



# SWAGGA FOOD MENU



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## LIGHT MEALS

*Served With Chips Or Salad*

### Chicken Prego Roll (Hot/Not) — R120

Chicken Prego done the traditional way. Marinated in white wine, beer, garlic, bay leaves served on a Portuguese roll with fried onions served with a side of chips.

### Beef Prego Roll (Hot/Not) — R140

Beef Prego done the traditional way. Marinated in white wine, beer, garlic, bay leaves served on a Portuguese roll with fried onions served with a side of chips.

### Pulled Pork Roll — R130

Smoked pulled pork with BBQ sauce & coleslaw served on a freshly baked roll.

### Pulled Brisket Roll — R140

Our famous in-house smoked brisket served on a freshly baked bun topped with coleslaw.

### Pulled Pork or Brisket Tacos — R150

Crispy tacos filled with smoked brisket or pulled pork, tomato, lettuce & cheese, jalapeños & BBQ sauce.

### Beef Fillet Steak Roll — R160

100g beef fillet on a brioche bun topped with cheese and your sauce of choice.

## TOASTED SANDWICHES

*Served With Chips Or Salad*

✓ Cheese & tomato — R65

Chicken & mayo — R75

Bacon, egg & cheese — R75

Swagga Toastie (bacon, feta & cheddar) — R90

## RIBLETS

8 x Tender, flavour-packed riblets

served with chips — R150

12 x Tender, flavour-packed riblets

served with chips — R220

Add Sauce — R35

## BEEF BURGERS

*Served With Chips Or Salad*

### Single Smash — R120

1 x 100g pure beef smashed patty, served on a brioche bun.

Add Egg — R15

Add Cheese Slice — R15

Add Blue Cheese — R30

Add Sauce — R35

### Double Smash — R145

2 x 100g pure beef smashed patties with cheese, served on a brioche bun.

Add Egg — R15

Add Bacon — R30

Add Chimichurri — R35

### Rise & Shine Burger — R160

200g beef patty topped with cheese, honey glazed bacon and an egg. Served on a toasted brioche bun, served with chips or salad.

### Cheese & Bacon — R150

1 x 200g pure beef smashed patty with honey-glazed bacon on a brioche bun, lettuce, gherkin and tomato, served with chips or salad.

### Saucy Burger — R160

1 x 200g pure beef patty with cheese, lettuce, tomato and gherkins, served with your choice of sauce, served with chips or salad.

### Swagga Burger — R165

100g pure beef patty, tomato, lettuce and cheese. Choose pulled pork or brisket, served with chips or salad.

### Swagga Burger 2.0 — R190

2 x 100g smashed beef patties, 2 slices of cheese, smothered in cheese sauce and topped with brisket or pulled pork served with chips or salad and onion rings.

### The Argentinian — R200

A juicy 200g beef patty, golden pan-fried Camembert and a punchy Argentinian-style chimichurri served with chips or salad and onion rings.

### Royal le Bleu — R200

200g pure beef patty smothered in vodka-infused blue cheese sauce, topped with crispy bacon and blue cheese crumbs served with chips or salad and onion rings.

### Swagga-Saurus Rex — R250

4 x 100g smash beef patties, layered with 4 slices of cheese, your choice of brisket or pulled pork, and your sauce of choice. Served with chips or salad and onion rings.



## BREAKFAST

*Served 'till 12PM*

Bacon Roll — R60

Bacon & Cheese Roll — R70

Bacon, Egg & Cheese roll — R80

Omelette — R70 ✓

3 egg omelette with cheese & tomato

Add Mushroom — R20

Add Bacon — R30

Chorizo Omelette — R100

Three-egg omelette filled with golden fried onions, spicy chorizo, and melted cheese

Rise & Shine Burger — R160

200g Beef patty topped with cheese, honey glazed bacon and an egg. Served on a toasted brioche bun with chips.

## STARTERS

Homemade Beer-infused Mielie Bread — R40 ✓

2 x slices served with butter.

Flatbread & Chimichurri — R70 ✓

Halloumi — R95 ✓

Fried halloumi served with rocket, sweet chilli sauce and a slice of lemon.

Cheesy Garlic Roll — R70 ✓

A toasted roll filled with garlic butter and melted cheese.

Chicken Liver Paté — R95

Chicken livers flambéed in brandy, enriched with cream & a hint of peri-peri, served with beer-infused mielie bread.

Marrow Bones — R90

2 x marrow bones roasted to perfection, served with 2 x slices of beer-infused mielie bread.

