

EAT

The collaboration between Darling Brew and The Flying Pig at The Tasteroom brings you a menu that is meant to go with beer!

TAPAS

Make up your own plate

★ SALAMI SELECTION

Some of our house cured sausages, made with free-range hogs from Darling

FELINO (fEH-lee-nho) **60**
Italian Style - Dry cured sausage with garlic, red wine, salt & pepper

Pair with
DB: Slow Beer | Rogue Pony | Silver Back
Wine: Shiraz

SAUCISSON SEC (Saw-see-shon sek) **60**
French Style - Dry cured sausage with salt and pepper

Pair with
DB: Sun Gazer | Native Ale | Black Mist
Wine: Pinot Noir

CHORIZO (cho-ree-thoh) **75**
Spanish Style - A cold smoked, dry cured sausage with paprika, chili, red wine & garlic

Pair with
DB: Blood Serpent | Thunderbird | Warlord
Wine: Viognier | Merlot

★ **JAR OF BACON JAM & BREAD** **65**
The Flying Pig's own Bacon Jam served with 2 slices of sourdough

Pair with
DB: Black Mist | Bone Crusher
Wine: Chenin Blanc | Rosé

★ **BILTONG** **40**
Darling's famous biltong

★ **OLIVES** **40**
Selection of local olives

★ **DB CRISPS** **25**
Made from the spent grain (mash) of Bone Crusher or Slow Beer

★ **NUTS** **40**
Mixed roasted nuts.

★ **BREAD BOARD** **50**
Artisan breads with balsamic vinegar & olive oil.

★ **FRIES** **30**
Rustic cut potato chips

MEAT & CHEESE

We've put together some great choices for you if you are not able to make up your mind

★ **CHEESE TASTING BOARD** **140**
Selection of local cheeses, fresh artisan bread and pickles

Pair with
DB: Long Claw | Gypsy Mask | Dessert Dragon
Wine: Pinot Noir | Riesling | Malbec

★ **CURED MEAT TASTING BOARD** **140**
Selection of Flying Pig Cured Meats, cheese, fresh artisan bread and pickles

Pair with
DB: Slow Beer | Black Mist | Warlord
Wine: Pinot Noir | Viognier | Shiraz | Merlot

★ **CHEESE & MEAT BOARD FOR 2** **220**
Selection of Flying Pig Cured Meats, local cheeses, fresh artisan bread and pickles

Pair with
DB: Slow Beer | Black Mist | Warlord
Wine: Pinot Noir | Viognier | Shiraz | Malbec

12,5% gratuity will be added to all tables over 8 people.

SMOKEHOUSE SPECIALS

Made with locally sourced, free-range produce

★ SMOKED PULLED PORK 99

6 hour smoked & 6 hour roasted shoulder of pork & slaw served on a traditional West Coast Roosterkoek & fries

Pair with

DB: Rogue Pony | White Bird | Thunderbird

Wine: Riesling | Shiraz

★ SMOKED BRISKET (BEEF) 99

6 hour smoked & 6 hour roasted beef served with gherkins, mustard & slaw on traditional West Coast Roosterkoek & fries

Pair with

DB: Desert Dragon | Warlord

Wine: Riesling | Shiraz

★ PULLED MUSHROOM (VEGAN) 95

Smoked, pulled mushroom served with our vegan dressed slaw on a traditional West Coast Roosterkoek & fries

Pair with

DB: Black Mist | Rogue Pony | Blood Serpent

Wine: Pinot Noir

★ THE CUBAN 95

Flying Pig's house cured smoked bacon and ham, with cheese, gherkins, mustard mayo on sourdough bread (toasted) & fries

Pair with

DB: Black Mist | Rogue Pony | Blood Serpent

Wine: Pinot Noir

★ BBQ RIBS (300g/600g) 110/165

Slow roasted pork ribs in our house BBQ sauce & fries

Pair with

DB: Long Claw | Bone Crusher

Wine: Sauvignon Blanc | Malbec | Shiraz

★ MOUNTAIN OF RIBS (900g) 210

900g slow roasted pork ribs in our house BBQ sauce & fries

Pair with

DB: Long Claw | Bone Crusher

Wine: Sauvignon Blanc | Malbec | Shiraz

SMOKEHOUSE SAUSAGE

We make our own sausages with 100% pure free-range meat – No MSG, no preservatives, no gluten!

★ BRATWURST 60

Traditional German Bratwurst served on a crispy roll with mustard & fries

Pair with

DB: Slow Beer | White Bird | Bone Crusher

Wine: Riesling

★ SAUSAGE PLATTER 99

Variety of house made sausages served with mustard & fries

Pair with

DB: Slow Beer | Silver Back | Blood Serpent | Warlord

Wine: Riesling | Shiraz

SOMETHING DIFFERENT

If you are looking for something different look no further!

★ SMOKED SALMON BAGEL 80

Our house smoked salmon with cream cheese, greens and caper berries, served on a delicious New York style bagel

Pair with

DB: Bone Crusher

Wine: Riesling

★ CHICKEN WRAP 80

Grilled chicken breast with greens, tomato and cucumber with our house dressing & fries

Pair with

DB: Black Mist | Rogue Pony | Blood Serpent

Wine: Pinot Noir

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SALADS

We are not just about meat!

★ VEGAN WRAP 62

Locally grown boutique salad leaves, red onion, tomatoes, cucumber, radish and avo (when available), dressed with olive oil and red wine vinegar

★ HOUSE SALAD 62

(VEGAN Option Available)

Locally grown boutique salad leaves, red onion, tomatoes, cucumber, olives, feta, radish and avo (when available), dressed with olive oil and red wine vinegar

★ CHICKEN SALAD 82

House salad with sliced chicken breast.

★ BACON SALAD 82

House salad with house cured back bacon.

KIDS

★ HOT DOG 40

Darling's famous boerewors – no funnies here

★ CHEESE TOASTY 30

Just plain cheese on white.

> Add Tomato + 8

> Add Ham +12

★ BOWL OF CHIPS 30

SOMETHING SWEET

★ VARIETY LAS PALETAS 30

Hand made artisanal ice cream lollies.

(Ask your waitron for flavours.)

★ CHOC BROWNIES 25

Dark & White Choc Brownies

★ CARROT CAKE 45

We think it's the best carrot cake!

WE SUPPORT LOCAL

Most of the food items on this menu is locally sourced from the following businesses:

Beer – Darling Brew

Bread & Pastries – Rosemead Artisan

Cider – D'Cider

Coffee – Wings Coffee Roasters

Cured Meats – The Flying Pig

Cheese – Udderly Delicious

Dairy & Juices – Darling Romery

Herbs & Salad Leaves – Behind The Shed

Meat – Darling Meat Market

Meat – Waylands Farm

Mushrooms – Darling Gourmet Mushrooms

Olives – Darling Olives

Olive Oil – Het Bos Olive Oil

Pomegranate Products – Darling Pomegranates

Preserves – Darling Gourmet Mushrooms

Vegetables – The Family Tree

Wines – Only local wines as per list

Because we support local, small businesses we may not always have everything available

12,5% gratuity will be added to all tables over 8 people.