

drinks list

white wine*

	glass	bottle
willoughby park "marilyn" nv sparkling sexy, vivacious, bubbly	\$9	\$36
2017 willoughby park sauvignon blanc fresh & lively passionfruit	\$8	\$29.5
2016 kalgan river riesling zesty, lemon & limes	\$9	\$36
2017 ironrock riesling fresh lime blossom, driving mineral acidity	\$10	\$40
2017 kalgan river chardonnay nectarine, cashew & oak spice	\$9	\$36
2017 ironrock chardonnay white peach, citrus & green melon, toasted nut complexity		\$50
2015 willoughby park "late harvest" riesling perfumed lavender with a sweet finish	\$8	\$29.5

red wine*

	glass	bottle
2017 willoughby park rosé raspberry & cranberry palate, crisp dry finish	\$8	\$29.5
2017 kalgan river pinot berry fruit, layered earthiness, touch of spice	\$9	\$36
2013 willoughby park merlot dark plum & blackberry, spicy roast chestnuts, robust finish		\$29.5
2014 ironrock shiraz earthy, berry fruits, soft tannin finish	\$14	\$60
2014 kalgan river shiraz plum & raspberry, soft velvet tannins	\$9	\$36
2014 willoughby park shiraz juicy plum, hint of spice, savoury oak	\$8	\$29.5
2012 ironrock cabernet sauvignon cassis & black olive, silky powdery tannins	\$12	\$57
2014 kalgan river cabernet sauvignon tobacco leaf, cassis & black olive, long dry finish	\$9	\$36

* vintages may change

soft drinks

	glass	jug
coke, coke no sugar, sprite, lift red creaming soda, fanta	\$4	\$12
soda water	\$2	\$8
diet coke	\$4	-
cascade ginger, sparkling apple	\$5	-
lemon, lime & bitters	\$5	\$14
san pellegrino 250ml	\$3.5	-
san pellegrino 500ml	\$6.5	-
juices - apple / orange / tropical	\$4.5	-

beer

beer on tap

	middy	pint
all beers brewed fresh on site	\$6.5	\$11

beer tasting paddle

		\$20
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beers 1 - 6

beer tasting notes

1. hey hay - wheat beer

german style wheat beer, cloudy appearance, flavours of banana and clove with a low hop finish
silver medal - 2018 australian international beer awards
abv **4.6%** ibu **16**

2. boss - premium

pilsner style, crisp & refreshing easy drinking, pale yellow colour
abv **4.8%** ibu **31**

3. poison point - india pale ale

fruity aromas with bold tropical flavours and a smooth finish, bright copper colour
bronze medal - 2018 australian international beer awards
abv **6.0%** ibu **45**

4. boondie - rye pale ale

american style pale ale, slightly spicy with bright citrus & hop flavours, copper / orange hue
gold medal - 2018 australian international beer awards
abv **5.0%** ibu **30**

5. the right - nut brown ale

toasted nuts & biscuit flavours with smooth finish, dark colour
silver medal - 2018 australian international beer awards
abv **5.7%** ibu **28**

6. tingletop - ginger beer

spiced, candied ginger flavour with a balanced sweetness
crisp & refreshing with a lasting zing, unfiltered and light in colour
abv **3.5%**

7. little feller - mild ale

light body with apricot sweetness & slight bitterness, amber colour.
abv **3.5%** ibu **24**

8. devilsride - red india pale ale

big tropical hop flavours and aromas
silver medal - 2018 australian international beer awards
abv **7.4%** ibu **70**

9. afterglose - raspberry gose

tart and salty, red blush colour
bronze medal - 2018 australian international beer awards
abv **4.5%** ibu **8**

10. seasonal

here for a good time, not a long time.

takeaway drinks available

includes retail products (wine & beer), seasonal & special releases as well as growler fills of your favourite beers.



BOSTON BREWING CO.

PURE CRAFT BEER
DENMARK • GREAT SOUTHERN

winter menu 2018

outside diners

please order at the food counter,
grab a number and we'll do the rest.

takeaway drinks available

includes retail products (wine & beer), seasonal & special releases as well as growler fills of your favourite beers.

	can	6pk	ctn
boondie - rye pale ale	\$3.5	\$21	\$83
the right - nut brown ale	\$3.7	\$22	\$87
devilsride - red india pale ale	\$5	\$28	\$96
tingletop - ginger beer	\$4	\$24	\$93
special releases / seasonals			see staff

boston brewing co. & willoughby park
at summer honey pty ltd.

