

BRIGHT & CRISP

🍺 Boatrocker Beer Garden Pilsner	VIC	4.9%	380ml/2lt	11/50
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FRUIT & SPICE

🍺 Willie Smith's Farmhouse Perry	TAS	4.7%	380ml/2lt	11/50
• Garage Project Touch Wood Honey Tripel	NZ	9%	650ml	60
• Garage Project Summer Sommer	NZ	7.5%	650ml	42
• Jester King Dichotomous Autumn '14	TX	4.9%	750ml	65
• Molly Rose Matilde Saison	VIC	5.5%	750ml	55

TART & FUNKY

🍺 Co-Conspirators Wheelman Blueberry Gose	VIC	4.4%	380ml/2lt	12/55
• Dollar Bill Brewing Spring Parlay	VIC	7.2%	375ml	35
• Garage Project Biere de Garage	NZ	7.1%	650ml	37
• Geuze Boon Black Label Ed. No. 3	BEL	7%	750ml	60
• Lost Palms Beetroot Sour	QLD	3.8%	375ml	14
• Rodenbach Grand Gru	BEL	6%	330ml	20
• Stomping Ground Guava Gose	VIC	4.2%	355ml	11

SMOOTH HOPERATORS

🍺 Feral War Hog American IPA	WA	7.5%	380ml/2lt	14/65
🍺 Hop Nation Wet Hop IPL	VIC	7%	380ml/2lt	14/65
🍺 Garage Project Party&Bullshit East Coast IPA	NZ	6.2%	380ml/2lt	14.5/65
🍺 Stone Buzzer Beater IIPA	CA	9.4%	180ml/380ml	12.5/25
• Barossa Valley Brewing Hop Heaven IPA	SA	4.8%	355ml	13
• Green Beacon Red's Dead Red IPA	QLD	7%	330ml	15
• Little Bang Scratchy Vinyl Black IPA	SA	6.5%	330ml	15
• Opperbaco Violent Shared Session IPA	ITA	4.1%	330ml	16
• Sierra Nevada Hop Bullet IIPA	CA	8%	355ml	19
• Sixpoint Bengali IPA	NY	6.4%	355ml	17
• Stone Stygian Descent Barreled Black IPA	CA	11.6%	500ml	60
• Temple Rye Hard IPA	VIC	6.3%	500ml	60
• Wayward Fusami Victory IPL	NSW	6%	330ml	15

MALT DRIVEN

🍺 Fury & Son Peated Scotch Ale	VIC	7.5%	380ml/2lt	12/55
🍺 Shedshaker Espresso Lager	VIC	5.2%	380ml/2lt	12/55
• Garage Project Hellbender Barleywine	NZ	11.2%	650ml	65
• Garage Project Golden Brown Redux	NZ	7%	650ml	40
• Garage Project Texas Tea Brown Ale	NZ	6.2%	650ml	35
• Stone Old Guardian Barleywine 2014	CA	11%	650ml	60
• Holgate Beelzebub's Jewels BA Quadruple	VIC	12.5%	750ml	65
• Molly Rose Kuro Dark Lager	VIC	5.7%	750ml	50
• Rogue Fresh Roast Brown Ale	OR	5.7%	355ml	20

FROM THE ROASTERY

🍺 Holgate Temptress Chocolate Porter	VIC	6%	380ml/2lt	12/55
🍺 Quiet Deeds Vanilla Porter	VIC	6.2%	380ml/2lt	12/55
• Founders Porter	MI	6.5%	355ml	15
• Founders Breakfast Stout	MI	8.3%	355ml	21
• Garage Project Cabbages & Kings O. Stout	NZ	12.1%	650ml	50
• Lost Palms Porter	QLD	4%	375ml	14
• Sixpoint 3Beans Barrel Aged Coffee Stout	NY	6.4%	355ml	30

MALT WHISKY**CRAFT BEER****BOILERMAKERS****GOLD DIGGER \$24**

Teeling Single Malt

Boatrocker Beer Garden Pilsner 4.5%

*Fruit, cinnamon and a touch of pepper & smashable, clean and crisp***THE LIKELY LAD \$29**

Bruichladdich Classic Laddie

Garage Project Party & Bullshit East Coast IPA 6.2%

*Red apples, spice, brown sugar & hazy, fresh and fruity hops***SCOTCHY, SCOTCH, SCOTCH \$31**

Glenlivet 18yo

Fury & Son Peated Scotch Ale 7.5%

*Rich candied apples and honey & deep toffee with caramel tones***ANY PORT IN A STORM \$34**

Talisker Port Ruighie

Rodenbach Gran Cru 6%

*Rich candied apples and honey & tart shrubbed blood oranges***EVERYTHING'S COMING UP MILLSTONE \$28**

Millstone Peated PX

Feral War Hog American IPA 7.5%

*Marzipan, soot, orange spice-cake & big fresh pineapple and hops***KESSEL RUN \$25**

Starward Red Wine Cask

Holgate Temptress Chocolate Porter 6%

*Raw sugar, milk chocolate & cocoa sweetness***CRAFT BEER PADDLE \$29****TASTING JOURNAL \$12**

Credit card surcharges apply to all credit cards

FRESH AS A DAISY

• Benromach Organic	Speyside	SCO	43%	15
• Bladnoch Samsara	Lowlands	SCO	46.7%	20
• Chivas Regal Ultis	Vatted Malts	SCO	40%	32
• Glenkinchie 12yo	Lowlands	SCO	43%	15
• Mackmyra Svensk Rok	Valbo	SWE	46.1%	35