## SALADS

Greek Salad — R85 ✓

Fresh lettuce, tomato, cucumber, olives and feta cheese.

Add Bacon — R30

Add Chicken — R40

Greek side salad — R35 ✓

## LOADED FRIES

Full Portion Crispy Chips — R60 ✓

Your Choice Of Sauce — R35

Add Jalepeño — R20

Add Grated Cheddar — R30

Add Bacon — R30

Add Chicken — R40

Add Pulled Pork — R40

Add Brisket — R50

## SAUCES

Cheese — R35

Cheddar, beerchamel and a splash of sherry.

Mushroom — R35

Pan-fried mushrooms in sherry, butter, herbs & beerchamel.

Pepper — R35

Pepper flamed in sherry & beerchamel.

Peanut Butter — R35

Peanut butter, sweet chilli with a hint of peri-peri & garlic.

Garlic — R35

Fresh garlic and parsley sautéed in butter with beerchamel and cream.

Blue Cheese — R35

Beerchamel infused with blue cheese and a splash of vodka.

Chimichurri — R35

Fresh parsley, garlic, chilli and secret Swagga ingredients blended with olive oil.



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## CHICKEN BURGERS

Served With Chips Or Salad

**Chicken Burger — R115**

Grilled chicken fillet with lettuce, tomato & gherkins served on a brioche bun served with chips or salad.

Add Bacon — R30

Add Sauce — R35

Add Chimichurri — R35

**Chicken & Cheese Burger — R130**

1 x grilled chicken fillet, with cheese, lettuce, tomato & gherkins, served with chips or salad.

**Chicken, Cheese & Pine Burger — R140**

1 x grilled chicken fillet, with cheese, lettuce, tomato, gherkins & pineapple, served with chips or salad.

**Chicken Saucy Burger — R150**

1 x grilled chicken fillet, with cheese, lettuce, tomato, gherkins & your choice of sauce, served with chips or salad.

## PIZZA

All Our Pizzas Are Made With Our Homemade Base & Marinara Sauce, Topped With Oh-So-Cheesy Mozzarella.

**Cheese & Garlic Focaccia — R110 V**

**Margherita** (Mozzarella & Basil) — **R130 V**

**Swagga Aloha** (Bacon & Pineapple) — **R150**

**Shroom Pig** (Mushroom & Bacon) — **R150**

**The Daily Cheese** (Feta, Mozzarella, Cheddar) — **R160 V**

**The Tangy Chick** (Chicken Mayo, Bacon, Pineapple) — **R170**

**The Peppa Chick** (Chicken, Peppadew, Feta, Rocket) — **R170**

**Peppa Pig** (Pulled Pork, Peppadews, Feta) — **R175**

**The One from Sicily** (Anchovies, Capers, Olives) — **R180**

**Smokey Joe's Brisket** (Brisket, Mushroom, Garlic & Caramelised Onion) — **R185**

**Le Bacon Bleu** (Bacon, Blue Cheese, Rocket) — **R185**

**Feisty Argentinian** (Rump, Bacon, Chimichurri, Mushroom) — **R220**

**The Swagmeister** (Pulled Pork, Brisket, Bacon, Chorizo, Onion & Chimichurri) — **R250**

## MAIN MEALS

**250g Rump Steak — R150**

250g matured rump steak served with crispy chips.

Add Egg — R15

Add Chimichurri — R35

Add Sauce — R35

Add Marrow Bone — R45

**500g T-Bone — R240**

Pan-seared & butter basted in Swagga Country Ale with garlic, rosemary & thyme. Served with chips or salad & onion rings

Add Egg — R15

Add Chimichurri — R35

Add Sauce — R35

Add Marrow Bone — R45

**Eisbein — R200**

Slow-cooked in Swagga Cherry Ale & Kristall Weiss with mustard & herbs, then fried to crispy perfection. Served with chips or salad and onion rings or go boneless with our Swagga sauce.

(Not Smoked, Not Pickled).

**Chicken Schnitzel — R180**

Deep-fried panko crumbed chicken fillet served with chips or salad & onion rings.

**Fish & Chips — R150**

Deep-fried Swagga Country Ale beer-battered fish served with chips or salad & tartar sauce.

**200g Grilled Pork Loin Chop — R160**

Served with creamy mash & buttery cabbage.

**200g Panko Crumbed Pork Loin Chop — R170**

Served with chips or salad.

