

Our beers are inspired by the beers of Belgium.

We use local and imported malt and hops to create our unique take on beer.

A tasting consists of 4 of our beers on a tray.  
The beers you taste depends on what's available on tap.  
Cost per tray: R35.00.



SAISON

Light refreshing beer, with a touch of wheat a moderately spicy aroma, light fruity flavour and a dry finish.  
Designed for people who aren't beer drinkers (yet) and those who want a light beer to drink all day.  
4% ABV

WIT

Zesty Belgian wheat beer, made with barley, wheat and oats, flavoured with coriander, chamomile and lemon zest.  
Refreshing summer beer.  
4.5% ABV

BLOND

Belgian style blonde beer, 100% barley malt, lightly hopped.  
A more flavoursome replacement for lagers. 100% local malt and hops.  
5% abv

IPA

Our take on India Pale Ale, local and Belgian malts, local and German hops, Belgian yeast. A complex, intensely flavoured IPA without being too bitter.  
6% ABV

STOUT

Smooth mouth feel from creamy oats with added chocolate and coffee malts.  
6% ABV

DUBBEL

Belgian style brown ale, inspired by Trappist and Abbey beers.  
A rich brown ale with aromas of dark fruits, a rich malty caramel flavour and medium body with low bitterness.  
7% ABV

TRIPPEL

Belgian style golden ale, inspired by Trappist and Abbey beers.  
Deceptively light on the palate with honey overtones, finishing with a slight alcohol burn.  
9% ABV

SPECIAL

Our special brews are where we let our creativity run wild.  
Available while the keg still has something in it.  
Probably contains some alcohol.

Naturally fermented, unfiltered and unpasteurised