

BLACK BREWING CO

BEER YOURSELF

SHARE WITH US @BLACKBREWINGCO

BEER & CIDER

MIDDY / PINT

SESSION ALE 3.5%

5.5 / 10

Clean • Crisp • Bright | IBU: 18 |

Grapefruit-pith character bursts out with soft melon in tow that balances perfectly with its crisp bitterness.

LAGER 4.8%

6 / 11

Clean • Crisp • Dry | IBU: 18 | Hops: Spalt (Germany)

German double-decoction evoke the soft florals of sticky rice that give this lager its character. Light hopping brings a clean, crisp finish, and fragrant citrus notes. It's our German take on a traditional Japanese style.

PALE ALE 5.5%

6.5 / 12

Hoppy • Fruity • Piney | IBU: 47 | Hops: simco

Hazy golden body and expressive aromatic notes have been known to bring tears of pure joy. Juicy pineapple and passionfruit aromas nuzzle an assertive bitterness.

IPA 5.7%

7 / 13

Bigger & Bitter • Tropical • Uninhibited | IBU: 53

Hops: Citra (US), Chinook (US)

Our juicy IPA serves up tropical tides of mango passionfruit and papaya. It's all down to a combo of big, juicy hops that are whirl-pooled, then dry hopped to hit you with a massive tropical fruit bomb.

BAO BAO MILK STOUT 4.5%

6 / 11

Smooth & Velvety | IBU: 22 | Hops: East Kent Goldings

The secret is the lactose we use to smooth away the bitter edges you may find in other stouts. Get ready for a generously malty, silkily smooth taste experience. Enjoy ice cold or leave to warm up a while, and let those sweeter chocolate notes rise up.

APPLE CIDER 5.5%

6.5 / 12

Pressed to the Core | Style: Medium Dry

Apples: Fresh Manjimup Apples

Made with 100% West Australian Apples. Fresh, seasonal Manjimup apples offer crunch acidity and well balanced sweetness. We used the best champagne yeast to add complexity and delicate beading.

SEASONAL BREW

Ask one of our team about our specialty beers.

WINES / SPARKLINGS

WINE

MARGARET RIVER 9 TO 5 SSB 8 / 30

MARGARET RIVER 9 TO 5 ROSE 8 / 30

MARGARET RIVER 9 TO 5 CAB MERLOT 8 / 30

ALKOOMI LATE HARVEST 8 / 32

AURLIA PROSECCO 9.5 / 40

WILDFLOWER BRUT 9.5 / 35

CHAMPAIGN

VEUVE CLICQUOT 90

PIPER HEIDSIECK 75

CRAFTED COCKTAILS

VODKA PASSION FRUIT ICED TEA 12

GIN BLUEBERRY & SAGE 12

GLS / BTL

SPIRITS DUNE DISTILLING | g

SIGNATURE GIN & TONIC 12

RHUBARB HIBISCUS GIN & TONIC 12

GREEN TEA & LIME GIN & TONIC 12

XMAS GIN & TONIC 12

COKE 4.5

COKE NO SUGAR 4.5

CASCADE LEMON LIME BITTERS 4.5

CAPI LEMONADE 4.5

CAPI GINGER BEER 4.5

CAPI BLOOD ORANGE 4.5

CAPI PINK GRAPEFRUIT 4.5

CAPI SPARKLING WATER 7

ORANGE / APPLE JUICE 4

NON ALCOHOLIC

BLACK BREWING CO

BEER YOURSELF

KITCHEN OPEN HOURS | 12PM – 4PM

SMALL

CHEESE BOARD, choice of cheese, lavosh, fruit, nuts.

Margaret River brie, Danish Blue, Tasmanian smoked cheddar1 for **\$14**, 2 for **\$24**, 3 for **\$34**

CHARCUTERIE BOARD, prosciutto, wagyu bresola, lavosh, chutney **(DF)**..... **\$24**

PICKLED FREMANTLE OCCY, charred capsicum remesco, artichokes **(GF,DF)**..... **\$20**

SEARED WA SCALLOPS, pickled zucchini, fennel, sweet potato puree, citrus dressing **(GF)**..... **\$24**

SIGNATURE GIN CURED SALMON, ginger shallot soy, pickled cucumber, avocado puree **(DF, GF)**..... **\$20**

UNCLE LEE'S KOREAN BANG! BANG! CHICKEN WINGS peanuts **(GF,DF)**..... **\$22**

LARGE

CRISPY AUSTRALIAN SQUID, beansprout salad, herbs, chipotle mayo, lemon **(GF,DF)**..... **\$24**

PORK COLLAR, cabbage, macadamia ajo blanco, black garlic, salt bush **(GF,DF)**..... **\$30**

MISO ROSEMARY ROASTED PUMPKIN, pumpkin puree, pepitas, miso dressing, mizuna **(V,GF,DF)**..... **\$24**

600G MAPLE BEER GLAZED BEEF BRISKET, stone ground mustard, pickles **(DF)**..... **\$50**

SERVES 2-4. ADD ON SOME SIDES TO MAKE IT A MEAL

SIDES

FRIES, Black Brewing Co seasoning, garlic aioli **(DF)**..... **\$9**

STONE FRUIT SALAD, Nannup stone fruit, goats cheese, mizuna, honey mustard dressing **(VG,GF)**..... **\$18**

COUS COUS SALAD, pearl cous cous, chickpea, tahini dressing, mint, cherry tomato **(V, DF)** **\$18**

ADD SMOKED CHICKEN BREAST +\$6

PIZZA

MARGHERITA, tomato sugo, cherry tomato, basil, fresh mozzarella **(VG)**..... **\$22**

CRUDO, prosciutto crudo, tomato sugo, cherry tomato, basil, fresh mozzarella..... **\$26**

FUNGHI TARTUFATA, truffle butter, mushroom, caramelised onion, mozzarella, rocket **(VG)**..... **\$24**

CARNIVORO, BBQ sauce, Margaret River farmhouse chorizo, ham, charred capsicum, thyme..... **\$24**

POLLO, tomato sugo, pulled chicken, ham, caramelised onion, fetta, rocket mozzarella..... **\$26**

GAMBERI AGLIO, garlic butter, Australian prawns, Margaret River farmhouse chorizo, chilli, cherry tomato..... **\$28**

VEGANA, tomato sugo, charred capsicum, cherry tomatoes, caramelised onion, mushroom, rocket **(V)**..... **\$24**

GF BASE + \$4

KIDS

CHICKEN NUGGETS, fries..... **\$14**

PULLED PORK BBQ BUN, fries..... **\$14**

SWEETS

BANANA NUTELLA MASCARPONE CALZONE..... **\$14**

CHOC BROWNIE, chocolate sauce, salted caramel, peanut butter, vanilla ice cream..... **\$14**

CHEESE BOARD, choice of cheese, lavosh, fruit, nuts.

Margaret River brie, Danish Blue, Tasmanian smoked cheddar1 for **\$14**, 2 for **\$24**, 3 for **\$34**

SIMMOS KIDS ICE CREAM, vanilla, chocolate, strawberries and cream **(GF)**..... **\$7**

COFFEE AVAILABLE..... **\$4**

(VG) VEGETARIAN **(V/VA)** VEGAN/VEGAN AVAILABLE **(GF)** GLUTEN FREE **(DF)** DAIRY FREE

Please let us know when you order of any dietary restrictions or allergies so we can cater to your needs.