft, malty sweetness, low to medium bitterness and a good balance between hops and malts. 4.8% Alc Vol
Tasting R10 | 300 ml R30 | 500 ml R45



Striped Horse Lager

It pairs a layered malt complexity with perfectly balanced hops to create a textured yet easy drinking refreshment. The ultimate African thirst-quencher.
Tasting R10 | 300 ml R30 | 500 ml R45



The Franschhoek Beer Co. O.P.A. - Orange Pale Ale

Golden amber colour with a slight haze to this pale ale. Complex hop aroma derived from citrus added at several time points throughout the brewing process. A citrus aroma that, together with the hop aroma, result in a beautifully complex nose. Notes of Orange, Grapefruit, Passion Fruit & Lychees; Crisp bitterness that does not linger and just a delectable hint of orange. ABV: 7.4% IBU: 75 Best served at 7°C.
Tasting R15 | 300 ml R35 | 500 ml R55



The Franschhoek Beer Co. - The Stout

Intensely flavoured beer. Dark, black colour with a creamy head. Rich aromas, including coffee and dark chocolate. Hints of stone fruits and herbaceousness. Thick creamy texture that coats the palate with a slight alcohol warmth towards the end. ABV: 7.4% IBU: 64 Best served a little warmer at 12°C.
Tasting R15 | 300 ml R35 | 500 ml R55

Fokof Lager

Clean crisp malt character supported by a mild spicy and slightly floral aroma of the famous noble Hallertauer Mitteltruh hops. Not your typical lager but beer as it should be. 4.5% Alc Vol
Tasting R10 | 300 ml R30 | 500 ml R45



Erdinger Weissbier

Brewed using fine yeast according to a traditional recipe, in strict accordance with the Bavarian Purity Law. The beer is still bottle-fermented in the traditional way. Tasting Notes: Clean, crisp and citrusy, with a little hint of yeastiness and grass. The texture is creamy and dense, and this is a very smooth, sleek, tasty beer. 5.3% Alc Vol
Tasting R10 | 300ml R35 | 500ml R50



Darling Brew Slow Beer

A rich golden lager with light bitterness and great sessionability. 4% Alc Vol
Tasting R10 | 300 ml R30 | 500 ml R45



Darling Brew Bone Crusher

Wit beer with a candy nose aroma with hints of coriander and orange peel. 5.2% Alc Vol
Tasting R10 | 300 ml R30 | 500 ml R45



Station Master Witbier

A light and refreshing filtered Witbier, with subtle hints of coriander, cumin on the nose and orange on the palate. 5% Alc/Vol
Tasting R10 | 300 ml R25 | 500 ml R40