

THE FRANSCHHOEK™ BEER Co.

BEER TASTING: Try something new or try them all!
SHANDY: La Saison with Nic's home made lemonade

120ml: R15 each or R60 for 6
350ml: R34

THREE OAKS CRAFT LAGER

330ml: R34.00 530ml: R49.00



Silver award winner at last year's National Beer Trophy Awards. Clear, golden straw colour with lingering creamy head. Malt forward aroma with slightly grainy finish, mild earthy/herbal overtones from Nobel hop varieties. Moderate bitterness that doesn't linger with a crisp semi-dry finish. Slightly light body with medium high carbonation. Overall impression easy drinking and balanced, due to no one aspect of taste flavour and aroma being overpowering. ABV: 5% IBU: 19

WEISSBIER N°5

330ml: R34.00 530ml: R49.00

Classic example of a German Wheat Beer. Majority wheat in the grain bill results in a hazy, pale colour. Thick, creamy head. Predominant spicy (cloves) with hints of banana and bubble gum aroma. Very little hop aroma. Low levels of bitterness that, with the banana aroma, results in a perceived sweetness. Thick fluffy mouth feel that coats the palate. ABV: 5.3% IBU: 13

LA SAISON - BELGIAN STYLE

350ml: R39.00 480ml: R49.00

Pale, straw colour with thick white head. Big hoppy nose due to the late hop additions to the kettle, combined with the classic Belgium Saison yeast aromas results in a hugely complex nose. These include grapefruit, orange, spicy, earthy and passion fruit with maybe a hint of lemon. Very dry finish with some slight tanginess. ABV: 8.4% IBU: 30

LIBERTY AMERICAN PALE ALE

400ml: R39.00 500ml: R49.00

Lightly coloured, clear pale ale. Late kettle addition of American hop varieties results in an intensely hopped pale ale. Strong peach, apricot and lychee aromas, followed by citrus and passion fruit. Slight floral aroma. Light bodied with medium high carbonation and strong hops, resulting in a refreshing, light, easy drinking pale ale. ABV: 5% IBU: 40

O.P.A - ORANGE PALE ALE

400ml: R39.00 500ml: R49.00

Golden, amber colour with slight haze. Complex, hop aroma derived mostly from Citra, added at several time points throughout the brewing process. Two different types of orange peel are used to provide the orange/citrus aroma that, together with the hop aroma, results in a beautifully complex nose that is not overpowering either way. Notes of orange, grapefruit passion fruit and lychee. Crisp clean bitterness that does not linger. Slight orange aftertaste. ABV: 7.4% IBU: 75

THE STOUT

350ml: R39.00 480ml: R49.00



Silver award winner at last year's National Beer Trophy Awards and Gold in 2016. Intensely flavoured, big beer. Dark black colour, with a slightly off white head that does not linger too long. Rich complex roasty aromas including coffee and dark chocolate. Slight hints of stone fruits and herbaceousness. Thick creamy texture that coats the palate with a slight alcohol warmth towards the end. Big, yet well balanced beer, no aspect is overpowering or dominating. ABV: 7.3% IBU: 64

TRY OUR BEER COCKTAILS - DEVELOPED RIGHT HERE!



THE FRANSCHHOEK™ BEER Co.

BEERTAILS:

LAGARITA - Three Oaks Craft Lager, tequila, Cointreau, lemon juice, salted rim	75
BELGIAN SUNSHINE - La Saison, gin, elderflower, lemon juice, fresh thyme	75
CITRUSMOSA - O.P.A, gin, orange, gooseberries, fennel flowers, mint, lemonade	75
KALAHARI WEISS - Weissbier N°5, brandy, vanilla, fresh chili & mint	80
HOPSBLOSSOM - Three Oaks Craft Lager, gin, lemon juice, lavender syrup	75
STOUTINI - The Stout, vodka, cacao liqueur, espresso, vanilla syrup, coffee beans	75
CAPTAIN STOUT - The Stout, Captain Morgan, Amaretto, cinnamon/nutmeg/vanilla, bitters & lime	75

WINE & MCC

Porcupine Ridge Sauvignon Blanc	30/120
Black Elephant Two Dogs Sauvignon Blanc	230
Eikehof Chardonnay 2016 (unwooded)	39/155
Protea Chardonnay (wooded)	34/135
Boschendal Pavillion Blanc (chenin based)	27/110
Protea Rosé	37/150
Eikehof Rosé	35/130
Porcupine Ridge Syrah	37/150
Franschhoek Cellars Merlot	170
Wolftrap Red	30/120
Haut Espoir Gentle Giant	250
Môreson Miss Molly Bubbly	60/255
Môreson Miss Molly Petit Rose Bubbly	290
L'Ormarins Late Bottled Vintage Port 50ml	30
Hunter's Dry	40
Sxolie Cider	65

