



BAR TRAINING MANUAL

09.09.25

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UNIT 1

GROOMING & HYGIENE

Grooming and hygiene practices are essential for barmen (bartenders) to maintain a professional and safe environment for both themselves and their customers. Proper grooming and hygiene not only contribute to a positive customer experience but also help prevent the spread of illnesses.



PERSONAL HYGIENE

- Shower and wash your body thoroughly before starting your shift.
- Use a good-quality antibacterial soap and warm water.



HAND HYGIENE

- Wash your hands frequently.
- Use warm water and soap for at least 20 seconds, making sure to clean all parts of your hands, including between your fingers and under your nails.



UNIFORM

- Wear clean and well-maintained clothing and uniforms.
- Ensure your uniform includes an apron to shield your clothing from spills and splashes.



HAIR & FACIAL HAIR

- Keep hair well-groomed and tied back if it's long.
- Facial hair should be short, neat & tidy.



NAIL CARE

- Keep your nails short and clean to prevent the harboring of bacteria and germs.
- Avoid wearing artificial nails or excessive nail polish, as they can harbor contaminants.



JEWELRY & ACCESSORIES

- Limit the use of jewelry and accessories, as they can harbor germs and contaminants.



CUTS & WOUNDS

- Cover any cuts, wounds, or open sores with waterproof bandages and gloves.
- Report any injuries immediately to ensure proper handling and reporting.



CLEANING & SANITATION

- Regularly clean and sanitize bar equipment, glassware, and utensils.
- Use clean bar towels and replace them frequently.
- Follow established cleaning and sanitation protocols for your bar.



UNIT 2

BAR ESSENTIALS

2.1 BAR TOOLS:

Using the correct utensils and items in a bar is essential for both professionalism and the quality of the drinks and cocktails you serve.

What tools you should have in the bar:

**Double Jigger**

- 25ml Single
- 50ml Double

Quantity: 2

**Shaker & Strainer**

Quantity: 2

**Speed Pourers**

Quantity: All open liquor bottles

**Beer/Wine Opener**

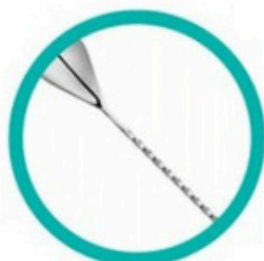
Quantity: 2

**Lime Squeezer**

Quantity: 1

**Muddler**

Quantity: 2

**Steel Bar Spoon**

Quantity: 2

**Ice Scoop**

Quantity: 2



Measuring Jug
Quantity: 1



Blender
Quantity: 2



Ice-Shaver
Quantity: 1



Green Cutting Board & Knife
Quantity: 2 of each



Dish Cloths
Quantity: 4

2.2 COFFEE MACHINE:

Making a great cup of coffee, cappachino or esspreso, requires the correct tools and equipment.



- Coffee Brewing Machine
- Coffee Grinder
- Milk Frother
- Coffee Knock Box
- Coffee Tamper
- Brewing Handles
- Cleaning Brushes



What equipment is needed:



COFFEE GRINDER

- Coffee grinder is an important tool used to crush coffee beans into a fine or coarse grind for brewing coffee.



MILK FROTHER

- A milk frother is a device that is used to aerate milk, creating a thicker, creamier texture called foam that is generally added to coffees such as cappuccinos and lattes.



COFFEE KNOCK BOX

- A coffee knock box is needed to dispose of your used coffee grounds after you have made an espresso.



COFFEE TAMPER

- A coffee tamper's purpose is to evenly pack the coffee grounds for a quality shot.



COFFEE BREWING HANDLE - SINGLE & DOUBLE

- This is the device coffee is ground into before being placed in the group to brew any coffee beverage.



CLEANING BRUSH

- Use the brush to scrub the group heads, lines and valves.

HOW TO CLEAN AN ESPRESSO MACHINE



What you'll need:



Espresso machine cleaning powder



Cleaning blank (Blind portafilter)



Group head cleaning brush



1 litre cleaning container



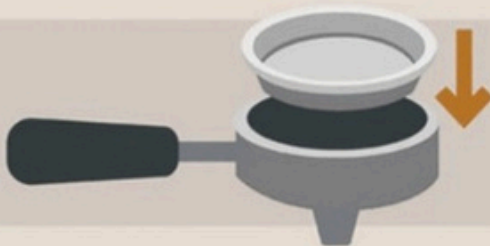
Milk frother cleaner

CLEANING THE GROUP HEADS & PORTAFILTERS

1

Remove the portafilter

Remove the portafilter from the group head and then remove the portafilter basket.



Insert the cleaning blank

Place the cleaning blank in the portafilter.

2

3

Add espresso machine cleaning powder

Pour 3 grams (around a teaspoon) of espresso machine cleaning powder into cleaning blank.



Insert the portafilter into the group head

Insert the portafilter into the group head as you would when making an espresso shot.

4



MOZAMBIK

WWW.MOZAMBIK.CO.ZA

5

Activate the brew cycle

Activate the brew cycle for 15-20 seconds, stop the cycle and wait for 60 seconds. Repeat 5 times.

**Remove the portafilter and rinse**

Remove the portafilter from the group head, activate the brew cycle and rinse the portafilter in the stream of water.

6

7

Repeat steps 3 & 4 without cleaning powder**Remove the portafilter and brush the group head**

Remove the portafilter from the group head and use the group head cleaning brush in a circular motion on the rubber seal of the group head to remove old coffee grounds. Once clean, activate the brew cycle to flush out remaining coffee.

8

9

Repeat steps 1 to 8 on any other group heads**Soak the portafilter, portafilter basket and cleaning blank**

1l
2TSP
15MIN
6g

Fill the cleaning container with 1 litre of clean boiling water and place the portafilter, portafilter basket and cleaning blank in the water. Add 6 grams (around 2 teaspoons) of espresso machine cleaning powder and soak for 15 minutes. Rinse all components using clean hot water and dry with a clean cloth.

10

CLEANING THE STEAM WAND

1

Mix Cleaning Solution

Fill the cleaning container with 500ml of cold water and add 30ml of milk frother cleaner.



2

Submerge Steam Wand in Cleaning Solution and Engage Wand

Submerge the steam wand in the cleaning solution. Engage the steam wand for 5 seconds and then turn it off again. Repeat 7 times. Remove the steam wand from the solution and wipe thoroughly with a clean cloth.



