



MENU

SWAGGA BREWERIES

42 BOSBOK ROAD, Highbury, MEYERTON

010 109 0388

BOOKINGS@SWAGGABREWERY.CO.ZA

WEDNESDAY - SATURDAY: 11:00 - 21:00

SUNDAY: 11:00 - 18:00

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WELCOME TO SWAGGA BREWERIES

— WHERE FLAVOUR MEETS FLAIR

At Swagga Breweries, we don't just serve meals and drinks — we craft experiences.

Since 2013, our passion for bold flavour, top-tier ingredients, and good vibes has poured into every pint, plate, and pour that leaves our kitchen and brewery.

Our state-of-the-art brewpub in Meyerton is home to award-winning craft beers, zesty gins, refreshing hard seltzers, and mouthwatering artisanal pub food — all made with swagger and served with heart.

Every dish on our menu is prepared using only the freshest, highest-quality ingredients: real butter, real cream, premium cuts of meat and seafood, freshly chopped herbs, and locally sourced honey. Whether you're tucking into a hearty burger, sipping a smooth craft gin, or sharing a cold one with mates, you'll taste the love and craftsmanship in every bite and sip.

So sit back, relax, and let us take care of the flavour while you soak in the Swagga atmosphere. From our family to yours — welcome to a place where every meal is memorable, every brew is bold, and every visit feels like coming home.

LET'S EAT. LET'S DRINK. LET'S SWAGGA.

Swagga Breweries is not a gluten- or allergen-free environment. Despite efforts to avoid cross-contact, trace allergens may be present. Our kitchen uses nuts, gluten, shellfish, dairy, eggs, and more. Plant-based meals are cooked separately but prepared in the same kitchen as animal products. Images are for illustration only. Prices include VAT (ZAR). Service charges not included. Menu subject to availability. E&OE.





BREAKFAST

SERVED ALL DAY

FREE RANGE EGGS

- FARMHOUSE** R110
2 CHEESE GRILLERS, 2 EGGS, BACON, FRIED TOMATO & 2 SLICES OF TOAST
- BREAKFAST ROLL** R60
BACON, EGG & CHEESE
- AVO ON TOAST** v R70
ADD BACON R15
ADD EGG R10
- YELLOW COURSE MIELIE PAP** v R45
SERVED WITH BUTTER
- FRENCH TOAST** v R60
2 X SLICES WITH HONEY
ADD BACON R15
ADD CHEESE R15
- OMELETTE** v R70
3 EGG OMELETTE WITH CHEESE & TOMATO
ADD MUSHROOM R10
ADD BACON R15



LIGHT MEALS

SERVED WITH CHIPS OR SALAD



PREGO ROLL (MILD/HOT)
CHICKEN R100
BEEF R110
SERVED ON A PORTUGUESE ROLL WITH TOMATO & LETTUCE



PULLED PORK ROLL R110
SMOKED PULLED PORK WITH BBQ SAUCE & COLESLAW SERVED ON A FRESHLY BAKED ROLL



PULLED PORK OR BRISKET TACOS R125
CRISPY TACOS FILLED WITH SMOKED BRISKET OR PULLED PORK, TOMATO, LETTUCE & CHEESE SERVED WITH SALSA, JALAPEÑOS, GUACAMOLE & BBQ SAUCE.



PULLED BRISKET ROLL R120
OUR FAMOUS INHOUSE SMOKED BRISKET SERVED ON A FRESHLY BAKED BUN TOPPED WITH COLESLAW.



BEEF FILLET OPEN SANDWICH R160
SERVED ON A TOASTED MIELIE BEER BREAD ON A BED OF ROCKET SMOTHERED IN GARLIC SAUCE.



BEEF FILLET STEAK ROLL R160
100G BEEF FILLET ON A BRIOCHE BUN TOPPED WITH CHEESE AND CREAMY GARLIC SAUCE.



