



MINOR MUNCH

SOUP OF THE DAY

Chef's seasonal choice, served with sourdough toast.

R45

CHICKEN WINGS

300G Wings dry-rubbed in our WB special spice then fried and tossed in a choice of smokey BBQ or peri-peri sauce.

R60

DRY-AGED BEEF SHORT RIB

Dry-aged for 28 days, slow-cooked, sealed on the grill, and topped with our red wine and bone marrow jus.

R75

CHICKEN STRIPS

200g Chicken strips deep-fried in panko crumbs, and served with WB smokey sweet chilli mayonnaise.

R65

GARLIC SNAILS

To cheese or not to cheese, snails pan-fried in herb and garlic butter then topped with grated parmesan cheese and grilled, served with fresh bread soldiers.

R75

THICK CUT BACON

200g maple-smoked pork belly squares, sealed with a maple glaze.

R60

MARROW BONES

Bone marrow slowly roasted in the bone with seasoning, served with chimichurri sauce and sourdough toast.

R85

LOADED FRIES

Double portion of fries topped with a choice of:

JALAPENO CHEESE SAUCE
SMOKED BACON AND CHEESE

R50
R65

WELCOME TO THE WOODSTOCK BREWERY BEERHALL

MENU

CASUAL MUNCH

Choice of side

PULLED PORK ON A BUN*

12 Hour slow-cooked pork in a smoked based sauce, pulled & served on a bed of chopped lettuce, topped with slaw, in a sesame bun and a portion of triple cooked fries.

R95

SMOKED BRISKET*

200g Free range grass fed smoked beef brisket sliced and prepared in a red wine bone marrow jus, served as an open sandwich on two slices of toasted sourdough bread, pickles and chopped lettuce.

R95

SMOKED PORK SARMIE*

Smoked ham, served between two slices of sour dough. Garnished with WB German mustard mayo, sliced lettuce, tomato and red onion.

R95

SAUCE BURGER*

BEEF PATTY OR CHICKEN BREAST FILLET

200g Free range grass fed 100% beef patty, served on a sesame bun with a sauce of your choice. Sauces to choose from: creamy cheese and jalapeno, cheese, pepper, mushroom or smokey BBQ.

R95

MAJOR MUNCH

Choice of side

SAUSAGE BOARD

Grilled bockwurst, poached frankfurter, served with slaw, potato salad, Bavarian mustard, sauerkraut and a pretzel.

R115

CHICKEN SCHNITZEL*

Chicken fillet tenderized, panko crumbed and deep fried, served with a sauce and side of your choosing.

R120

DRY AGED SIRLOIN*

Free range grass-fed 500g sirloin on the bone flame-grilled to your specification, served with red wine and bone marrow jus and a side of your choosing.

R190

ADD MARROW BONE | R30

BUTTER CHICKEN CURRY

Cubed chicken fillet prepared in a creamy coconut butter curry sauce, served with basmati rice and sambal.

R95

LAMB CHOPS

400g Trio of chops sous vide for 3 hours in garlic, basil, mint and rosemary, finished on the grill, served with chermoula sauce and roasted baby potatoes.

R160



MAJOR MUNCH

Choice of side

WET-AGED RUMP*

300g 28-day aged rump grilled to your specification, served with a sauce and side of your choice.

R165

FISH OF THE DAY*

Ask your waitron. Served with a side of your choice.

R120

LAMB SHANK

500g Lamb shank, 3hr slow braised in a red wine and lamb broth served with creamy mash potatoes.

R165

LAMB CURRY

Bone-in lamb slow cooked, authentic Indian spices, served with basmati rice, sambal, chutney and a roti.

R145

* ALL SIDES

R30

CREAMED SPINACH

TRIPLE COOKED FRIES

ROASTED BABY POTATOES

MASH POTATOES

GREEN SALAD

BAVARIAN POTATO SALAD

GERMAN SLAW

R30

ALL SAUCES

JALAPENO CHEESE

CREAMY CHEESE

CRACKED BLACK PEPPER, CREAM

RICH AND CREAMY MUSHROOM

SMOKEY BBQ

RED WINE AND BONE MARROW JUS

TURN TO SEE HEALTHY OPTIONS AND KIDDIES MENU