SOFT:

La Vie de Luc mineral water: sparkling or still 750ml	29
Nic's fresh, home-made lemonade	20
Appletizer/Grappetizer 275ml	30
Coke/Coke Light/Coke Zero/Lemonade 200ml	24
Sparletta Cream Soda 330ml	27
BOS Iced tea Peach & Berry 330ml	32
Fruit juice boxes	20

HOT:

Terbodore Espresso	20/24
Terbodore Americano	22/24
Terbodore Cappuccino	26/30
Terbodore Café Latte	30
Terbodore Flat White	24/30
Extra Shot of Espresso	12
Tea pot (Earl Grey, Rooibos, Mint, Green, English Breakfast, Chamomile)	28

THE FRANSCHHOEK™ BEER Co.

SEASONAL FOOD & BEER PAIRING:

R105 for any 3 | R205 for all 6

- Three Oaks Craft Lager - beer battered fish
- Weissbier No 5 - pretzel
- La Saison - roasted beet & fennel
- Liberty American Pale Ale - pork bitterballen
- O.P.A Orange Pale Ale - brisket & orange
- The Stout - beer snap & roasted malt mousse

STARTERS/BITES:

PORK BITTERBALLEN pork shoulder & lime mayonnaise *La Saison	85
FRIES triple fried, home-cut, home grown potato fries, mayo (V)	35
PATATAS BRAVAS sweet potato, home-made tomato sauce (V)	35
FINE BEANS orange & walnut salad (V) *O.P.A	75
SALT & PEPPER SQUID pickled cauliflower, rocket & shaved parmesan *La Saison	90
CHICKEN LIVERS chili spiced with ciabatta *Three Oaks Craft Lager/Weissbier N°5	75
CHARCUTERIE& CHEESE with breads & spreads *Three Oaks Craft Lager/Weissbier N°5	105

MAINS:

FBC FISH & CHIPS with tartare sauce *Three Oaks Lager/Liberty APA	120
RIBS: dry rubbed pork ribs & potato salad *Three Oaks Craft Lager/O.P.A	135
BEEF BURGER & FRIES: ground beef burger, pickle, lettuce, boeren kaas, tomato, soft bun *Three Oaks Lager/Liberty APA/ Weissbier N°5	125
CHICKEN CURRY: Vindaloo with naan & sambals *La Saison/Weissbier N°5	110
ROASTED CAULIFLOWER beer braised beets, salt baked celeriac, parsley dressing (V) *O.P.A	120
BEEF FLAT RIB: red pepper puree & sweet potato *Three Oaks Craft Lager/Weissbier N°5	135

SWEETS:

CHURROS: chocolate ganache & The Stout ice cream *The Stout	85
ICE CREAM; selection of home-made ice creams & tuilles *O.P.A	80

Please view our specials board for seasonal dishes.

*Our recommended beer to perfectly pair with each dish or ad a taster at R10 if you don't want a big one!



Please note an automatic R5 will be added to your bill for StreetSmart - if you do not wish to donate R5 to helping our street children, please inform your waiter to remove it, however should you wish to donate more, we thank you.

A 10% GRATUITY WILL BE ADDED TO TABLES OF 8+



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tripadvisor

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THE WEE OAKS

'WEE'... A SCOTTISH/IRISH INFORMAL WORD USED BY MAINLY SCOTTISH PEOPLE TO BRAND SOMEONE OR SOMETHING SMALL OR LITTLE. WE HAVE SOME TASTY ITEMS JUST FOR THE WEE ONES.

PLEASE NOTE ONLY TO WEE ONES UNDER THE AGE OF TWELVE (12).

KIDDIES SEASONAL SALAD (V)	R40
FISH & CHIPS or patatas bravas (sweet potato)	R45
ANGUS BEEF BURGER & CHIPS or patatas bravas (sweet potato)	R48
TOASTED CHEESE & TOMATO SANDWICH	R40
Vanilla ice cream	R25
Appletizer 330ml	R32
Grapetizer 330ml	R32
Nick's home-made lemonade	R20
Fruit juice boxes	R20
Coke Coke Zero Coke Light Lemonade 200ml	R15
Crème soda 330ml tin	R17
 Add a scoop of vanilla ice cream (only available as an add-on)	+R15



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