TOASTED SANDWICHES

SERVED WITH CHIPS OR SALAD

- CHEESE & TOMATO** R55
- CHICKEN & MAYO** R65
- BACON, EGG & CHEESE** R65
- SWAGGA TOASTIE (BACON, AVO, FETA & CHEDDAR)** R80

BASKETS



SNACK BASKET (FULL) R200
INCLUDES 4 BEEF SAMOOSAS, 4 CHICKEN SAMOOSAS, 4 CHICKEN OR BEEF SPRING ROLLS, CRISPY CHICKEN STRIPS, JUICY RIBS, COCKTAIL CHEESE GRILLERS, GOLDEN FRIED HALLOUMI, AND A GENEROUS SERVING OF CHIPS. SERVED WITH SWEET CHILLI AND HONEY MUSTARD DIPPING SAUCES.

SNACK BASKET (HALF) R125
ALL THE FLAVOUR, HALF THE SIZE! INCLUDES 2 OF EACH: BEEF AND CHICKEN SAMOOSAS, SPRING ROLLS, CHICKEN STRIPS, RIBS, COCKTAIL CHEESE GRILLERS, FRIED HALLOUMI, AND CHIPS. SERVED WITH SWEET CHILLI & HONEY MUSTARD SAUCE.

VEGETARIAN BASKET (FULL) R170
INCLUDES 6 CHEESE & CORN BITES, 6 VEGETABLE SPRING ROLLS, 6 GOLDEN-FRIED HALLOUMI PIECES, 6 JALAPEÑO RISSOLES, AND A SERVING OF CHIPS. SERVED WITH SWEET CHILLI & HONEY MUSTARD SAUCE.

VEGETARIAN BASKET (HALF) R120
3 CHEESE & CORN BITES, 3 VEGGIE SPRING ROLLS, 3 HALLOUMI PIECES, 3 JALAPEÑO RISSOLES, AND CHIPS. SERVED WITH SWEET CHILLI & HONEY MUSTARD SAUCE.

SAUCES

- CHEESE** R25
CHEDDAR, BEERCHAMEL AND A SPLASH OF SHERRY.
- MUSHROOM** R25
PAN-FRIED MUSHROOMS IN SHERRY, BUTTER, HERBS & BEERCHAMEL.
- PEPPER** R25
PEPPER FLAMED IN SHERRY & BEERCHAMEL
- PEANUT BUTTER** R25
PEANUT BUTTER, SWEET CHILLI WITH A HINT OF PERI-PÉRI & GARLIC
- GARLIC** R25
FRESH GARLIC AND PARSLEY SAUTÉED IN BUTTER WITH BEERCHAMEL AND CREAM.
- BLUE CHEESE** R25
BEERCHAMEL INFUSED WITH BLUE CHEESE AND A SPLASH OF VODKA.



FULLY LOADED



LOADED FRIES v
FULL PORTION CRISPY CHIPS R50
YOUR CHOICE OF SAUCE R25
ADD BACON R15
ADD JALAPENO R15
ADD CHEESE R20
ADD BRISKET / PULLED PORK R25





REAL BUTTER



PASTA

SERVED WITH SIDES OF CHILLI, PARMESAN & GARLIC

STARTERS

SIDES / SMALL MAINS



HOMEMADE BEER INFUSED MIELIE BREAD R25
2 X SLICES SERVED WITH BUTTER V



HALLOUMI V R75
FRIED HALLOUMI SERVED WITH ROCKET, SWEET CHILLI SAUCE AND A SLICE OF LEMON



SWAGGA BOMBS V R70
COARSELY GROUND YELLOW MAIZE MEAL PAP BALLS FILLED WITH CHEDDAR CHEESE SERVED WITH A BASIL & TOMATO REDUCTION.
ADD JALAPENO R10
ADD BACON R10



CHICKEN LIVER PATE R85
CHICKEN LIVERS FLAMBED IN BRANDY ENRICHED WITH CREAM & A HINT OF PERI-PERI SERVED WITH BEER INFUSED MIELIE BREAD



MARROW BONES R70
2 X MARROW BONES ROASTED TO PERFECTION SERVED WITH 2 X SLICES OF BEER INFUSED MIELIE BREAD



SPAGHETTI BOLOGNAISE R115
100% BEEF MINCE COOKED IN COUNTRY ALE BEER, TOMATO PUREE.