3

Repeat Step 2 with Clean Cold Water

UNIT 3

MOZAMBIK GLASS SPEC



MARTINI GLASS

- STRAWBERRY SHERBET SCHMOOZE
- COSMOPOLITAN



MARGARITA GLASS

- FROZEN CANDY CANE
- SHAKEN / FROZEN MARGARITA



TIKKI GLASS

- PASSIONFRUIT DAIQUIRI
- STRAWBERRY DAIQUIRI
- PEMBA COLADA LONG
- ISLAND LONG MOJITO
- I AM BROKE
- SKYS THE LIMIT
- CORONA SUNRISE
- MANGO DAIQUIRI
- RASPBERRY ROSE
- TROPICAL BULL
- NOJITO BULL
- WATERMELON DAIQUIRI BULL
- ELECTRIC SUNSET



WHISKEY TUMBLER

- CAIPIRINHA
- PASSIONFRUIT CAIPIRINHA
- DOUBLE JAGER BOMB
- DOUBLE MELON BOM
- DOUBLE WATER BLOMMETJIE



CUT GIN GLASS

- POPPED CHERRY
- PASH GIN
- WATERMELON CRUSH
- JOSE DOUBLE DRY
- PALOMA
- RUMBULL
- ZEST FOR LIFE
- SUNSET GIN BULL
- WATERMELON GIN BULL



1.3 LTR JUG

- KATEMBA
- R&R
- SNAKE BITE
- GREEN MAMBA
- SANGRIA



500ML JUG

- KATEMBA
- SANGRIA



SKULL JUG

- R&R
- SNAKE BITE
- GREEN MAMBA



SHOOTERS SPEC SHEET



SPRINGBOK

- 1/2 Peppermint Liqueur
- 1/2 House cream liqueur



BLOW JOB

- 1/3 Kahlua
- 1/3 House cream liqueur
- 1/3 Cream



MOZAM TOILET

- 1/3 Cream liqueur
- 1/3 Nacht Musiek
- 1/3 Red Sambuca



MOZ PICKLE BACK

- 1 Bacardi Spiced
- 1 Pickle Juice
- Piece of Pickle



BRAIN HAEMORRHAGE

- 1/3 Grenadine
- 1/3 Peach Schnapps
- 1/3 House cream liqueur



DBL JAGER BOMB

- 2 Jagermeister
- Half glass Red Bull



THE MO

- 1/3 Potency
- 1/3 Caramel Vodka
- 1/3 Jagermeister



DBL MELON BOMB

- 2 Jagermeister
- Half glass Watermelon Red Bull



CHOCOLATE CAKE

- 1/3 Frangelico
- 1/3 Caramel Vodka
- 1/3 Nacht Musiek



DBL WATER BLOMMET JIE

- 2 Potency
- Half glass Dry Lemon

JUGS SPEC SHEET



R&R HALF JUG

ON TAP:

- 250ml R&R Mix
- Top with Ice

MADE:

- 3 Tots Bacardi Spiced
- Top with Sparberry



R&R JUG

ON TAP:

- 750ml R&R Mix
- Top with Ice

MADE:

- 7 Tots Bacardi Spiced
- Top with Sparberry



KATEMBA HALF JUG

- 250ml Dry Red Wine
- 250ml Coca Cola



KATEMBA JUG

- 500ml Dry Red Wine
- 250ml Coca Cola



SNAKE BITE HALF JUG

- 2 Bacardi Spiced
- 1 Potency
- Top with Sparberry



SNAKE BITE JUG

- 4 Bacardi Spiced
- 3 Potency
- Top with Sparberry



GREEN MAMBA HALF JUG

- 2 Bacardi Spiced
- 1 Apple Sours
- Top with Creme Soda



GREEN MAMBA JUG

- 4 Bacardi Spiced
- 3 Apple Sours
- Top with Creme Soda



SANGRIA HALF JUG

- 200ml Dry Red Wine
- 50ml Fanta
- 50ml Sprite
- 90gr Pineapple



SANGRIA JUG

- 500ml Dry Red Wine
- 150ml Fanta
- 150ml Sprite
- 200gr Pineapple

COCKTAIL SPECSHEET



I AM BROKE

- 1 Pushkins Vodka
- 2 Lime Cordial
- 1 Soda Water
- Garnish: Lemon Slice



PALOMA

- 1 Gom Syrup
- 2 Grapefruit Syrup
- 2 Jose Silver Tequila
- 1 Soda Water
- Crushed Ice
- Garnish: Dried Orange



SHAKEN MARGARITA

- 1.5 Sir Fruit Lime Juice
- 1.5 Jose Silver Tequila
- 1 Triple Sec
- Salt Rim
- Garnish: Lemon Slice



POPPED CHERRY

- 1 Imagin Gin
- 1 Cherry Cordial
- 1/2 Lemon Juice
- 1 Tonic Water
- Garnish: Cherry



PASH GIN

- 1 Imagin Gin
- 1 Passion Fruit Syrup
- 1 Tonic Water
- Garnish: Mint



PASSIONFRUIT CAIPIRINHA

- 2 Cachaca Pitu
- 1 Gom Syrup
- 1 Lime Cut in 4
- 2 Passionfruit Puree
- Crushed Ice



COSMOPOLITAN

- 1 Pushkins Vodka
- 2 Sir Juice Cranberry Juice
- 1 Triple Sec
- 1/2 Grenadine
- Garnish: Cherry



FROZEN CANDY CANE

- 2 Strawberry Schmooze Mix
- 1 Roses Lime Cordial
- 1 Grenadine
- Garnish: Cherry & Lemon



PASSION FRUIT DAIQUIRI

- 2 Pushkins Vodka
- 2 Roses Passion Fruit Cordial
- Mint
- Garnish: Mint & Lemon



STRAWBERRY SHERBET SCHMOOZE

- 2 Strawberry Schmooze
- 1/2 Grenadine
- Crushed Ice
- Garnish: Cherry



STRAWBERRY DAIQUIRI

- 2 Bacardi Rum
 - 2 Kegtails Strawberry Syrup
 - 1 Gom Syrup
 - Garnish: Cherry
- Virgin:
- 2 Water
 - 3 Kegtails Strawberry Syrup



