

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, CIDER ON TAP)

350ml - R40

Vienna Lager

Premium Pilsner

Milkyway Milk Stout

Heifer Weiss

Lemon Radler Shandy

500ml - R54

(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)

250ml - R68

Tej (T'ej) Traditional
Ethiopian Honey
Wine (10% Mead)

Feeling indecisive?

(Use a phone dice app.)

- **1-2 = Premium Pilsner**
- **3-4 = Vienna Lager**
- **5 = Iron Coast IPA**
- **6 = Milkyway Stout**

HAZELDEAN BREWING CO.

(ONCE OFF RELEASE BEER ON TAP)



350ml - R60

Two Moods

(RHB/HBC Colab)

500ml - R85

**(7.5% Mango
Saison)**

350ml - R44

Wydkant Wit

Nitro Nightfall

500ml - R58

**(5.6% Belgian Wit
Beer / Wheat Ale)**

**(5.0% Oatmeal
Stout)**

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

TAKEAWAY BEERS

(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**

(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

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

WINE

Glass (180ml)

Bottle

Alto Rouge Blend

R71

R266

Barista Pinotage

R61

R229

Rustenberg Sauvignon
Blanc

R61

R229

Kleins Zalze Chenin
Blanc

R51

R191

Tej (T'ej)

Glass (250ml)

Traditional Ethiopian Honey Wine - **R 68**

COCKTAILS

Old Fashioned

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

Negroni

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

Spaghett

(Pilsner, Aperol & Lime Juice; Served with a Slice of Lime) - **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**

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

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**

Farm Fresh Glass of Milk (350ml) - R20

HEALTHY SMOOTHIES

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

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



COFFEE AND TEA (CHOOSE YOUR BEAN)

Brazil Cerrado – Smooth and full-bodied with rich chocolate and nutty notes, finished with a buttery mouthfeel.

Tanzania Kilimanjaro – Vibrant with subtle sweetness, velvety texture, and a juicy finish, showing notes of plum and cocoa nibs.

(CLASSICS)

Espresso Single R26; Double R33

Cappuccino Short R39; Tall R44

Flat White R44

Americano Short R32; Tall R36

(BARISTA FAVOURITES)

Mochaccino Short R44; Tall R48

Cafe Latte R44

Red Cappuccino Short R42; Tall R46

Chai Latte Short R39; Tall R44

Dirty Chai Latte (Chai latte with espresso)
Short R46; Tall R50

(COLD)

Ice Latte – R44

(TEA & CHOCOLATE)

Tea Rooibos or five roses – R24

Hot Chocolate Short R39; Tall R44

(EXTRAS)

Honey R4

Decaf Coffee: add R5

(ALTERNATIVE MILK)

Almond / Macadamia / Oat: add R10



CRAFT & CRUST

(BEER-INSPIRED WOOD FIRED PIZZA)

Our crispy homemade bases are hand stretched and topped with artisanal quality napolitana 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 R89

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

- **Pale Ale Pepperoni** (Mozzarella, pepperoni)

R145 / Small R89

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)

R128 / Small R89

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

- **Porter Mushroom** (Regina - Ham & Mushrooms, mozzarella)

R134 / Small R89

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 R89

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

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

R145 / Small R89

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

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

R134 / Small R89

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

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

R145 / Small R89

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 R89

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

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

R160 / Small R89

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

- **Hazeldean Blue** (Blue Cheese, Preserved Fig, bacon, mozzarella and rocket.

R 190 / Small R110

Suggested Beer Pairing: Premium Pilsner.
(Creamy malt sweetness balances the blue cheese while roasted notes complement the bacon and figs).



- **Smoky Pulled Pork** (Stout infused Pulled Pork, Mozzarella and Caramelized Onion).



R 160 / Small R89

Suggested Beer Pairing: Oatmeal Stout or Milkyway Milkstout. *(Rich roasted malt enhances the smoky pork while caramel notes complement the sweet onions).*

BREAKFAST PIZZA

(FOR ONE)

Beef sausage, bacon and egg - **R89**

Smashed Avo, bacon and Feta - **R89**

DESERT PIZZA

- **Nutella Smore**s (Base topped with Nutella spread and marshmallows topped with Nutella drizzle.



R 145

Suggested Beer Pairing: Milkyway Milk Stout. *(Creamy chocolate and roasted coffee notes complement the rich Nutella while balancing the sweetness of the toasted marshmallows.)*

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 (dairy free)

Mozzarella, Garlic and Herb

- R93 / Small R89

CRUSTLESS QUICHES

- Ham and Cheese
- Spinach, Bacon and Feta
- Vegetarian, Mixed Roast Veggies and cheese

- R 75



PLATTERS AND BOARDS

The Cured & Crafted Board - R120

Cured meats and cheeses – salami, ham, brie, cheddar and gouda – served with olives, pickles and crackers.

Suggested Beer Pairing: Premium Pilsner (*Crisp, clean and refreshing. Cuts through the fat and resets palate after each bite*).

Trio German Sausages – R150

Bockwurst, Thüringer Bratwurst and Weisswurst with Sauerkraut, Gherkin and pretzels.



Suggested Beer Pairing: Heffer Weiss (*Refreshing wheat character, subtle clove and banana notes complement the traditional German sausages while cleansing the palate between bites.*)

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, and Cookies & Cream which contains Oreos)

Milkstout

Chocolate

Cookies & Cream

Caramel

Strawberries & Cream

Ginger

Coffee (Gegronde decaf)

Vanilla

TRADING HOURS

Thursday: (11:00 - 20:00)

Friday: (11:00 - 20:00)

Saturday: (8:00 - 20:00)

Sunday (8:00 - 18:00)

Public Holidays (Mon – Wed): (8:00 - 18:00)

Public Holidays (Thu - Fri): (8:00 - 20:00)

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)

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Please note that we amend our menu on a regular basis

Last changed 17 July 2026