## SIDES

Beer Bread Slice x1 — **R20**

Chips (Half) — **R25**

Chips (Full) — **R60**

Side Salad — **R35**

Onion Rings — **R40**

Mash — **R40**

Panko Crumbed Mac & Cheese (Half Portion) — **R50**

Cocktail Cheese Grillers x 4 — **R50**



## PASTA

Served With Sides Of Chilli, Parmesan & Garlic

**Uncle Les Spaghetti Bolognese — R140**

100% beef mince cooked in Swagga Country Ale beer and tomato purée.

Add Bacon — R30

Add Grated Cheddar — R30

**V Mushroom Alfredo — R100**

Spaghetti with creamy mushroom sauce.

Add Mushroom — R20

Add Jalapeño — R20

Add Bacon — R30

Add Grated Cheddar — R30

Add Chicken — R40

Add Pulled Pork — R40

Add Brisket — R50

**V Mac & Cheese — R100**

Creamy mac & cheese, panko crumbed and deep-fried.

Add Jalapeño — R20

Add Grated Cheddar — R30

Add Bacon — R30

Add Chicken — R40

Add Pulled Pork — R40

Add Brisket — R50

## EXTRAS

Add Jalapeño — **R20**

Add Mushroom — **R20**

Add Fried Onion — **R20**

Add Garlic — **R20**

Add Capers — **R20**

Add Olives — **R20**

Add Peppadews — **R20**

Add Pineapple — **R20**

Add Tomato — **R20**

Add Slice of Cheddar Cheese — **R15**

Add Feta — **R20**

Add Parmesan — **R20**

Add Grated Cheddar — **R30**

Add Grated Mozzarella — **R30**

Add Blue Cheese — **R30**

Add Egg — **R15**

Add Bacon — **R30**

Add Chicken — **R40**

Add Anchovies — **R40**

Add Pulled pork — **R40**

Add Chorizo — **R40**

Add Marrow bone — **R45**

Add Brisket — **R50**

Add 4x Riblets — **R60**

100g Beef patty — **R60**

## KIDS MENU

Chicken Nuggets & Chips — **R50**

Fish Fingers & Chips — **R50**

Vienna & Chips — **R50**

Toasted Cheese & Chips — **R50**

Ribs & Chips (4 Pieces) — **R60**

Spaghetti Bolognese — **R75**

## DESSERTS

Ice Cream & Bar-One Chocolate Sauce — **R70**

Bar-One Crème — **R70**

Nutella Crème — **R70**

**The Home Of The Burnt Basque Cheesecake**

**Burnt Basque Cheesecake — R90**

Creamy baked goodness with a hint of fresh lemon, drizzled in warm honey, lemon & butter sauce.

**Burnt Basque Bar-One Cheesecake — R100**

Rich, chocolatey perfection drizzled in decadent Bar-One ganache.

**Burnt Basque Salted Caramel Cheesecake — R100**

Drizzled with salted caramel sauce

**Burnt Basque Peanut Butter Cheesecake — R100**

Drizzled with honey and served with our homemade peanut brittle.

**Burnt Basque Nutella Cheesecake — R110**

Served with a Nutella ganache.



# SWAGGA DRINKS MENU



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## MILKSHAKES

Banana — Small **R30** | Large **R55**  
Bubblegum — Small **R30** | Large **R55**  
Chocolate — Small **R30** | Large **R55**  
Coffee — Small **R30** | Large **R55**  
Lime — Small **R30** | Large **R55**  
Strawberry — Small **R30** | Large **R55**  
Vanilla — Small **R30** | Large **R55**  
Salted Caramel — Small **R30** | Large **R55**  
Peanut Butter — Small **R30** | Large **R55**

## HOT DRINKS

Tea — **R25**  
Rooibos — **R25**  
Filter coffee — **R25**

## COLD DRINKS

Swagga Tonic Water — **R20**  
Still Water — **R22**  
Coca-Cola — **R23**  
Coca-Cola Zero — **R23**  
Creme Soda — **R23**  
Fanta Orange — **R23**  
Sprite Zero — **R23**  
Sprite — **R23**  
Sparletta — **R23**  
Tonic Water (Sugar Free) — **R25**  
Pink Tonic Water — **R25**  
Dry Lemon — **R25**  
Soda Water — **R25**  
Sparkling Water — **R25**  
Appletiser — **R30**  
Fruit Juice (Tropical/Orange) — **R30**  
Red Bull — **R35**

## DOM PEDRO (SINGLE)

Amarula — **R60**  
Kahlua — **R60**  
Whiskey — **R60**  
Peppermint — **R60**  
Shanky's Whip — **R70**