FROZEN MARGARITA

- 1.5 Sir Fruit Lime Juice
- 1.5 Jose Silver Tequila
- 1 Triple Sec
- Salt Rim
- Garnish: Lemon



PEMBA COLADA

- 2 Bacardi Rum
 - 1 Malibu
 - 2 Kegtails Pemba Colada
 - Garnish: Cherry
- Virgin:
- 2 Water
 - 3 Kegtails Pemba Colada



BACARDI LONG ISLAND

- 1/2 Silver Cuervo Tequila
 - 1/2 Bacardi Rum
 - 1/2 Triple Sec
 - 1/2 Pushkins Vodka
 - 1/2 Imagin Gin
 - 150ml Coke
 - Garnish: Lemon
- KEGTAILS:
- 175ml Long Island
 - Garnish: Lemon

COCKTAIL

SPECSHEET



BACARDI LONG MOJITO

- 2 Bacardi Rum
- 1 Gom Syrup
- 6 Mint Leaves
- 1 Lime Cut in 4
- 1 Soda Water
- Crushed Ice
- Garnish: Lemon
- 150ml Mojito
- 6 Mint Leaves
- 1 Lime Cut in 4
- Crushed Ice
- Garnish: Lemon



MOZAMBIKAN ISLAND

- 1/2 Klipdrift
- 1/2 Jack Daniels
- 1/2 Captain Morgan Dark Rum
- 1/2 Jose Cuervo Gold Tequila
- 1 Monin Sundried Orange
- 1 Lemon Juice
- 50ml Coke
- Garnish: Lemon Slice



MANGO DAIQUIRI

- 2 Bacardi
- 2 Kegtails Mango Syrup
- Garnish: Cherry
- Virgin:
- 2 Water
- 3 Kegtails Mango Syrup



RASPBERRY ROSE

- 1 Pushkins Vodka
- 1 Malibu
- 4 Lime Wedges
- 1 Monin Raspberry
- 1 Monin Rose
- 1 Lemonade
- Garnish: Mint & Lemon



CAIPIRINHA

- 2 Cachaca Pitu
- 1 Gom Syrup
- 1 Lime Cut in 4
- Crushed Ice
- Garnish: Mint



WATERMELON GIN BULL

- 1 Imagin Gin
- 1 Watermelon Red Bull
- Garnish: Lime



NOJITO BULL

- 1 Red Bull Energy
- 6 Mint Leaves
- 1/2 Lemon Cut into 4 wedges
- Garnish: Lemon Slice



VODKA RED BULL

- 2 Pushkin Vodka
- 1 Red Bull
- Garnish: Lime



WATERMELON DAIQUIRI BULL

- 1 Red Bull Watermelon
- 1 Kegtails Strawberry Syrup
- 1/2 Sir Fruit Lime Juice
- Garnish: Lemon Slice



TROPICAL BULL

- 1 Bacardi
- 1/2 Gom Syrup
- 1 Apricot Red Bull
- 6 Mint Leaves
- 4 Lime Wedges
- Garnish: Cherry



SKYS THE LIMIT

- 1 Red Bull Juneberry
- 1 Elderflower Syrup
- 1/2 Sir Fruit Lime Juice
- 90g Pineapple



JUNE BERRY BLUES

- 2 Bacardi Rum
- 1 Lime Cordial
- 1 Blue Curacao
- 1 Juneberry Red Bull
- Garnish: Lime Wheel



ELECTRIC SUNSET

- 1 Red Bull Apricot
- 1 Passionfruit Puree
- 1/2 Sir Fruit Lime Juice
- 6 Mint Leaves
- Garnish: Dried Orange



BACARDI MAI TAI

- 2 Bacardi Rum
- 1 Captain Morgan Dark Rum
- 1/2 Fresh Lime Juice
- 1/2 Triple Sec
- 1/2 Orgeat Syrup (Almond)
- Dash Bitters
- Garnish: Dried Orange & Cherry
- KEGTAILS:
- 150ml Mai Tai
- Crushed Ice
- Garnish:
- Dried Orange & Cherry

MOZAMBIK

MOZAMBIK

DRINKS MENU

White Wine

WHITE BLEND
Tasting Notes:
 Tropical fruit meets citrus zip with a silky finish. It's like a sun-drenched playlist in a glass: smooth, refreshing, and impossible to sip just once.
Pairs with:
 Seafood & Salad.
Let's Play a Game:
 Take a selfie with your bestie & upload it to your Insta story tagging @mozambikrestaurants.

Graca R155
 Boschendal Boschen Blanc R199
 Simonsig Jamala R260

CHENIN BLANC
Tasting Notes:
 Main character energy—bright acidity, orchard fruit vibes, and a splash of citrus. Fresh & zesty.
Pairs with:
 Our Vegetarian Dishes or Fish.
Have a Laugh:
 I only drink wine on 2 occasions, when I'm happy & when I'm not.

Spier R189
 KWV R220
 Simonsig Starting Blocks R205
 Boschendal Rachelsfontein R200

CHARDONNAY
Tasting Notes:
 Think juicy pear, hints of vanilla, and a whisper of oak. It's like a summer afternoon in a glass, effortlessly chic and totally sippable.
Pairs with:
 Kingklip or our Creamy Chicken Curry.
Have a Laugh:
 What's a horse's favourite wine? Chardonnay-nay!
 Durbanville Hills R205
 Franschoek Cellar R205
 Spier R199

SAUVIGNON BLANC
Tasting Notes:
 It's basically sunshine in a glass—bursting with bright citrus, tropical fruit, and that signature Sauv Blanc snap.
Pairs with:
 Calamari, Prawns, Fish or Salad.
Have a Laugh:
 Sometimes I write "Drink Wine at Mozambik" on my to-do-list.

Durbanville Hills R205
 Porcupine Ridge R185
 Spier R199
 Franschoek Cellar R205
 Lomond R275

SPARKLING
Tasting Notes:
 Bubbly with attitude—zesty citrus, crisp green apple, it's bright, cheeky, and always down to pop off at brunch.
Pairs with:
 Anything Chicken.
Challenge:
 Wink at someone in the restaurant & see how they react.

