

AEGIR PROJECT

A small brewery, some rad beers and great food.

Welcome to Aegir

Aegir Project Taproom is a family-friendly Taproom.

Since opening our doors in 2015 as a small, passion-fuelled brewery obsessed with pushing the boundaries on flavour, we're proud to have grown into a welcoming home-away-from-home.

Whether you're taking in the view of Noordhoek Beach from the deck with an icy pint in hand, tucking into one of our hand-stretched, Neapolitan-style sourdough pizzas, or sampling our killer coffee while the kids tear through the playground, we hope to make it a memorable time.

BREAKFAST

Available from 9:00 am - 12:00

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|---|------------|
| Blueberry Pancakes | 85 |
| Fluffy buttermilk blueberry pancakes, syrup on the side, topped with butter | |
| Hangover Roll | 80 |
| House baked bun, house HP, hash brown, pork sausage, egg, streaky bacon | |
| Egg & Bacon Butty | 65 |
| House baked bun, tomato ketchup, fried egg, streaky bacon, cheddar slice | |
| Granola and Grapefruit Bowl | 75 |
| Granola, full fat yoghurt, fresh grapefruit segments | |
| Avo Labneh on Sourdough | 90 |
| Freshly sliced avo, in house sourdough, labneh dressing, poached egg | |
| Sri Lankan Eggs | 105 |
| Chickpea and brinjal curry, poached eggs, full fat yoghurt, chive oil, served with focaccia | |
| Scrambled Eggs & Bacon (or Bacon) | 92 |
| Sourdough or Croissant | |
| Kiddies egg roll | 50 |
| Kiddies bun, scrambled egg | |
| Bowl of Fries & Aioli | 55 |

SNACKS

West Coast Large Oysters 32

Available Friday - Sunday

House Marinated Olives 60

Bowl of Fries & Aioli 55

Crispy Calamari 120

Crispy calamari, Togarashi Spice, Thai laab dressing

Sticky Buffalo Hot Wings 90

House buffalo sauce, gorgonzola dip - gets messy!

Buffalo Cauli Wings 90

Crispy cauliflower, house buffalo sauce, gorgonzola dip - gets messy!

Crispy Artichokes 90

Crispy artichokes, bearnaise & gremolata

Wood Roasted Prawns 180

Wood roasted beer prawns, chili, butter, lemon

Tuna Ceviche 140

Tuna ceviche, classic Tiger's milk, heirloom corn chips

Organic Yuzu Salad 95

Local Metro Organics salad, parmesan, Japanese citrus dressing, puffed noodles, togarashi granola, toasted nori

Garlic, herb focaccia 85

LUNCH & DINNER

Available from 12:30 pm

CLASSICS

Burgers served on Hokkaido-style milk buns, freshly baked in house, served with fries and aioli

New Yorker Hotdog and Fries 120

The original hotdog; pretzel roll, frankfurter, sauerkraut and beer mustard

Cheese Burger 155

Grass fed beef pattie, cheddar slice, house made pickles, shrettuce, fresh tomato, umami ketchup & house burger sauce, served medium

Smash Burger 175

2x BBQ basted grass fed beef patties, melted cheese, honey chili aioli, streaky bacon, crispy onions

Spicy "KFC" Burger 140

Korean Fried Chicken Burger, kimchi battered free range chicken, Gochujang BBQ Hot Sauce, rainbow slaw, creamy aioli, red onion pickle, cheddar slice

Beer Battered Fish and Chips 170

Hake, beer batter, thai black pepper sauce

PIZZAS

Neapolitan-style, sourdough bases, hand stretched to order

Classic Margherita 90

Fior di latte mozzarella, fresh basil, tomato sauce

Yakki Broccoli 135

Fior di latte mozzarella, cremesola, grana padano parmesan, tenderstem broccoli, miso yakki glaze

Salami 145

Salami, fior di latte mozzarella, tomato sauce

Nduja 145

Richard Bosman spicy Italian pork, fior di latte mozzarella, tomato sauce

Hot Fun Guy 105

Fior di latte mozzarella, white truffle oil, brown field mushrooms, tomato sauce, red chili - they're hot!