MUSHROOM ALFREDO V R100
SPAGHETTI WITH CREAMY MUSHROOM SAUCE
ADD CHICKEN R15
ADD BACON R15

REAL CREAM

FRESH HERBS



TOMATO & BASIL V R100
SPAGHETTI SMOTHERED IN TOMATO NAPOLETANA SAUCE TOPPED WITH BASIL



GARLIC PASTA V R100
SPAGHETTI SMOTHERED IN A FRESHLY CHOPPED GARLIC SAUCE



MAIN MEALS

100% PURE



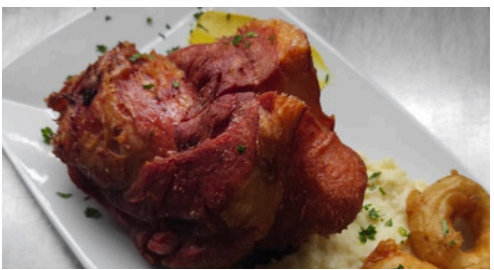
STEAK, EGG & CHIPS R150
250G RUMP TOPPED WITH A FREE RANGE EGG & SERVED WITH CRISPY CHIPS.



PORK LOIN CHOP R145
MARINATED IN SWAGGA COUNTRY ALE BEER, MUSTARD & HONEY GRILLED TO PERFECTION. SERVED WITH CREAMY MASH AND BUTTERY CABBAGE.



500G T-BONE R190
PAN-SEARED & BUTTER-BASTED IN SWAGGA COUNTRY ALE WITH GARLIC, ROSEMARY & THYME. SERVED WITH ONION RINGS & YOUR CHOICE OF STARCH OR SALAD.



EISBEIN R185
SLOW-COOKED IN SWAGGA CHERRY & COUNTRY ALE WITH MUSTARD & HERBS, THEN FRIED TO CRISPY PERFECTION. SERVED WITH MASH & ONION RINGS OR GO BONELESS WITH OUR SWAGGA SAUCE.



CHICKEN SCHNITZEL R150
DEEP FRIED PANKO CRUMBED CHICKEN FILLET SERVED WITH MASH OR CHIPS & ONION RINGS.



FISH & CHIPS R130
DEEP FRIED COUNTRY ALE BEER BATTERED FISH SERVED WITH CHIPS OR SALAD & TAR TAR SAUCE.

LOCALLY SOURCED

SALADS



- FULL GREEK WITH CHICKEN R110
- FULL GREEK SALAD R85
- SIDE GREEK SALAD R35



BURGERS

SERVED WITH CHIPS OR SALAD

SAUCES

- CHEESE** R25
CHEDDAR, BEERCHAMEL AND A SPLASH OF SHERRY.
- MUSHROOM** R25
PAN-FRIED MUSHROOMS IN SHERRY, BUTTER, HERBS & BEERCHAMEL.
- PEPPER** R25
PEPPER FLAMED IN SHERRY & BEERCHAMEL
- PEANUT BUTTER** R25
PEANUT BUTTER, SWEET CHILLI WITH A HINT OF PERI-PERI & GARLIC
- GARLIC** R25
FRESH GARLIC AND PARSLEY SAUTÉED IN BUTTER WITH BEERCHAMEL AND CREAM. 
- BLUE CHEESE** R25
BEERCHAMEL INFUSED WITH BLUE CHEESE AND A SPLASH OF VODKA.

100% PURE BEEF



DOUBLE SMASH R125
2 X 100G PURE BEEF SMASHED PATTIES WITH CHEESE SERVED ON A BRIOCHE BUN



CHEESE & BACON R130
1 X 200G PURE BEEF SMASHED PATTY WITH HONEY GLAZED BACON ON A BRIOCHE BUN LETTUCE, GHERKIN, TOMATO



SAUCY BURGER R140
1 X 200G PURE BEEF PATTY WITH CHEESE, LETTUCE, TOMATO, GHERKINS. CHOOSE YOUR SAUCE.



SWAGGA BURGER R130
100G PURE BEEF PATTY, TOMATO, LETTUCE, CHEESE CHOOSE PULLED PORK OR BRISKET

FRESHLY MADE



SIDES / EXTRAS

- YELLOW PAP R30
- CHIPS (FULL) R50
- CHIPS (HALF) R25
- ONION RINGS R35
- MASH R35
- BEER BREAD SLICE X1 R15
- SIDE SALAD R35
- BACON R15
- JALAPENO R15
- CHEESE R20
- AVO R10
- FETA R10
- EGG R10
- 100G BEEF PATTY R50
- BRISKET R50
- PULLED PORK R40
- MARROW BONE R30
- GRILLED CHICKEN FILLET R30
- SAUCES R25



SWAGGA BURGER 2.0 R165
2 X 100G SMASHED BEEF PATTIES, 2 SLICES OF CHEESE. SMOTHERED IN CHEESE SAUCE TOPPED WITH BRISKET.