JC Le Roux Domaine R235
SEMI SWEET
Tasting Notes:
 Sweet but not too sweet—this semi-sweet sipper brings juicy peach, honeyed vibes, and a flirty finish.
Pairs with:
 Calamari or Chicken.
Let's Play a Game:
 Can you and your friends count to 10 in Portuguese?

Nederburg Classic Stein R60
 R175

Red Wine

CABERNET SAUVIGNON
Tasting Notes:
 Rich, bold, and effortlessly cool—it's all dark berries, smooth oak, and a hint of spice.
Pairs with:
 Peri-Peri Chicken, Sacana Steak or Mozambik's Signature Ribs.
Have a Laugh:
 The best way to see if a bottle of wine is breathing is to give it mouth-to-mouth!

Nederburg Classic R60
 Franschoek Cellar R175
 R220

MERLOT
Tasting Notes:
 Velvety, smooth, and seriously drinkable—Taste's like juicy plum, a dash of cocoa, and a laid-back vibe.
Pairs with:
 Mozambik Steak, Curry or Beef Espetada.
Let's Play a Game:
 Make up a new word for Cheers then use it everytime you take a sip with your mates.

Durbanville Hills R75
 KWV R80
 Douglas Green R64

PINOTAGE
Tasting Notes:
 It's giving 'old money'. This wine is all bold, juicy blackberry, smoky spice, and a touch of dark chocolate.
Pairs with:
 Beef Trinchado, Grilled Steak or one of our Combo Sensations.
Challenge:
 Take a sip if your name starts with an M.

Kanonkop Kadette R349
 Simonsig Pick of the Bunch R320
 Beyerskloof R270

SHIRAZ
Tasting Notes:
 Tastes like it could be the distant cousin of our Mozambik Peri-Peri sauce, smooth & flavourful yet spiced to perfection!
Pairs with:
 Prego, Mozambik Peri-Peri Chicken or Espetada.
Have a Laugh:
 I am a wine enthusiast. The more wine I drink, the more enthusiastic I get.

Spier R220
 Franschoek Cellar R80
 R225

RED BLEND
Tasting Notes:
 Bold meets smooth—dark fruit & soft spice. It's your go-to pour for chill nights and good vibes.
Pairs with:
 Steak, GIBLETS or a Chocolatey Dessert.
Have a Laugh:
 Tell the funniest joke you know to the table next to you.

Rail Road Red Blend R185
 Alto Rouge R300

ROSE
Tasting Notes:
 Rosé all day—a splash of citrus, and major sunset energy.
Pairs with:
 Haloumi, Hake or Lemon & Herb Chicken.
Let's Play a Game:
 Post a picture of your meal paired with a glass of Rose on Instagram and tag @mozambikrestaurants.

Boschendal Blanc De Noir R200
 Nederburg Classic R60
 R175

MICHELIN WINES By Jordan Wine Estate, Stellenbosch.
 In our 'House Wine' Era.
 Flip Flop Sauvignon Blanc R60
 Octopus Ink Merlot R65
 R175
 R185

MOZAMBIK

DRINKS MENU

Mozambik Classics

	VGN	ALC
STRAWBERRY SHERBET SCHMOOZE A sour strawberry infused vodka served over crushed ice.		R40
FROZEN CANDY CANE Strawberry Schmooze & lime cordial.		R45
PASSION FRUIT DAQUIRI Passion fruit, mint & vodka infused cocktail blended with ice.	R50	R70



RED BULL VODKA
Double shot of Pushkins Vodka & Red Bull Energy.

MIMOSA
Robertson Winery's Mimosa Sparkling Spritzer is full of vibrant notes of freshly squeezed orange juice, offering a sweet & tangy citrus burst.

GLASS: R45 | BOTTLE: R220

JUGS

SMALL LARGE

BACARDI RUM & RASPBERRY	R71	R160
KATEMBA Coza-Cola & Red Wine.	R50	R102
SNAKE BITE Bacardi Spiced Rum, Potency & Raspberry.	R65	R145
GREEN MAMBA Bacardi Spiced Rum, Apple Sours & Cream Soda.	R65	R130
SANGRIA Red wine, Fanta, Sprite & Pineapple.	R59	R142

Energiser Mocktails

NOJITO BULL Red Bull Energy OR Sugar Free garnished with lemon & mint.	R50
WATERMELON DAQUIRI BULL Sir Fruit Lime Juice & Strawberry Puree topped with a can of Red Bull Red Edition: Watermelon.	R60
SKYS THE LIMIT Luckybird Elderflower syrup, Sir Fruit lime juice & pineapple topped with a can of Red Bull Blue Edition: Juneberry.	R70
ELECTRIC SUNSET Sir Fruit lime juice & passion fruit puree topped with a can of Red Bull Apricot.	R60

Cocktails

I-AM-BROKE Count Pushkins Vodka, Soda, Lime, Hope.	R50
BACARDI MAITAI The king of tiki cocktails is well balanced with fruity sweetness, & rich almond & citrus flavours creating a delightfully refreshing cocktail using Bacardi Carta Blanca Rum.	R79
BACARDI LONG ISLAND A cocktail classic; five white spirits are combined & lengthened with cola.	R79
BACARDI MOJITO Bacardi Carta Blanca Rum, lemon or lime, mint & sugar syrup topped with soda water, poured over crushed ice.	R49
CAIPIRINHA Cachaça, lemons or limes & sugar syrup, served over crushed ice.	R85
COSMOPOLITAN Count Pushkins Vodka, Sir Fruit cranberry juice & triple sec.	R48
STRAWBERRY DAQUIRI Bacardi Carta Blanca Rum & Strawberry Puree.	R50
FROZEN/SHAKEN MARGARITA Jose Cuervo Silver Tequila, triple sec & Sir Fruit lime juice.	R65
PEMBA COLADA Coconut liquor, pineapple, peach, coconut & Bacardi Carta Blanca Rum.	R55
MANGO DAQUIRI Bacardi Carta Blanca Rum & Mango Puree.	R50
POPPED CHERRY Imagin Gin, Sir Fruit Cherry Cordial, Lemon Juice & Tonic.	R62
PASHGIN Imagin Gin, Lucky Bird Passion Fruit Syrup & Tonic.	R59
RASPBERRY ROSE Count Pushkins Vodka, Malibu, Monin Raspberry & Rose Syrup, lime & lemonade.	R99
MOZAMBIKAN ISLAND Kiporiri, Jack Daniels Whiskey, Captain Morgan Dark Rum, Jose Cuervo Gold Tequila, Monin Sun Dried Orange Syrup, Lemon Juice & Coke.	R82
PALOMA Refreshing blend of Jose Cuervo Tequila, Luckybird Grapefruit Syrup, Sugar Syrup & Soda Water.	R99
PASSIONFRUIT CAIPIRINHA Not-so-traditional caipirinha blended with passion fruit.	R90



WATERMELON GIN BULL
Fresh lime, Imagin Gin & Red Bull Red Edition: Watermelon with ice.