## WINES

*Diemersfontein*  
Sauvignon Blanc — Glass **R50** | Bottle **R180**  
Van Loveren Papillon Mimosa — Glass **R50** | Bottle **R200**  
Van Loveren Papillon Brut — Glass **R50** | Bottle **R200**  
Rosé — Glass **R55** | Bottle **R190**  
Prodigy Pinotage — Glass **R55** | Bottle **R190**  
Chenin Blanc — Glass **R60** | Bottle **R200**  
Pinotage Icon — Glass **R75** | Bottle **R280**  
Cabernet Sauvignon — Glass **R80** | Bottle **R300**

## SPIRITS (PER TOT)

Klipdrift — **R30**  
Richelieu — **R30**  
Olof Berg — **R30**  
Count Pushkin Vodka — **R30**  
Captain Morgan — **R30**  
Bells — **R30**  
Jack Daniels — **R40**  
Jameson — **R45**

## COCKTAILS

Irish Coffee — **R70**  
Swagga Lebowski (White Russian) — **R85**  
Swagga Long Island Iced Tea — **R110**

## CORDIALS (PER TOT)

Cola Tonic — **R15**  
Lime — **R15**  
Passion Fruit — **R15**



## CRAFT BEER

Swagga African Porter — Half **R31** | Full **R46**  
Swagga California Blonde — Half **R31** | Full **R46**  
Swagga Irish Red — Half **R31** | Full **R46**  
Swagga Kristall Weiss — Half **R31** | Full **R46**  
Swagga Country Ale — Half **R31** | Full **R46**  
Swagga Cherry Blonde — Half **R32** | Full **R48**  
Swagga English IPA — Half **R32** | Full **R48**  
Swagga Black Forest — Half **R32** | Full **R48**  
Swagga Sorghum — Half **R32** | Full **R48**

## TASTINGS

Swagga Craft Beer Tasting — **R120**  
Swagga Craft Gin Tasting — **R140**

## 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**

## SWAGGA SIX PACKS

Swagga African Porter — **R170**  
Swagga California Blonde — **R170**  
Swagga Irish Red — **R170**  
Swagga Kristall Weiss — **R170**  
Swagga Country Ale — **R170**  
Swagga Sorghum Ale (Cans) — **R170**  
Swagga Cherry Blonde (Cans) — **R180**  
Swagga English IPA — **R180**

## SHOOTERS (PER TOT)

Jägermeister Original — **R35**  
Melktertjies — **R35**  
Po10c — **R35**  
Oyster Shot — **R40**  
Shanky's Whip — **R40**  
Kleiner Keiler — **R40**  
Lemon Meringue — **R40**  
Top Deck — **R40**  
Suitcase — **R50**

## TEQUILA (PER TOT)

Jose Cuervo Tequila Gold — **R35**  
Cactus Jack Tequila — **R35**  
El Jimador Reposado Tequila — **R45**  
Espolòn Reposado Tequila — **R55**  
Los Locos Reposado Tequila — **R60**  
Don Julio Reposado Tequila — **R90**

## SLAMMERS

Miss Piggy — **R45**  
A slammer conceived in Carnarvon. Po10c & Fanta Orange.  
Marshmallow — **R45**  
Swagga Melkert & Strawberry Lips.  
Jägerbomb — **R55**  
Jägermeister with Red Bull.  
Swagga Cherry Bomb — **R55**  
Jägermeister with Swagga Cherry Blonde.  
Swagga Car Bomb — **R50**  
1/2 Jameson & Baileys with Swagga African Porter.  
Swagga Hand Grenade — **R100**  
Full shot Jameson & Baileys & Swagga African Porter.



# SWAGGA TASTING NOTES

## AWARD WINNING BEER



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### AFRICAN PORTER

This porter appears black when poured into a glass, but it 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)



### 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

### 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 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

### CHERRY BLONDE

This beer has been brewed as a blonde ale to which a twist of cherry 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 balanced with a subtle sweetness and a cherry-pop estery flavour. The bitterness of this 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

### 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 do not 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 IBU (no bitterness)

Hop aroma: None

OG & FG: 10.3 °P & 1.5 °P

Colour: 4 EBC (very pale)

### 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 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 EBC

### KRISTALL WEISS

Weiss beer is a Bavarian speciality. 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 breadly 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

### 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 and some astringency from the hop polyphenols.

#### Flavour

Mid-strength beer with 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

### BLACK FOREST BLEND

A rich blend of dark roasted malt and sweet cherry flavours, creating a smooth, indulgent beer inspired by classic Black Forest cake.

#### Flavour

Smooth and easy to drink, with gentle sweetness, light acidity and low bitterness.