CHICKEN BURGER R100
GRILLED CHICKEN FILLET SERVED ON A BRIOCHE BUN



CHEESE BURGER R100
100G PURE BEEF PATTY WITH LETTUCE, TOMATO & CHEESE ON A BRIOCHE BUN

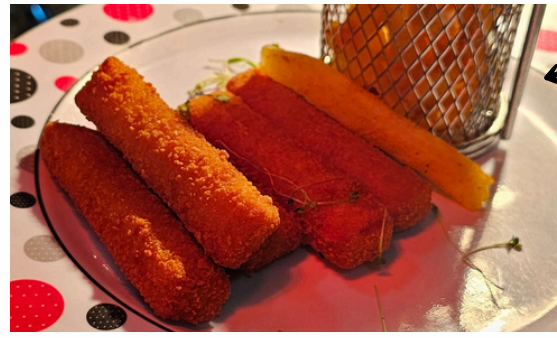
BRIOCHE BUNS

We use only the finest, premium-quality beef for our burgers. Cooked to your preference, from bleu to well-done, we recommend medium for the perfect balance of flavour and juiciness.



KIDS MENU

100% KID APPROVED



- CHICKEN NUGGETS & CHIPS R50
- FISH FINGERS & CHIPS R50
- SPAGHETTI BOLOGNAISE R60
- TOASTED CHEESE & CHIPS R45
- VIENNA & CHIPS R50
- RIBS & CHIPS (4 PIECE) R60

DESSERTS

THE HOME OF THE BURNT BASQUE CHEESECAKE

MADE WITH REAL CREAM CHEESE



BURNT BASQUE CHEESECAKE R75
 CREAMY BAKED GOODNESS WITH A HINT OF FRESH LEMON, DRIZZLED IN A WARM HONEY, LEMON & BUTTER SAUCE



BURNT BASQUE BAR-ONE CHEESECAKE R80
 RICH, CHOCOLATEY PERFECTION DRIZZLED IN DECADENT BAR-ONE GANACHE.



BURNT BASQUE NUTELLA CHEESECAKE R85
 BURNT BASQUE NUTELLA CHEESECAKE SERVED WITH A NUTELLA GANACHE.



BURNT BASQUE PEANUT BUTTER CHEESECAKE R80
 DRIZZLED WITH HONEY AND SERVED WITH OUR HOMEMADE PEANUT BRITTLE.



MILKSHAKES



	SMALL	LARGE
BANANA	R30	R45
BUBBLEGUM	R30	R45
CHOCOLATE	R30	R45
COFFEE	R30	R45
LIME	R30	R45
STRAWBERRY	R30	R45
VANILLA	R30	R45



ICE CREAM & CHOCOLATE SAUCE R55
 A DELICIOUS TWIST TO AN OLD FAVOURITE.

ASK YOUR WAITER ABOUT OUR CAKE OF THE DAY



WE ARE NOT FAST FOOD. ENJOY THE ATMOSPHERE, HAVE ANOTHER BEER AND KNOW YOUR FOOD IS BEING PREPARED WITH LOTS OF SWAGGA LOVE.

AWARD WINNING BEER



DRINKS MENU



SWAGGA CRAFT BEERS

	DRAUGHT FULL	DRAUGHT HALF
SWAGGA AFRICAN PORTER	R46	R31
SWAGGA CALIFORNIA BLONDE	R46	R31
SWAGGA CHERRY BLONDE	R48	R32
SWAGGA COUNTRY ALE	R46	R31
SWAGGA ENGLISH IPA	R48	R32
SWAGGA IRISH RED	R46	R31
SWAGGA KRISTELL WEISS	R46	R31

SWAGGA CRAFT GIN

	PER TOT
SWAGGA BLUEBERRY GIN	R30
SWAGGA BLOOD ORANGE GIN	R30
SWAGGA CINNAMON GIN	R30
SWAGGA CITRUS GIN	R30
SWAGGA POMEGRANATE GIN	R30
SWAGGA STRAWBERRY GIN	R30

