

Hazeldean Brewing Co
Taproom
MENU

Drinks, Food

Snacks & Treats



Please place your order at
the respective food or drinks
counters

HAZELDEAN BREWING CO.

(CRAFT BEER AND CIDER ON TAP)

350ml - R40

Vienna Lager

Premium Pilsner

Milkyway Milk Stout

Heifer Weiss

Lemon Radler Shandy

500ml - R52

(4% Amber Lager)

(5% German Pils)

(4.5% Sweet Stout)

(4.5% Weissbier)

(2.5% Shandy)

350ml - R44

Ayrshire Pale Ale

Sandra's Saison

500ml - R58

**(5.5% American
Pale Ale)**

**(6.5 % Belgian
Farmhouse Ale)**

350ml - R52

Iron Coast IPA

500ml - R68

**(6.5% West Coast
India Pale Ale)**

350ml - R44

500ml - R58

Grapefruit Gin & Tonic (5% Grapefruit
Infused)

350ml - R42

500ml - R55

Stone Fruit Cider (5%, Peach &
Plum)

Nix Mix (5%, Cider, G&T
and Pilsner)

**Ask the barman for speciality
seasonal beers not listed**

GIN & TONIC

Malfy Gin: Original or Blood Orange

Tonic: Original

Single - R57; Double - R92; (25ml Gin only R36)

Blind Tiger Gin + tonic

Single - R50; Double - R78 (25ml Gin only R29)

On Tap: Hazeldean Grapefruit Gin & Tonic:

500ml - R55; 350ml R42

COCKTAILS

Old Fashioned

(Bourbon, Sugar Syrup & Bitters; Served with an Orange Twist) - **R68**

Negroni

(Gin, Red Vermouth & Campari; Served with an Orange Twist) - **R78**

Boulevardier

(Bourbon, Red Vermouth & Campari; Served with an Orange Twist) - **R78**

Bicicletta

(Campari, Dry White Wine & Soda; Served with an Orange Slice) - **R78**

Dark & Stormy

(Dark Rum, Ginger Ale & Crushed Lime) - **R74**

Classic Caipirinha

(Cachaca, Limes & Sugar Syrup) - **R78**

Screwdriver

(Vodka & Orange Juice) - **R69**

Mimosa

(Sparkling Wine & Orange Juice) - **R69**

WINE

	Glass (180ml)	Bottle
Alto Rouge Blend	R71	R266
Barista Pinotage	R61	R229
Rustenberg Sauvignon Blanc	R61	R229
Kleins Zalze Chenin Blanc	R51	R191

SPIRITS

Whisky 25ml

Johnnie Walker Black Label 12 yo - **R44**

Jameson Triple Distilled - **R37**

Laphroaig - **R60**

Jack Daniels - **R34**

Brandy (KWV 5 yo) 25ml **R22**

Espolon Reposado Tequila 25ml **R47**

Jagermeister 25ml **R30**

Absolut Vodka 25ml **R29**

SPIRIT MIXES

Brandy & Coke (KWV 5 year)

Single - R49; Double - R70

Vodka & Red Bull

Single - R75; Double - R99

Jagermeister & Red Bull

Single - R75; Double - R99



HEALTHY SMOOTHIES

Berry (strawberries, mixed berries, banana, plain yogurt and apple juice) - R49

Mango (mango, banana, plain yogurt and apple juice) - R49



SOFT DRINKS

Hazeldean Lemonade

500ml - R45

350ml - R32

Still Water (500ml) - R17

Sparkling water (500ml) - R19

Appletiser/ Grapetiser (330ml) - R40

Ice Tea (BOS) (300ml) - R33

Rhodes Fruit Juice (200ml) - R19

Coke/ Coke Zero/ Sprite /Sprite Zero/
Crème Soda/ Dry Lemon (300ml) - R27

Tonic Water/ Soda Water/ Ginger
Ale (200ml) - R22

Energade (500ml) - R28

Red Bull (250ml) - R42

Flavoured Milk (chocolate, strawberry,
cream soda) (300ml) - R38

COFFEE AND TEA



Espresso Single R26; Double R31

Cappuccino Short R37; Tall R42

Flat White R42

Americano Short R31; Tall R35

Mochaccino Short R42; Tall R46

Cafe Latte R42

Red Cappuccino Short R40; Tall R44

Chai Latte Short R37; Tall R42

Dirty Chai Latte (Chai latte with espresso)

Short R44; Tall R48

Hot Chocolate Short R37; Tall R42

Tea Rooibos or five roses - R20

Honey R4

Almond/Macadamia/ Oat Milk: add R7

Decaf: add R5

Cold Coffees Ice Latte - R42

CRAFT & CRUST

(BEER-INSPIRED WOOD FIRED PIZZA)

Our crispy homemade bases are hand stretched and topped with artisanal quality napoletana sauce, mozzarella cheese, origanum and olive oil. This creates our Neapolitan Pizza, upon which the rest of our Pizza menu is based.

- **Neapolitan** (Margherita)

R102 / Small R75

Suggested Beer Pairing: Vienna Lager / Pale Pilsner. *(Soft malt sweetness, crisp bitterness, clean finish).*

- **Pale Ale Pepperoni** (Tomato, mozzarella, pepperoni)

R145 / Small R75

Suggested Beer Pairing: Ayrshire Pale Ale / Italian Pilsner. *(Bright hops, gentle malt backbone, classic balance).*

- **Saison Garden** (Vegetarian)
Mozzarella, seasonal peppers, onions, mushrooms, carrots, baby marrow, spinach)

R 128 / Small R75

Suggested Beer Pairing: Sandra's Saison / Weiss Beer. *(Dry, aromatic yeast character with subtle spice).*

- **Porter Mushroom** (Regina - Ham & Roasted mushrooms, mozzarella)

R134 / Small R75

Suggested Beer Pairing: Imperial Stout (Cuban, Last Tsar) / Milkyway Milk Stout. (*Deep roast, earthy notes, lingering savoury richness*).

