

# BIG ROO PALE ALE

**citric, smooth, crisp**

4.8% Alc/Vol

25 IBU

This modern Australian Pale Ale is made from the best Australian ingredients. It is very light and refreshingly citric on the palate due to being dry-hopped with Victorian Galaxy hop at the end of fermentation.

Colour	Pale	●	.....	Dark	
Bitterness	Low	...	●	.....	High
Alcohol	Low	...	●	.....	High
Sweetness	Dry	..	●	.....	High

## Aroma

Golden, smooth, light-bodied, tropical and citrus aroma, low bitterness, clear and clean finish

## Malt

Pale malted barley

## Hops

Ella, Galaxy

## Serving Temperature

6°C

## Serving Glass

Pint glass

## Food Pairings

Salmon fillet, Burgers, Fried food

## Cheese Pairings

Parmesan, Roquefort, Feta

## Dessert Pairings

Orange sorbet, Key Lime pie, light desserts



# FLIGHTLESS DRAUGHT

## refreshing, crisp, clean

4.8% Alc/Vol

25 IBU

This Draught is a traditional German Pale Ale that glows with a magnificent golden colour making each glass look like a Holy Grail. Starting with a light fruity flavour and ebbing to its low fermentation sweetness, it then seduces you into another mouthful with its smooth bitterness at the end.

Colour	Pale	●	.....	Dark
Bitterness	Low	●	.....	High
Alcohol	Low	●	.....	High
Sweetness	Dry	●	.....	High

## Aroma

Clear, crispy, medium-light bodied, low fermentation sweetness with a hint of bitterness and a delicate fruity flavour

## Malt

Pale barley, pale wheat and caramel barley

## Hops

Perle and Hallertau Mittelfrüh

## Serving Temperature

6°C

## Serving Glass

Stange glass (slender cylinder)

## Food Pairings

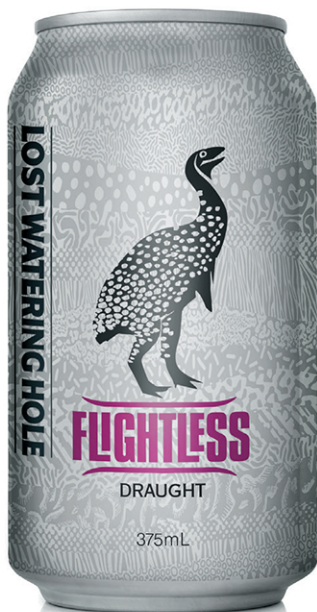
German sausages (bratwurst), salads and grilled chicken

## Cheese Pairings

Nutty cheese, Brie and Camembert

## Dessert Pairings

Light apricot or mandarin cake, and lemon custard tart



# SWAMP RAT DARK LAGER

**chocolate, clean, crisp**

4.8% Alc/Vol

25 IBU

This Dunkel Munich is a dark German lager and pleases with a roasted note. The large amount of authentic Munich malt lends itself to a full-bodied beer without being heavy. Moderate bitterness finishes this beer nicely.

Colour      Pale ..... ● ... Dark

Bitterness      Low ● ..... High

Alcohol      Low ... ● ..... High

Sweetness      Dry ● ..... High

## Aroma

Chestnut-red, dark full-bodied character, light toffee, cookie and chocolate flavour, dry finish with sweet malty aroma

## Malt

Munich barley and chocolate barley

## Hops

Perle and Hallertau Mittelfrüh

## Serving Temperature

6°C

## Serving Glass

Stein glass (handle)

## Food Pairings

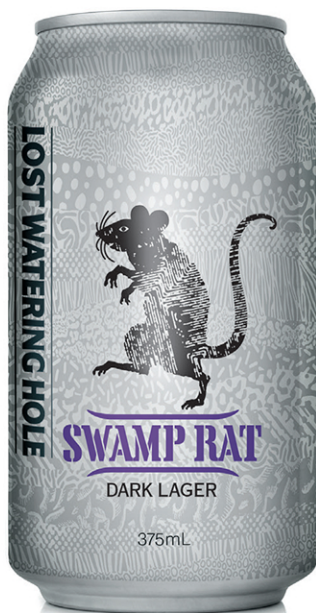
Hearty foods like roast pork, smoked sausage and grilled salmon

## Cheese Pairings

Washed-rind cheese, Gruyere and Colby

## Dessert Pairings

Chocolate-based desserts and candied ginger beer cake



# WIDE WOMBI IPA

## hoppy, balanced, caramel

5.9% Alc/Vol

50 IBU

This English-inspired India Pale Ale is a hoppy ale balanced beautifully between malt sweetness and hop bitterness. Three different hops provide its hoppiness... and your happiness.

Colour	Pale ... ● ..... Dark
Bitterness	Low ..... ● ... High
Alcohol	Low ..... ● ... High
Sweetness	Dry ..... ● ..... High

## Aroma

Medium-high copper body with a caramel-like character, intensive bitterness (lower than American IPA) and high floral/fruity hop aroma

## Malt

Pale barley and caramel barley

## Hops

Cascade, Chinook and Amarillo

## Serving Temperature

6°C

## Serving Glass

Tulip glass

## Food Pairings

Spicy food, Indian curry and grilled meat

## Cheese Pairings

Blue cheese, aged cheddar and triple cream

## Dessert Pairings

Sweet desserts like carrot cake, caramel apple tart, and persimmon rice pudding

