

Crafty KITCHEN

HERBIVORE'S DELIGHT ♡

A DELICIOUS VEGETARIAN RATATOUILLE SERVED IN OPEN PHYLLO SHELLS WITH A BALSAMIC REDUCTION - \$12

TRIPLE BEER GRAIN TACOS

TRIO OF HOMEMADE BEER GRAIN TORTILLA SHELLS FILLED WITH YOUR CHOICE OF CHICKEN, BEEF OR SPICED BEANS (VEGETARIAN) WITH A SALSA* - \$11

BUSTY BURRITO ♡

SOFT TORTILLA WRAP FILLED WITH YOUR CHOICE OF CHICKEN OR SPICED BEANS (VEGETARIAN), WITH SALSA, GUACAMOLE* & CHEESE - \$13

VEGGIE WRAP ♡

SOFT TORTILLA WRAP FILLED WITH A MEDLEY OF STIR FRIED VEGGIES & CHEDDAR CHEESE, WITH SALSA & AVO* - \$12

BEEFY SAUSAGE TURNOVER

HOMEMADE BEEF SAUSAGE BAKED IN PASTRY, SERVED WITH OUR ROASTED RED PEPPER SAUCE & A SIDE SALAD - \$15

CHICKEN BOSOM BEER GRAIN ROLL

TENDER, BACON-WRAPPED CHICKEN BREAST & CARAMELIZED ONIONS IN A HOME-BAKED BEER GRAIN ROLL, WITH FRENCH FRIES OR SALAD - \$13

BEEFY BEER GRAIN ROLL

HOMEMADE BEEF SAUSAGE & CARAMELIZED ONIONS IN A HOME-BAKED BEER GRAIN ROLL, WITH FRENCH FRIES OR SALAD - \$14

ALE-GLAZED BEEF RIBS

PRIME ZIMBABWEAN BEEF RIBS, GLAZED IN BEER, WITH FRENCH FRIES & A SIDE SALAD - \$16

BARBECUED LAMB RIBS*

SUCCULENT LAMB RIBS, GLAZED IN STICKY BARBECUE SAUCE, WITH FRENCH FRIES & A SIDE SALAD - \$18

OUR BEER GRAIN ROLLS ARE BAKED FROM THE SAME MALTED BARLEY GRAIN USED TO BREW OUR BEER, ENSURING NOTHING GETS WASTED & IMPARTING A DELICATE MALTY FLAVOUR

**PLEASE NOTE THESE PRICES ARE
IN UNITED STATES DOLLARS ONLY**

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HANDCRAFTED PASTA TAGLIATELLE ♡

(CHICKEN OR VEGGIE)

HOMEMADE TAGLIATELLI TOPPED WITH A RICH PUTANESCA SAUCE. CHICKEN - \$16 OR MEDITERRANEAN VEGGIE - \$13

BEER-BATTERED FISH & CHIPS

ATLANTIC HAKE IN AN IPA BATTER, SERVED WITH HOMEMADE TANGY TARTAR SAUCE & A HEALTHY PORTION OF CHIPS & A SIDE SALAD - \$14

BRAG ABOUT BURGERS

WEDGED INTO A HOME-BAKED BEER ROLL
ALL WITH FRENCH FRIES OR SALAD:

CHICKEN ~ CHOOSE BETWEEN BARBECUE OR GRILLED BREAST TOPPED WITH RED PEPPER SAUCE - \$14

BEEF (150G) ~ GRILLED BEAST TOPPED WITH CARAMELIZED ONIONS, JALAPENOS & CHEDDAR CHEESE - \$14

VEGGIE ~ MIXED BEANS & PEPPERS PATTIE TOPPED WITH CARAMELIZED ONIONS & CHEDDAR CHEESE - \$13 ♡

STICKY CHICKEN

ROAST CHICKEN PIECES, GLAZED IN A PORTER ALE MARINADE, FRENCH FRIES OR BAKED POTATO OR SALAD - \$15

PRESSED PORK BELLY

SLOW ROASTED PORK, FINISHED IN A PAN GLAZE, SERVED WITH PICKLED PURPLE CABBAGE - \$17

BREWER'S BEEF SIRLOIN

32 DAY AGED BEEF, BASTED & GRILLED, WITH FRENCH FRIES OR BAKED POTATO OR SALAD - \$17

SMALLS

PICK UP STICKS

SEASONED PORTION OF FRENCH FRIES - \$5

GREENS

SIDE SALAD WITH DRESSING - \$4

ALL OUR DISHES ARE SERVED WITH A MEDLEY OF PICKLES & CHILLI SAUCE

EACH OF OUR DISHES HAVE BEEN LOVINGLY FORMULATED TO MATCH OUR SELECTION OF CRAFT ALES. WE HIGHLY RECOMMEND YOU PAIR THEM WITH AT LEAST ONE OF OUR BEERS. * SEASONAL AND SUBJECT TO AVAILABILITY

ENJOY!