More cocktails



JUNEBERRY BLUES
Bacardi Carta Blanca Rum, lime cordial, Blue Curacao & Red Bull Blue Edition: Juneberry served with ice.

TROPICAL BULL
Bacardi Carta Blanca Rum, lime or lemon, sugar syrup & mint topped with Red Bull Apricot Edition: Apricot & Strawberry.

Shooters

SPRINGBOK Peppermint liquor & cream liquor.	R20
MOZAM TOILET Cream liquor, chocolate liquor & red sambuca.	R20
BRAIN HAEMORRHAGE Wild Peach Schnapps, cream liquor & grenadine.	R20
THE MO Jagermeister, Potency & caramel vodka.	R25
CHOCOLATE CAKE Hazelnut liquor, caramel vodka & chocolate liquor.	R25
BLOWJOB Coffee liqueur, cream liquor & cream.	R20
MOZ PICKLE BACK Bacardi Spiced Rum served with pickle juice & a pickle.	R32

Specialty Shooters

DOUBLE JAGER BOMB Jagermeister & Red Bull Energy.	R99
DOUBLE MELON BOMB Jagermeister & Watermelon Red Bull: Summer Edition.	R99
DOUBLE WATER BLOMMET JIE Potency & Dry Lemon.	R59

Buckets



CORONA BUCKET (6)
R220

SAVANNA BUCKET (4)
Any Variant
R170

Beers & ciders

(Ask your waiter for an in-store beer selection)

AMSTEL LAGER	R37
CARLING BLACK LABEL	R37
CASTLE FREE	R35
CASTLE LAGER	R35
CASTLE DOUBLE MALT	R37
CASTLE LITE	R37
CORONA	R43
CORONA CERO	R43
FLYING FISH LEMON/APPLE	R38
HANSA PILSNER	R35
HEINEKEN	R42
HEINEKEN ZERO	R42
HEINEKEN SILVER	R42
STELLA ARTOIS	R43
WINDHOEK LAGER 330ML	R39
WINDHOEK LAGER 440ML	R47

DRAUGHT
(Subject to availability)

CASTLE LITE	R50
HEINEKEN	R57
WINDHOEK	R56
STELLA ARTOIS	R57

BRUTAL FRUIT	R39
BLACK CROWN	R42+
HUNTERS DRY	R45
HUNTERS GOLD	R45
SAVANNA DRY	R49
SAVANNA LIGHT	R49
SAVANNA ZERO	R49

Images for illustrative purposes.

UNIT 4

OPENING & CLOSING PROCEDURES

Following opening and closing procedures is essential for maintaining the safety, cleanliness, efficiency, and legality of a bar's operations. It also contributes to a positive customer experience and helps manage costs and inventory effectively

4.1 OPENING PROCEDURES:



ARRIVAL AND PRE-SHIFT PREPARATION:

- Arrive on time and in uniform
- Wash hands thoroughly
- Check the daily schedule and any special events or promotions



INSPECT AND PREPARE THE BAR AREA:

- Ensure that the bar area is clean and tidy from the previous shift
- Check that all equipment (e.g., shakers, glassware, pour spouts) is clean and in good working order
- Verify that the bar top and surrounding areas are clean and free of debris



STOCKING AND INVENTORY CHECK:

- Restock the bar with liquor, beer, wine, and non-alcoholic beverages as needed
- Check the inventory levels and communicate any low stock to the management



PREPARE GARNISHES:

- Slice fruit garnishes (e.g., lemons, limes) and set them up in a garnish tray
- Ensure that mint, cherries, and other garnishes are ready for use



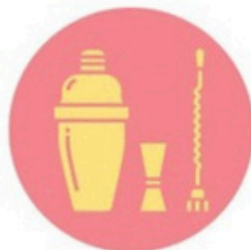
CHECK FOR SPECIALS AND PROMOTIONS:

- Review any drink specials or promotions for the day and ensure you are prepared to offer them to customers



CLEAN AND SANITIZE:

- Thoroughly clean all bar equipment, including blenders, ice bins, and glassware
- Sanitize bar mats, coasters, and any other items that come into contact with beverages



ORGANIZE BAR TOOLS:

- Arrange bar tools (e.g., jiggers, muddlers, strainers) for easy access during service

4.2 CLOSING PROCEDURES:



CLEAR AND TIDY THE BAR:

- Begin clearing the bar of used glassware, empty bottles, and trash
- Wipe down the bar top to remove spills and debris
- Remove any unused garnishes and store them properly



SECURE LIQUOR AND INVENTORY:

- Safely store all open bottles of alcohol, securely locking them if necessary
- Check inventory levels and report any discrepancies to the manager



CLEAN AND SANITIZE EQUIPMENT:

- Thoroughly clean and sanitize all bar equipment, including shakers, blenders, and utensils
- Empty and clean the ice bin
- Sanitize bar mats, coasters, and any other items used during the shift



DISPOSE OF TRASH AND EMPTY BOTTLES:

- Empty trash bins and replace trash liners
- Dispose of empty bottles in the appropriate recycling or disposal area



TURN OFF EQUIPMENT:

- Turn off and unplug equipment like blenders, coffee machines, and lights not needed for security



REMEMBER F.I.F.O



**To prevent waste, always
use older bar stock
before using newer stock**

UNIT 5

TEAMWORK



TOGETHER



EVERYONE



ACHIEVES



MORE

WHY SHOULD YOU WORK AS A TEAM



Communication is key and can only work if we all work **TOGETHER**. All staff need to be on the same page, therefore ensure that you communicate any information or issues clearly.



EVERYONE needs to work together, be adaptable and flexible in any situation to ensure a smooth and successful working environment.