TASTINGS

SWAGGA CRAFT BEER TASTING	R120
SWAGGA CRAFT GIN TASTING	R140

SPIRITS

	PER TOT
KLIPDRIFT	R30
RICHELIEU	R30
CAPTAIN MORGAN	R30
BELLS	R30
JACK DANIELS	R40
JAMESON	R45
COUNT PUSHKIN VODKA	R30

SWAGGA SIX PACKS

	PER SIX PACK
SWAGGA AFRICAN PORTER	R170
SWAGGA CALIFORNIA BLONDE	R170
SWAGGA CHERRY BLONDE (CANS)	R180
SWAGGA COUNTRY ALE	R170
SWAGGA ENGLISH IPA	R180
SWAGGA IRISH RED	R170
SWAGGA KRISTELL WEISS	R170



DRINKS MENU



WINES

DIEMERSFONTEIN

DIEMERSFONTEIN WINES

	PER	
	GLASS	BOTTLE
SAUVIGNON BLANC	R50	R180
CHENIN BLANC	R60	R200
ROSÉ	R55	R190
PRODIGY PINOTAGE	R55	R190
PINOTAGE ICON	R75	R280
CABERNET SAUVIGNON	R80	R300
VAN LOVEREN PAPILLON MIMOSA	R50	R200
VAN LOVEREN PAPILLON BRUT	R50	R200



COCKTAILS

SWAGGA LONG ISLAND ICED TEA	R110
SWAGGA LEBOWSKI (WHITE RUSSIAN)	R85
IRISH COFFEE	R60



DOM PEDRO

	SINGLE
AMARULA	R60
KAHLUA	R60
WHISKEY	R60
PEPPERMINT	R60
SHANKY'S WHIP	R65



MILKSHAKES

	SMALL	LARGE
BANANA	R30	R45
BUBBLEGUM	R30	R45
CHOCOLATE	R30	R45
COFFEE	R30	R45
LIME	R30	R45
STRAWBERRY	R30	R45
SALTED CARAMEL	R30	R45
PEANUT BUTTER	R30	R45



HOT DRINKS

FILTER COFFEE	R25
CAPPUCCINO	R30
ROOIBOS	R25
TEA	R25



SHOOTERS

PER TOT

JÄGERMEISTER ORIGINAL	R35
JÄGERMEISTER ORANGE	R35
JOSE CUERVO TEQUILA GOLD	R35
CACTUS JACK	R35
OYSTER SHOT	R40
MELKTERTJIES	R35
SUITCASE	R50
PO10C	R35
EL JIMADOR TEQUILA	R45
SHANKY'S WHIP	R40
KLEINER KEILER	R40
ESPOLÓN REPOSADO	R55
DON JULIO REPOSADO	R90



SLAMMERS

JAGERBOMB	R55
SWAGGA HAND GRENADE	R100
SWAGGA CAR BOMB	R50
MISS PIGGY	R45



COLD DRINKS

COCA-COLA	R23
COCA-COLA ZERO	R23
CREME SODA	R23
FANTA ORANGE	R23
SPRITE ZERO	R23
SPRITE	R23
RED BULL	R35
FRUIT JUICE (TROPICAL/ORANGE)	R30
SPARLETTA	R23
SODA WATER	R25
SPARKLING WATER	R25
STILL WATER	R22
SWAGGA TONIC WATER	R20
TONIC WATER (SUGAR FREE)	R25
PINK TONIC WATER	R25
DRY LEMON	R25
APPLETISER	R30



CORDIALS

PER TOT

COLA TONIC	R15
LIME	R15
PASSION FRUIT	R15

AFRICAN PORTER



This porter appears black when poured into a glass but is a dark rich mahogany colour when held up to the light. Brewed to be a drinkable dark beer full of roasted malt flavours. It also has a smoothness on the palate.

FLAVOUR

Roasted aromas dominate, smoky burnt toast with coffee and dark cocoa notes with hints of toffee.

