Bright & Crisp
• One Drop Botany Bay Lager VIC 4.3% 380ml/2l 11/55
• Stone & Wood Green Coast Lager NSW 4.7% 380ml/2l 12/50
• Molly Rose Lager #3 Halles VIC 4.6% 375ml 16
• Urban Alley Lager VIC 4.5% 375ml 12
• Daintier Lager VIC 4.2% 335ml 12
• Wilde Gluten Free Lager VIC 4.2% 330ml 12
• Big Drop Brewery Uptown Craft Lager VIC <0.5% 375ml 11

Fruit & Spice
• One Drop Ginger Beer NSW 4.0% 380ml/2l 15/70
• Rodenbach Alexander Flemands Red With Sour Cherries BEL 5.6% 330ml 26
• Future Mountain 'Wonders of Nature' Farmhouse Ale VIC 5.8% 375ml 45
• Brouwerij Kort & Krachtig Farmhouse Ale NL 6.1% 335ml 29
• Fathom Kermadec Barrel Aged Sour Red Ale QLD 5.8% 375ml 24

Tart & Funky
• Sauce Brewing x Nick and Nora's Mimosas Gose EST 7.8% 380ml/2l 20/95
• Westside Ale Works IDA Primal Wild Golden Ale VIC 4.1% 380ml 20/95
• Nomad Brewing Co. Rosie's Imperial Sour Ale NSW 3.8% 380ml 22/85
• Cavalier Likety-Split Raspberry Icecream Sour VIC 4.2% 375ml 22
• One Drop Soursox and Indica Berliner Weisse QLD 5.8% 375ml 24
• Fathom Kermadec Barrel Aged Sour Red Ale QLD 5.8% 375ml 24
• Wayward Brewing Raspberry Berliner Weisse QLD 3.8% 375ml 16
• Dollar Bill Brewing Shiraz Paquette VIC 4.4% 330ml 23

Smooth Hoperares
• Exit Brewing Pale Ale VIC 4.6% 380ml 11/50
• Cavalier Brewing It's All A Conspiracy, Man; Cold IPA VIC 6.6% 380ml 14/65
• Errate "The Juice" NEIPA WA 6.2% 380ml 14/65
• Mackmann Brewing Party Town DDH IPA NSW 4.0% 380ml 17/80
• 3 Ravens Beaches and Cream Milkshake IPA NSW 3.5% 375ml 25
• Green Beacon Windjammer IPA QLD 7.2% 375ml 22
• Fathom Trieste - Marinas Barrel Aged Farmhouse QLD 7.2% 375ml 22

Malt Driven
• 3 Ravens Nevermore; Fresh Roasted Brown Ale VIC 5.2% 380ml/2l 14/55
• Anderson Valley Brother David's Triple USA 10.0% 335ml 27

From the Roaster
• Pohjala Must Kuld Porter EST 7.8% 380ml 20/95
• Molly Rose Kuro Japanese Dark Lager VIC 6.0% 375ml 20
• Wolf of the Willows Persistence II Rye Imperial Stout VIC 12.2% 440ml 50
• Brouwerij De Melon H & Verdoornens Imperial Stout NL 10% 335ml 39
• Foghorns Sligo Extra Stout NSW 5.9% 375ml 19
• Gritter Brewing Co Devils Lunes Smoked Porter NSW 5.8% 375ml 16
• Bootstrotter Stout VIC 6.1% 375ml 17

Laphroaidan Slip $33
Laphroaig 10yo Pohjala Must Kuld Porter 7.8% Seaweed and iodine with baked citrus, vanilla, caramel and sweet oak.

This Lark Attack $30
Lark Symphony No.1, Lark 2.5% Lactic Cask, Lark Cask Strength One Drop Botany Bay 4.6%, Exit Brewing Pale Ale 4.6%, Pohjala Must Kuld Porter 7.8%
**MEAT & CHEESE BOARDS**

**CHEESE BOARDS**
Chef’s selection, served with accoutrements
30g each cheese
- 3 Cheeses - 30
- 5 Cheeses - 50

**MEAT BOARDS**
Chef’s selection, served with accoutrements
30g each meat
- 3 Meats - 30
- 5 Meats - 50

**PLOUGHMANS PLATTER - 75**
A taste of it all, 5 meats (150g), 3 cheeses (90g) & all the trimmings

**BOARD ADDITIONS**
- Add olives - 5
- Replace a meat with Wagyu Bresaola MS7 - 5

Please note all CC and contactless payments will incur a surcharge.