A good team **ACHIEVES** their goals by knowing how to distribute tasks and responsibilities equally and effectively.



By working together and everyone achieving their goals, it will result in **MORE** success, a positive work environment and a well oiled machine.

THE drinks

COCKTAILS X 12



CAIPIRINHIA

- 2 Tots Cachaca, 4 Wedges Lime/Lemon, 1 Tot Gom Sugar Syrup and garnished with 4 fresh mint leaves served over crushed ice



COSMO

- 1 Tot Count Pushkins Vodka, 2 Tots Sir Juice Cranberry Juice, 1/2 Tot Grenadine, 1 Tot Triple Sec, shaken with ice, strained and garnished with Maraschino cherry



STRAWBERRY DAIQUIRI - VIRGIN OPTION AVAILABLE

- 2 Tots Bacardi, 3 Tots Kegtails Strawberry Daiquiri Syrup Virgin: 3 Tots Strawberry Syrup, 2 Tots Water blended with ice & garnished with a Maraschino cherry



FROZEN / SHAKEN MARGARITA

- 1 Tot Jose Cuervo Silver Tequila, 1 Tot Triple Sec, 2 Tots Lime Cordial, garnished with salt rimmed glass & lemon wheel slice



PEMBA COLADA - VIRGIN OPTION AVAILABLE

- 2 Tots Bacardi White Rum, 1 Tot Malibu, 3 Tots Kegtails Pemba Colada Mix
- Virgin: 2 Tots Water, 3 Tots Kegtails Pemba Colada Mix & both garnish with a Maraschino cherry



BACARDI LONG ISLAND

Five white spirits combined & lengthened with cola

- BUILD: 1/2 Tot Silver Tequila, 1/2 Tot Bacardi, 1/2 Tot Vodka, 1/2 Tot Imagin Gin, 1/2 tot Triple Sec topped with 150 ml Coke garnished with lemon sliced
- KEGTAIL: 175 ml Kegtails Long Island Mix, ice & garnish lemonslices



BACARDI MOJITO

- BUILD: 2 Tots Bacardi, 1 Gom Syrup, 6 Mint Leaves, 4 Lime Wedges, 1 Can Soda Water
- KEGTAIL: 150 ml Kegtails Mojito Mix, crushed ice & 6 Mint leaves & 4 Lime wedges & lemon or lime slice



MANGO DAIGUIRI - VIRGIN OPTION AVAILABLE

- 2 Tots Bacardi white rum, 3 Tots Kegtails Mango Syrup
- Virgin: 3 Tots Kegtails Mango Syrup, 2 Tots Water garnish with Maraschino cherry and blended with ice



I AM BROKE

- 1 Pushkins vodka, 2 lime cordial, 1 soda water
- Garnish: Lemon slice



TOP TIP: Upsell an extra shot of Vodka!



WATERMELON GIN BULL

- 1 Imagin Gin, 1 Red Bull Watermelon, Squeeze Lime Juice & garnished with a lime



BACARDI MAI TAI

- BUILD: 2 Tots Bacardi White rum, 1 Tot Captain Morgan Dark Rum, 1/2 Tot lime juice, 1/2 Tot Triple Sec, 1/2 Tot Almond Syrup (Orgeat), dash bitters KEGTAIL: 150 ml
- Kegtails Mai Tai Mix, crushed ice Garnished with Dried or fresh orange & Maraschino Cherry



TROPICAL BULL

- 1 Tot Bacardi Rum, 1 Apricot Red Bull, 1/2 Tot Gom Syrup, garnished with Maraschino Cherry, 4 lime wedges & 6 mint leaves

MOZAMBIK CLASSICS X 5



STRAWBERRY SHERBET SCHMOOZE

A sour strawberry infused Pushkins vodka served over crushed ice & garnished with a Maraschino Cherry

- 2 Tots Strawberry Schmooze, 1/2 Tot Grenadine,



FROZEN CANDY CANE

- 2 Tots Strawberry Schmooze, 1 Tot Lime Cordial, 1 Tot Grenadine
Blended with ice & garnished with Maraschino Cherry & Lemon half slice



PASSION FRUIT DAIQUIRI - VIRGIN OPTION AVAILABLE (V)

- 2 Tots Count Pushkins Vodka, 2 Tots Passion Fruit Cordial & 6 - 8 Mint leaves and lemon wheel garnish
- Virgin: 4 Tots Passion Fruit Cordial & 6 - 8 Mint leaves & lemon wheel garnish



RED BULL VODKA

- 2 Tots Count Pushkins Vodka & 1 tin Red Bull Energy
garnished with lime wheel



MIMOZAMBIK - Robertson Mimosa

- 250ml Robertson Mimosa per serving

PREP

STRAWBERRY SCHMOOZE MIX

- 1Ltr Strawberry Schmooze
- Mix 1 Bottle Pushkins Vodka

Method:

- Add 1 full bottle of Pushkins Vodka to the Strawberry Schmooze mix



GOM SYRUP

- 2KG Brown Sugar
- 2Ltrs Water

Method:

- Add Brown Sugar and water to blender Blend well until all sugar has dissolved Store in bottle



JUGS - LARGE OR SMALL X 5



SNAKE BITE - Bacardi Spiced Rum, Potency & Raspberry
JUG: 4 Tots Bacardi Spiced, 3 Tots Potency, 600ml Sparberry
GLASS: 2 Tots Bacardi Spiced, 1 Tot Potency, 300ml Sparberry



GREEN MAMBA - Bacardi Spiced Rum, Apple Sours & Creme Soda
JUG: 4 Tots Bacardi Spiced, 3 Tots Apple Sours, 600ml Creme Soda
GLASS: 2 Tots Bacardi Spiced, 1 Tot Apple Sours, 300ml Creme Soda



SANGRIA - Red Wine, Fanta & Pineapple
JUG: 500ml Red Wine, 150ml Fanta, 150ml Sprite, 200gr Pineapple
GLASS: 200ml Red Wine, 50ml Fanta, 50ml Sprite, 90gr Pineapple



R&R - Rum & Raspberry
JUG: 7 Tots Bacardi Spiced, 600ml Sparberry
GLASS: 3 Tots Bacardi Spiced, 300ml Sparberry



KATEMBA - Coca-Cola & red wine
JUG: 500ml Red Wine, 500ml Coke
GLASS: 250ml Red Wine, 250ml Coke