KEY FACTS

- Alcohol: 4.5% ABV • Bitterness: 22 IBU (moderate) • Hop Aroma: Low
- OG & FG: 10.3 °P & 1.8 °P • Colour: 180 °EBC (dark with a deep red hue)



CALIFORNIA BLONDE



Brewed in the true style of the Californian blonde beers, this is a lightly flavoured beer. It is a very easy drinking beer. It is a hybrid ale (an ale that drinks like a lager) with neither the malt nor the hops dominating the flavour.

FLAVOUR

Easy drinking with some maltiness, some bitterness and some ester fruitiness.

KEY FACTS

- Alcohol: 4.8% ABV • Bitterness: 18 IBU (low) • Hop Aroma: None
- OG & FG: 10.3 °P & 2.0 °P • Colour: 11 EB



COUNTRY ALE



A quaffable pale ale with low maltiness and a pleasant hop aroma. This is a beer drinkers' beer, crisp and refreshing with dryness from burtonised water (very hard brewing water) and some astringency from the hop polyphenols

FLAVOUR

Mid strength beer with a good bitterness and East Kent Goldings as a classic English ale aroma hop.

KEY FACTS

- Alcohol: 3.8% ABV • Bitterness: 26 IBU (moderate) • Hop Aroma: Prominent – English Hops
- OG & FG: 10.0 °P & 2.8 °P • Colour: 15 EBC • Maltiness: Low



CHERRY BLONDE



This beer has been brewed as a blond ale to which a twist of chey has been added, making it a slightly sweet-flavoured beer. This refreshing mid-strength beer hints at the sweetness and yet has a remarkably adult tartness/tanginess to it.

FLAVOUR

As easy to drink as the Swagga California Blonde, it has a piquant sherbet-like acidity blanced with a subtle sweetness and a cherry-pop estery flavour. The bitterness of his beer is very low.

KEY FACTS

- Alcohol: 3.8% ABV • Bitterness: 15 IBU (very low) • Hop Aroma: None
- OG & FG: 9.5 °P & 2.2 °P • Colour: 9 EBC



ENGLISH IPA



This popular English IPA has the highest alcohol level of all the Swagga brands. The 5.8% alcohol is balanced by a higher hop bitterness and rounded off with a fruity red apple ester. This classic is less assertive (in your face) than an American IPA.

FLAVOUR

Medium maltiness and rich with fruity esters.

KEY FACTS

- Alcohol: 5.8% ABV • Bitterness: 43 IBU (assertive but balanced by the malt & fruity esters)
- Hop Aroma: Moderate – English Hops • OG & FG: 13.7 °P & 3.0 °P • Colour: 14 EBC

IRISH RED



The dominant flavours are provided by the speciality malts giving the colour, the biscuity roasted grain flavours and the deep red malty hues when the beer is held up to the light. The hops provide medium bitterness to balance the maltiness, but the focus is mainly on the malt so the hop aroma is very low.

FLAVOUR

Medium maltiness and roasted malt.

KEY FACTS

- Alcohol: 4.5% ABV • Bitterness: 24 IBU (noticeable) • Hop Aroma: Low
- OG & FG: 11 °P & 2.5 °P • Colour: 30 EBC

KRISTALL WEISS



Weiss beer is a Bavarian specialty. It has an emphasis on the characteristic flavours, produced by the yeast during fermentation. Normally this type of beer is served as a cloudy hefeweiss, this beer is filtered to produce a crystal-clear version of the summer Bavarian favourite.

FLAVOUR

Characteristic clove and banana fruity esters overlay a bready wheat beer.

KEY FACTS

- Alcohol: 4.8% ABV • Bitterness: 14 IBU (very low) • Hop Aroma: None
- OG & FG: 12 °P & 3 °P • Colour: 10 EBC

SWAGGA SORGHUM ALE



A limited release experimental brew made with local red sorghum. This is a craft brewer's take on an ancient African grain. Sorghum is gluten-free and full of natural antioxidant polyphenols. This brew was made without hops (as hops traditionally don't grow in Africa) and with a modern mashing process and kieselguhr filtration to produce an interesting take on sorghum beer. An ale yeast results in fruity flavours from fermentation.

FLAVOUR

Easy drinking with some astringency and loads of fruity esters.

KEY FACTS

- Alcohol: 4.8% ABV • Bitterness: 0 (No Bitterness) • Hop Aroma: None
- OG & FG: 10.3 °P & 1.5 °P • Colour: 4 EBC (Very Pale)