- **Amber Tap Avo** (Smashed Avo, *Sliced Avocado available in season*, bacon, caramelised onion, feta, mozzarella).

R 145 / Small R75

Suggested Beer Pairing: Vienna Larger (Amber Ale). (*Toasty malt, rounded sweetness, smooth mouthfeel*).

- **Hazy Heat** (Salami, chilli honey drizzle, mozzarella)

R 145 / Small R 75

Suggested Beer Pairing: Iron Coast IPA. (*Juicy hop aroma, soft bitterness, lingering warmth*)

- **Blonde Hawaiian** (Ham, pineapple, mozzarella)

R 134 / Small R75

Suggested Beer Pairing: Ayrshire Pale Ale / Italian Pilsner. (*Light-bodied, gently fruity, refreshing finish*).

- **Barrel Smoked Chicken** (BBQ Chicken, peppers and onion)

R 145 / Small R75

Suggested Beer Pairing: Ayrshire Pale Ale.
(Balanced malt, subtle hop lift, easy drinking).

- **Brewhouse Beast - Meat Lovers**
Loaded with Ham, Bacon and salami

R 160 / Small R75

Suggested Beer Pairing: Ayrshire Pale Ale.
(Clean bitterness to cut richness, smooth malt base).

- **Brewmasters Special** (Spicy Beef mince, onions and peppers)

R 160 / Small R75

Suggested Beer Pairing: Iron Coast IPA / Current seasonal Beer. *(Hop-driven intensity with a touch of sweetness).*

BREAKFAST PIZZA

(FOR ONE)

Tomato, mozzarella, Beef sausage, bacon and egg - **R 78**

Tomato, mozzarella, smashed Avo, bacon and Feta - **R 78**

EXTRA PIZZA TOPPINGS

Gluten free base - R30

Vegan cheese - R30

Jalapenos, Olives, Spinach, Peppers, Onion,
Gherkin, Mushrooms, Pineapple, Garlic - R15

Bacon; Ham; Salami; Chicken - R20

Mozzarella; Cheddar; Feta; Avo - R25

FOCACCIA

Garlic and herb - R78 (Boat R60)

(dairy free)

Mozzarella, Garlic and Herb

- R93 / Small R75



SWEET TREATS AND SNACKS

(Order at the Drinks Bar)

Droëwors (150g) - R95

Stroopwafel - R39

Muffin - R20

ICE CREAM

(Order at the Drinks Bar)

Heavenly Cloud Homemade Ice Cream - R47

(All gluten free except Milkstout which contains a small amount of gluten from the beer, Stroopwafel, and Cookies & Cream which contains Oreos)

Milkstout

Chocolate

Cookies & Cream

Summer Mango

Stroopwafel

Caramel

Strawberries and Cream

Ginger

Coffee (Gegronde decaf)

Vanilla

TAKEAWAYS

(CORE RANGE)

340ml Cans (Mix and Match)

Options (Vienna Lager, Premium Pale Pilsner, Milkyway Milk Stout, Ayrshire Pale Ale)

1 Beer - **R38** | 6 Pack - **R204** | 12 Pack - **R360**

TAKEAWAYS

(Barrel Aged Speciality Beers)

The Cuban

Imperial Stout (*Wild, Rich, Robust*) - **R210**

The Last Tsar

Imperial Stout (*Roasty, Robust, Rich*) - **R170**

Apricot Sour

Lambic Style (*Sour, Apricot Preserve, Sherbet*) - **R86**

Faro Fusion

Gueuze Style (*Sour, Wild, Funky, Fruity*) - **R69**

Kriek

Cherry Lambic Style (*Sour, Funky, Cherry*) - **R95**

FUN BEER FACTS

Beer is made from just four core ingredients: water, malted grain, hops, and yeast.

Hops act as a natural preservative, which is why hop-forward beers travelled well historically.

Dark beer isn't stronger by default. Colour comes from malt roast, not alcohol.

Fresh beer tastes best. Most hop-forward styles are brewed to be enjoyed young.

Foam matters. A proper head releases aroma and protects flavour.

Beer pairs like wine. Light beers refresh, malty beers comfort, hoppy beers cut spice.

Yeast creates alcohol and flavour. The same wort with different yeast can taste completely different.

Craft beer is about choice, not strength. Session beers can be just as complex as strong ones.

Beer was safer to drink than water in many parts of history, because boiling during brewing killed harmful bacteria.

TRADING HOURS

Taproom and Trails Ticket Office (Drinks Only):

7 Days a Week (6:00 - 18:00)

Restaurant Times:

Thursday: (11:00 - 20:00)

Friday: (11:00 - 20:00)

Saturday: (8:00 - 20:00)

Sunday (8:00 - 18:00)

Thank you for visiting us. See you soon!

**We cater for your parties and functions.
Please book in advance for large groups.**

www.hazeldeanbrewing.co.za

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071 379 0963 (trading hours)

079 875 4319 (other times)

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Please note that we amend our menu on a regular basis

Last changed 12 February 2026