GIN IS MY THING X 6



PASH GIN

- 1 Tot Imagin Gin, 1 Tot Passion Fruit Syrup, 1 can Tonic Water garnished with fresh mint leaves



WATERMELON CRUSH

- 2 Tot's Imagin Gin, 1 Tot Watermelon Syrup, 1 Tot Lemon juice, 1 can Tonic Water & dried or fresh orange



POPPED CHERRY

- 1 Tot Imagin Gin, 1 Tot Cherry Cordial, 1/2 Tot Lemon Juice, 1 can Tonic Water garnished with 1 Maraschino cherry



GIN BLOM

- 1 Tot Imagin Gin, 1 Tot Elderflower, 1/2 Tot Lemon Juice, 1 can Tonic Water garnished with dried or fresh orange juice

NOTES:

PREMIUM COCKTAILS X 6



POLOMA

- 1 GOM syrup , 2 Grapefruit syrup, 2 Jose SILVER Tequila , 1 Soda water, Crushed ice Garnish: Dried
- Orange



RASPBERRY ROSE

- 1 Tot Count Puskins Vodka, 1 Tot Malibu, 1 Tot Monin Raspberry, 1 Tot Monin Rose, 4 Lime Wedges, 1 Can Lemonade & garnished with a dried or fresh orange wheel



PASSIONFRUIT CAIPIRHINHA

- 2 Cacahaca Pitu, 1 GOM syrup, 1 lime cut into quarters , 2 passion fruit puree,
- crushed ice Garnish: Lemon



JUNEBERRY BLUES - Energizer cocktail made with a new flavour Red Bull

- 2 Tots Bacardi white, 1Tot Blue Curacao, 1 Tot Lime Cordial, 1 Can Juneberry Red Bull, garnished with a fresh lime wheel



MOZAMBIK ISLAND -A dark 4 spirited Long Island Ice tea version of this classic cocktail

- 1/2 Tot Klipdrift Brandy, 1/2 Tot Jack Daniels Bourbon, 1/2 Tot Captain Morgan Dark Rum, 1/2 Tot Jose Cuervo Gold Tequila, 1 Tot Monin Sundried Orange Syrup with 1 Tot Lemon Juice and topped with 50 ml Coke and garnished with a Lemon slice on rim & lemon wedge inside

REDBULL MOCKTAILS NEW



SKIES THE LIMIT

- 1 Redbull Juneberry, 1 Elderflower syrup. ½ tot Sir-fruit Lime juice, 90g Pineapple



ELECTRIC SUNSET

- 1 Redbull Apricot&Strawberry, 1 Passionfruit Puree, ½ tot Sir- fruit lime juice, 6 mint leaves Garnish: Dried Orange



NOJITO BULL Energizer cocktail made with a new flavour Red Bull

- 1 Redbull, 6 mint leaves, ½ Lemon cut into quarters Garnish: Lemon Slice



WATERMELON DAQUIRI BULL

- 1 Redbull Watermelon, 1 Kegtails Strawberry Syrup, ½ tot Sir- fruit lime juice Garnish: Lemon Slice
- Lemon Slice



NOTES:

SHOOTERS



SPRINGBOK

- 1/2 Tot Peppermint Liqueur, 1/2 Tot Cream Liqueur
-



MOZAM TOILET

- 1/3 Nachtmuzik Chocolate Liqueur, 1/3 Cream Liqueur, 1/3 Zappa Red Sambuca



BRAIN HEAMORRHAGE

- 1/3 Peach Schnapps, 1/3 Cream Liqueur, 1/3 Grenadine



THE MO

- 1/3 Potency, 1/3 Caramel Vodka, 1/3 Jagermeister



CHOCOLATE CAKE

- 1/3 Hazelnut Frangelico Liqueur, 1/3 Caramel Vodka, 1/3 Nachtmuzik Chocolate Liqueur



BLOWJOB

- 1/3 Kahlua Coffee Liqueur, 1/3 Cream Liqueur, 1/3 Pouring Cream



MOZ PICKLE BACK

- 1 Tot Bacardi Spiced Rum, 1 Tot Pickle Juice & 1 Pickle in another shooter glass

SPECIALITY SHOOTERS



DOUBLE JAGER BOMB

- 2 Tots Jagermeister in 2 individual shooter glasses placed in a Whisky glass, topped with 1/2 glass Red Bull Energy



DOUBLE MELON BOMB

- 2 Tots Jagermeister in 2 individual shooter glasses place in a Whisky glass, topped with 1/2 glass Watermelon Red Bull: Summer Edition



DOUBLE WATERBLOMMETJIE

- 2 Tots Potency 1/4 Can Dry Lemon
 1. Pour Potency in 2 glass shot glasses
 2. Place shot glasses carefully into your whiskey glass
 3. Pour in a 1/4 of your Dry Lemon

NOTES:

BEERS



AMSTEL LAGER
CARLING BLACK LABEL
CASTLE DOUBLE MALT
CASTLE FREE
CASTLE LAGER
CASTLE LIGHT
CORONA
CORONA CERO



FLYING FISH (LEMON OR APPLE)
HANSA PILSNER
HEINEKEN SILVER
HEINEKEN
HEINEKEN ZERO
STELLA ARTOIS
WINDHOEK LAGER
(330ML / 440ML)

DRAUGHT

Subject to availability - 340ml & 500ml

CASTLE LIGHT
HEINEKEN
WINDHOEK
STELLA
ARTOIS



CIDERS

BRUTAL FRUIT RUBY APPLES
BRUTAL FRUIT LITCHI SECHE
BLACK CROWN G&T
HUNTERS DRY
HUNTERS GOLD
SAVANNA DRY
SAVANNA LIGHT
SAVANNA ZERO



BUCKETS

SAVANNA (4)
CORONA (6)

THE wines

SPARKLING



JC LE ROUX LA DOMAINE

SEMI SWEET



NEDERBURG STEIN

- glass option available

WHITE WINE

WHITE BLENDS



BOSCHENDAL BOSCHEN BLANC



GRACA



SIMONSIG JAMALA
- glass option available

CHARDONNAY



DURBANVILLE HILLS



FRANSHOEK CELLAR
• glass option available



SPIER

NOTES:

