



DRINKS MATCHED DINNER

The attached menu serves as a guide and is subject to seasonal changes

COURSE ONE

Ploughman's platter -
cured meats, pork rillettes, house
pickles

Matched to

Beer & Whisky

Teeling Small Batch & Boatrocker
Beer Garden Pilsner

Cocktail

House Highball
*Chivas Regal 12yo, olorosso sherry,
orgeat & lemon, charged with soda*

COURSE TWO

Scotch fillet, beer jus, salsa verde
along with sides of grilled baby
carrots and chat potatoes

Matched to

Beer & Whisky

Milestone PX Peated &
Mornington Squid Rising NEIPA

Cocktail

Boilermaker Sour
*Pure Scot Blended Scotch, lemon juice,
passionfruit, west coast IPA*

COURSE THREE

Three Cheese Board (hard, soft &
blue), green apple, quince paste,
sourdough

Matched to

Beer & Whisky

Starward Red Wine Cask &
Stomping Ground Bearbrass
Nitro Milk Stout

Cocktail

House Old Fashioned
*Woodford Reserve Bourbon, tokay
& wattleseed syrup, salted almond
praline*