Salami Honey Pot 165

Salami, fior di latte mozzarella, red onion, chilli honey, ricotta cheese

VEGETARIAN CLASSICS

Burgers served on Hokkaido-style milk buns, freshly baked in house, served with fries and aioli

Vegan Buns available on request.

Veggie New Yorker Hotdog and Fries 120

The original hotdog; pretzel roll, Veggiewors sausage, sauerkraut & beer mustard

Veggie Cheese Burger 155

Plant-based pattie, cheddar slice, house made pickles, shrettuce, fresh tomato, umami ketchup & house burger sauce (contains egg)

Spicy Vegan Cauliflower Burger 140

Korean Fried cauliflower in kimchi batter, Gochujang BBQ Hot Sauce, rainbow slaw, creamy vegan mayo, red onion pickle

DESSERT

Frozen half baked chocolate square 65

Ice Cream Sandwich 95

Kristen kick ass ice cream flavour of the week

KIDDIES

Cheese Burger 65

Kiddies bun, beef patty, cheddar slice, tomato ketchup

Hotdog 50

House baked soft roll, frankfurter, tomato ketchup

Margherita 60

Pizza base, tomato sauce, mozzarella, no green "stuff"

McCloud Lager

Smooth honey, creamy floral, fluffy as a cloud. Refreshingly crisp

Style: Lager ABV: 4.5% IBU: 18/100 **25/48****Catharina Sours**

Ripe guava, mango juice, bright tartness

Style: Fruited Sours ABV: 4.5% IBU: 5/100 **28/56****Red Rye Nitro**

Caramel, toffee, marzipan, aniseed, white pepper

Style: Rye Beer ABV: 4.5% IBU: 38/100 **26/52****California Common**

Toffee, toasted bread, mint undertones

Style: Hybrid Lager ABV: 4.5% IBU: 38/100 **24/48****Cold IPA**

Dank tropical fruits, juicy clementine, soft ripe stone fruits

Style: Cold India Pale Ale ABV: 5.2% IBU: 45/100 **32/64****DDH Pale Ale v4.1**

BIG pineapple, mango and guava with citrus undertones

Style: Double Dry Hopped Pale Ale ABV: 6% IBU: 35/100 **32/64****El Dorado**

Ripe mango, soft peach and fresh cut Pelargonium

Style: Hazy Pale Ale ABV: 4.8% IBU: 40/100 **31/62****Easy Talk**

Tropical fruits, mandarin and lime

Style: Sessionable Pale Ale ABV: 4% IBU: 35/100 **29/58****Tasting Tray**

Selection of five of beers on tap, 125ml pours of each

McCloud, Cali Common, Easy Talk, Red Rye, Catharina Sours 5 Beer Tray 80

BARREL AGED

Limited Release

750ml bottle

For the funkier things in life we have some babysat barrel aged beers

Bad Rainbows Go To Prism

Dark chocolate, cocoa nibs, cigar box, toasted wood, cherry

6 Month barrel aged

Style: Barrel aged stout ABV: 9.1% **320**

Ode To The Harvest 2021

Peach, pear drop, sweet melon, juicy lemon drops, subtle oaks

12 Month barrel aged

Style: Wine beer hybrid with Steel Colombard ABV: 9.1% **310**

TAKE HOME BEERS

Limited Stock

2L Growler fills

Available for beers on tap

Cans

Check out the fridges to see what's new in can

Limited stock

330 ml



CIDER - BARREL FERMENTED

Bittersweet - 750ml bottle - William Everson

Bottle fermented cider ABV: 8.0% **185**

Fuji - 750ml bottle - William Everson

Bottle fermented cider ABV: 7.5% **185**