CHENIN BLANC



BOSCHENDAL RACHELSFONTEIN



KWV

- glass option available



SPIER



SIMONSIG STARTING BLOCKS

- glass option available

NOTES:



ROSE



BOSCHENDAL BLANC DE NOIR

- glass option available



NEDERBURG ROSE

- glass option available

SAUVIGNON BLANC



DURBANVILLE HILLS

- glass option available



FRANSCHHOEK CELLAR

- glass option available



SPIER



LOMOND



PORCUPINE RIDGE

RED WINE

CABERNET SAUVIGNON



NEDERBURG CAB SAUV
• glass option available



FRANSHHOEK CELLAR

MERLOT



KWV
• glass option available



DOUGLAS GREEN
• glass option available



DURBANVILLE HILLS
• glass option available



PINOTAGE



KANNONKOP KADETTE



SIMONSIG PICK OF THE BUNCH



BEYERSKLOOF

SHIRAZ



SPIER



FRANSCHHOEK
- glass option available

NOTES:

HOUSE WINE



MICHELIN WINES - FLIP FLOP SAUV BLANC
- glass option available



MICHELIN WINES-OCTOPUS INK MERLOT
glass option available

NOTES:

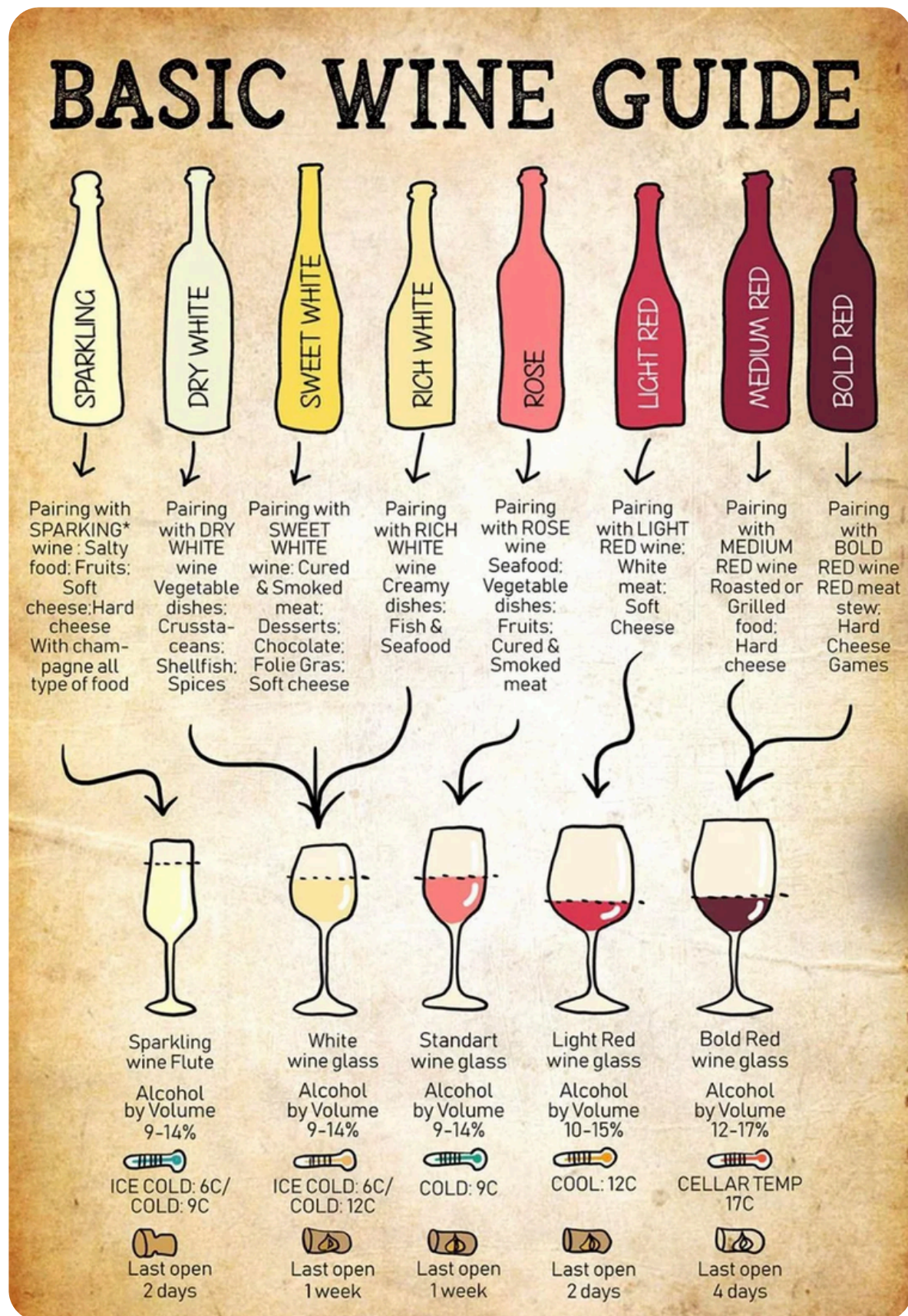
BLEND



RAIL ROAD RED



ALTO ROUGE





1,3 L Jug



Martini glass



Gin cut glass



Tiki glass

GLASSES

WINE - 330 ml

MASON - 440ML

WHISKY - 330 ml

GIN CUT GLASS

ZOMBIE TALL - 340 ml

JUG - 1,3 litres

MARGARITA - 330 ml

MARTINI - 280 ml

SCULL MUG - 500 ml

TIKI - 410 ml

WINE CARAFFE - 250 ml



MILKSHAKE MASON



Whiskey



Margarita



Skull Glass



Caraffe

HOT BEVERAGES & MILKSHAKES

CAPPUCCINO- DECAF OPTION AVAILABLE

CAFE' LATTE -DECAF OPTION AVAILABLE

CREAM OR FROTH OPTIONS

COFFEE BASE ESPRESSO-DECAF OPTION AVAILABLE

DOUBLE ESPRESSO

FILTER COFFEE - DECAF OPTION AVAILABLE

FIVE ROSES TEA

ROOIBOS TEA HOT

CHOCOLATE

MILO

MILKSHAKES

VANILLA

STRAWBERRY

CHOCOLATE

LIME

BUBBLEGUM

BANANA



This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.