---

**BIG OLE BEERS**

**Cascade Elderberry Northwest Sour Red Ale**
USA 8.5% 750ml $90

This live barrel of Northwest style sour red ale was initially aged for 6 months in French oak wine barrels; the additionally aged on elderberries. Sharp wine, dark raisins, red grapes and cereal notes greet you on the nose. Tart dark fruit and grapes on the palate lead to a sparkling crisp dry finish with hints of fresh elderberries and grape skins.

**Deschutes Cultivator Provision Saison**
USA 8% 650ml $120

A Reserve release that’s straight from the farmhouse, Cultivator represents Deschutes’ own take on a barrel-aged classic. Blending saison, brett, and sour styles to build depth and complexity, Cultivator offers a crisp, rustic flavour profile of pear and apricot.

**Eel River “Triple Exultation” Barley Wine**
USA 9.7% 650ml $50

Brewed in the tradition of English Old Ales, Eel River takes on a Barleywine Style twist, featuring a rich, caramelised sugar character and a delicate roasted not balanced by an aroma reminiscent of toffee and ripe fruit.

**Garage Project Hellbender**
NZ 11.2% 650ml $65

A leviathan of a beer made with over a tonne of malt and a mountain of American hops. Brewed in late 2014 and conditioned in bottle until late 2015, this American Barleywine only gets better with age. Rich, resinous, pine and plum, it is a satisfying sipper.

**Garage Project Twilight of the Gods**
NZ 13.6% 650ml $105

Twilight of the Gods or Götterdämmerung - Wagner’s magnum opus, the climax to Der Ring des Nibelungen, the epic final battle to mark the end of everything - it doesn't get much bigger that this. Over a year in the making, this barrel aged co-fermentation of Riesling juice and strong blonde ale is powerful enough to keep developing for years to come. It ain’t over til

**Feral Broke Bach Mountain Red Flanders**
WA 7% 750ml $90

Brewed by Feral for Boilermaker House, this classic flanders red style was aged in port barrels.

Please note all CC and contactless payments will incur a surcharge.
Late Night Menu

10pm to close

PIE & PICKLE - 12
Chicken & Pilsner
Beef & Stout
Pumpkin, IPA & Feta
Lamb & Amber Ale

Poppin Oysters
NATURAL OYSTERS - 27 1/2 Doz.
w Lemon and IPA Mignonette
WHISKY KILPATRICK - 30 1/2 Doz

Getting Into It
NEW YORK PASTRAMI - 18
Served with Wheat Beer Sauerkraut
FRIED WHISKY WINGS - 23
Served with Beer & Blue Cheese Sauce
GOATS CHEESE HASHBROWN - 16
Served with Mustard Whisky Cream

Banging Mains
250g PORTERHOUSE & FRIES - 38
Served with Garlic Whisky Butter
IPA BATTERED FISH & CHIPS - 26
CAULIFLOWER WELSH RAREBIT - 27
Half Roasted Cauliflower with Kale

Baller Burgers
FLAME GRILLED BEEF BURGER - 29
Served with Onion Rings and Hand Cut Chips

Boozy Pies
CHICKEN & PILSNER - 24
BEEF & STOUT - 24
LAMB & AMBER ALE - 24
PUMPKIN, IPA & FETA - 20
All served with Mash, Gravy and peas

Sides
HAND CUT CHIPS - 13
HOUSE SALAD WITH FRESH HOPPED DRESSING - 10
SPRING GREENS WITH WHISKEY BURNT BUTTER & TOASTED NUTS - 12

Dessert
BEERAMISU - 15
Milk stout & Coffee
ICE CREAM SANDWICH - 15
Peated Whiskey

Kitchen Open from 5pm to 10pm