CONFECTIONER'S ART

• Benromach 10yo	Speyside	SCO	43%	13
• Clynelish 14yo	Highlands	SCO	46%	16
• Cragganmore 12yo	Speyside	SCO	40%	13
• Glenlivet Nadurra First Fill	Speyside	SCO	59.8%	20
• Jameson Black Barrel	Cork	IRE	40%	11
• Longmorn 16yo	Speyside	SCO	43%	32
• Macallan 2007 Speymalt G&M	Speyside	SCO	43%	16

FRUIT NINJAS

• Amrut	Bangalore	IND	46%	14
• Balvenie 14yo Caribbean Cask	Speyside	SCO	43%	17
• Glenlivet 15yo	Speyside	SCO	40%	18
• Hyde 10yo	Cork	IRE	46%	20
• Paul John Classic	Goa	IND	55.2%	18

SPICE TRADERS

• Auchentoshan 12yo	Lowlands	SCO	40%	12
• Balvenie 21yo Port Cask	Speyside	SCO	43%	38
• Bowmore 18yo	Islay	SCO	43%	25
• Highland Park 18yo	Orkney	SCO	43%	34
• Millstone 12yo Sherry Cask	Baarle-Nassau	NLD	43%	23
• North British 18yo 1996 by B.B.&R.	Lowlands	SCO	56.8%	31

SALTY SEA DOGS

• Bowmore 12yo	Islay	SCO	40%	13
• Box 2nd Step Collection 01	Adalen	SWE	51.1%	33
• Connemara	Cork	IRE	40%	12
• Old Pulteney 17yo	Highlands	SCO	46%	21
• Oban 14yo	Highlands	SCO	43%	18

BIG BELTERS

• Caol Ila 12yo	Islay	SCO	43%	15
• Laphroaig Quarter Cask	Islay	SCO	43%	18
• Lagavulin 16yo	Islay	SCO	43%	18
• Paul John Peated	Goa	IND	55.5%	16
• Port Askaig 100 proof	Islay	SCO	57.1%	18
• Talisker 18yo	Skye	SCO	45.8%	30

BANK BUSTERS

• Dailuaine 34yo 1980 CS	Speyside	SCO	50.9%	100
• Glenlivet 25yo	Speyside	SCO	43%	90
• Glenmorangie 19yo Ealanta PE	Highlands	SCO	46%	70
• Lark Revolution Release Vol. 25	Tasmania	AUS	59.3%	45
• Macallan 1973 Speymalt G&M	Speyside	SCO	43%	240
• Rosebank 21yo 1992 CS	Lowlands	SCO	55.3%	95

MEAT & CHEESE

SERIOUS BEER NUTS - 9

candied fennel seeds, roasted cashews, salted peanuts, smoked almonds

CIDER HOUSE PICKLES - 8

pearl onions, baby cucumber

HOPPED MOUNT ZERO OLIVES - 8

served warm with citra hop infused olive oil

FRIED PICKLES - 10

Porter battered with burnt orange crème fraîche chipotle

THE BOILERMAKER HOUSE SIGNATURE SANDWICH - 22

A take on the LA classic; crusty french bread filled with wagyu pastrami, cheddar, pickled cabbage, served with beef bone broth

PORK & PISTACHIO TERRINE - 22

witlof, spring onion, lightly caramelized apple

SERRANO & TOAST- 20

Raza Duroc Jamon served with pickled green tomatoes on toast

BURATTA - 19

watercress, charred fennel, pickled celery

POUTINE - 22

14 hour braised beef, truffle cheese sauce, iberico crumb, jus

- NOW SHUCK'D - FRESH OYSTERS

natural or with a sour beer vinagrette - 4.50

Pambulla - Sydney Plates

Nambucca Heads - Sydney Rocks

At Boilermaker House we champion pairing quality cheeses and meats with malt whisky and craft beer. Please ask your waiter for a full list of all 40 meats and cheeses

CHEESE BOARDS

**please specify hard, soft or blue*

3 CHEESE BOARD - 45

120g of chef's selection, served with bread and appropriate accoutrements

5 CHEESE BOARD - 55

200g of chef's selection, served with bread and appropriate accoutrements

7 CHEESE BOARD - 75

280g of chef's selection, served with bread and appropriate accoutrements

CURED MEAT BOARDS

SMALL MEAT BOARD - 22

60g of chef's selection of 3 cured meats

LARGE MEAT BOARD - 30

100g of chef's selection of 5 cured meats

IBERICO BOARD - 85

The Iberian pig produces some of the finest Jamon in the world. Taste a mix of three varieties 100g

MIXED BOARDS

PLOUGHMANS PLATTER - 75

A taste of it all, 5 meats (100g), 3 cheeses (120g), pickles, olives and all the trimmings

THE SPREAD - 200

Double or nothing! 200g of cured meat, 240g of cheese, terrine, pickles, olives, all the garnishes and of course, Jamon Iberico

DINNER

STARTERS

OYSTERS OF THE DAY - 4.50 EA

Served with sour beer vinagrette

BONE MARROW - 18

served with fried bread, avruga caviar and goats curd

MUSHROOM TARTARE - 18

served with capers, shallots and puffed rice

MAINS

WALLABY BURGER - 23

Flinders Island wallaby and beef patty, tomato jam, pickled zucchini, 'Steakon' and melted gruyere

GRILLED CHICKEN - 32

spice rubbed, served with cauliflower puree, spring onion

350g SIRLOIN STEAK - 40

Tasmanian grass-fed vintage beef, served with salsa verde, jus

SIDES

GRILLED CARROTS - 16

maple butter, pepitas, hickory, squash, pecorino

CHAT POTATOES - 14

with garlic, rosemary and whisky butter

DRINKS MATCHED DINNER \$75

Three Courses offering our best spread, expertly paired to either beer, whisky, boilermakers or cocktails.