678 south coast hwy denmark wa 6333 t 08 9848 1555
sun - thur: 11am-9pm | fri - sat: 11am - 10pm

boston brewing co.

bostonbrewing.com.au

📷 @bostonbrewingco

📍 @boston brewing co.

willoughby park

willoughbypark.com.au

📷 @willoughby.park

📍 @willoughby park

share / small plates / sides

garlic pizza (v)	\$12
add cheese	\$3
dutch chips satay sauce, aioli, red onion	\$14
boston chips (v, gf option) aioli	\$12
marinated albanian mixed olives (v, gf)	\$6
duck liver pâté lavosh, spiced pear relish	\$12
pea, mint, parmesan croquettes (v) romesco sauce	\$12
grain salad (v)	\$12
freesia, quinoa, sunflower seeds, herbs, cumin yoghurt	
hummus, spiced lamb (gf option)	\$13
pine nuts, pita bread, lemon	
spicy sweet & sour wings sesame	\$15
miso salmon (gf)	\$18
cucumber, fennel, kimchi mayonnaise	

for the little ones

kids albanian fish & chips (gf option)	\$12
ham & cheese toasted sandwich chips	\$12
boston cheesy crumbed chicken chips	\$12
roasted veggie salad (gf)	\$12
carrots, sweet potato, parsnip, yoghurt	
kids ice cream	\$6

additional sauces

aioli, tartare	50¢
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mains

steak sandwich	\$25
ciabatta bun, lettuce, cheese, tomato, caramelized onion, horseradish, aioli, chips	
italian meatball sub	\$23
baguette, beef & pork italian style meatballs, rocket, provolone cheese, chips, aioli	
fish & chips (gf option)	\$25
boston beer battered local fish, chips, salad, tartare	
spanakopita (v)	\$24
greek spinach fetta pie, tomato salad	
roast vegetable salad (v, gf)	\$21
watercress, local garlic, whipped fetta	
tokyo style shoyu ramen	\$26
noodles, chashu pork, pickled mushrooms, marinated soft boiled egg	
cassoulet (gf)	\$35
slow braise of pork & duck leg, cannellini beans, tomato	
scotch fillet (gf)	\$39
sautéed greens, crispy rosemary potatoes, willoughby park red wine jus	
fish of the day see specials board	mp

woodfired pizza

* gluten free bases available upon request
** please note pizzas are delivered as they are cooked and may not arrive at the same time as your other meals

margherita (v)	\$21
tomato base, fresh mozzarella, basil	
hawaiian	\$22
tomato base, mozzarella, virginian ham, pineapple	
pumpkin (v)	\$23
bianco base, gorgonzola, mozzarella, pumpkin, radicchio, pine nuts, balsamic cream	
prosciutto	\$24
tomato base, mozzarella, prosciutto, rocket	
porchetta	\$24
bianco base, provolone cheese, mozzarella, fennel seed & garlic, roasted pork loin and belly, rosemary, rocket	
the italian	\$25
tomato base, provolone cheese, chorizo, italian sausage, red peppers, black olives, fresh chilli	
prawn & chorizo	\$25
tomato base, mozzarella, banana prawns, chorizo, chilli, basil	

we use local jarrah to fuel our pizza oven. our bases are made with minimal yeast to assist with digestion and each dough is raised for a minimum of 24 hours

something sweet

belgium style waffle	\$12
salted caramel, chantilly, rum & raisin ice-cream	
dark chocolate tart (gf)	\$12
cherry sorbet, white chocolate crumb	
warm spiced cake	\$12
caramelized apples, vanilla bean ice-cream	

coffee

	cup	mug
flat white, cappuccino, long black, latte, long macchiato	\$4	\$5
with soy milk (vitasoy cafe)		50¢
espresso, short macchiato		\$3.5
hot chocolate, chai latte, mocha		\$5
iced coffee, iced chocolate, iced mocha		\$6

take aways available

tea

	pot for 1	pot for 2
english breakfast, chai, peppermint, chamomile, earl grey, green sencha, lemongrass & ginger	\$4	\$6

specials

see our specials board or ask our friendly staff for what's on today

gf: even though the menu states 'gluten free', please be aware that food may be prepared in a non gluten free environment.