Blend - 750ml bottle - William Everson

Bittersweet and Fuji blend ABV: 7.5% **190**

GINS

Hope London Dry & Tonic

Citrus, juniper, pelargonium, rosemary

Single **55**/ Double **85**

Hope African Botanical & Tonic

Floral, Blackcurrant, Juniper

Single **55**/ Double **85**

LIGHTER WHITES

Sauvignon Blanc - Dawn Patrol	250ml can 55 / 165
Sauvignon Blanc - Constantia Royale	295
Colombard - Steel Wines	390
Riesling - Saurwein 'Chi'	380
Pinot Grigio - Idiom wines	225
Blanc Fume - Deep Rooted	250
Blend - Savage White	530

FULL BODIED WHITES

Chenin - Blacksmith 'Barebones'	300
Chenin - Carinus Family Vineyards	320
Chenin - Mother Rock 'Force Celeste'	320
Chenin - Dawn Patrol	250ml can 55 / 165
Chenin - Wine Thief	375
Chenin - Tembela	440
Chenin - Savage 'Never Been Asked To Dance'	530
Verdelho - Deep Rooted	350
White Blend - Maanschijn 'Herbarium'	425
Viognier - Idiom Wines	330

ROSE

Rainbow's End - Wild Fermented Rose	135
Dawn Patrol - Cinsault Rose	250ml can 55 / 165
Tierhook	175

DESSERT WINE

Chenin - Savage 'not tonight Josephine'	670
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CORKAGE

75

LIGHTER REDS

Grenache - Wine Thief	375
Grenache - Savage 'Thief in the Night'	530
Pinotage - Angus Paul 'Mesas'	200
Pinot Noir - Saurwein 'Om'	845
Pinot Noir - Snow mountain 'The Mistress'	205
Pinot Noir - Botanica	575
Cab Franc - Hogan 'Mirror for the Sun'	630
Cab Franc - Raats 'Dolomite'	310
Blend - Natte Valleij "Swallow - The Blend"	195

FULL BODIED REDS

Cab Sav - Jakob's Vineyard	430
Cab Sav - Rainbow's End	410
Cab Sav - Steel Wines	375
Mourvedre - Wine Thief	375
Syrah - Dawn Patrol	250ml can 55 / 165
Syrah - Carinus Family Vineyards	320
Syrah - Tembela	480
Syrah - Savage Red	530
Touriga Nacional - Swerwer	520
Tinta das Barrocas - City on A Hill	280
Blend - Wine Thief 'Noor 2019'	375
Blend - Maanschijn 'Herbarium'	425
Blend - Thorne & Daughters 'Wanderers Heart'	480
Blend - Savage 'Follow the Line'	490

BUBBLES

Method de Cap - Ambeloui 'Rose'	490
Method de Cap - Ambeloui 'Martin' 2017	610
Pet Nat - Blacksmith 'Bloodline'	370

SOFT DRINKS**House Sodas 30**

Grapefruit, Ginger Ale, Hibiscus Lemonade

Fruit Juices 38

Orange, Apple, Mango

TEA & COFFEE

Blue Door Coffee Roasters

Flat White 30

Americano 28

Cortado 28

Latte 32

Cappuccino 30

Hot Chocolate 35

Oat Milk + 15

Decaf + 10

Tea 30

Enmasse Loose leaf

Earl Grey, English Breakfast, Rooibos

Spiced Red Chai 35

CONTACT US

TRADING HOURS:

9am – 11pm, every day

Email manager@aegirprojectbrewery.com

Call [+27 66 587 9324](tel:+27665879324)

Follow us:

Facebook [aegirproject](https://www.facebook.com/aegirproject)

Instagram [aegirproject](https://www.instagram.com/aegirproject)

Website aegirprojectbrewery.com

10% service charge will be added to tables of 10 or more

Menu items may contain traces of, or come into contact with, WHEAT, EGGS, PEANUTS, SESAME, TREE NUTS and MILK