

drinks list

white wine

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

red wine

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

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 seasonal	\$6.5	\$11.5 see staff

beer tasting paddle

		\$22
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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. devilslope - 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.



DMK AUS

BOSTON BREWING CO.

PURE CRAFT BEER
DENMARK • GREAT SOUTHERN

summer menu 2018/19

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
devilslope - red india pale ale	\$5	\$28	\$96
tingletop - ginger beer	\$4	\$24	\$93
afterglose - raspberry gose	\$4	\$24	\$93
shark eye - stout	\$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)	\$12
marinated mixed olives (v, gf)	\$7
duck liver pate lavosh, spiced pear relish	\$12
local marron 240g marron, garlic butter, tomato, red onion, basil, grilled sourdough	\$28
haloumi peperonata, chorizo (gf)	\$16
boston fried chicken	\$15
southern style fried chicken, barbecue sauce	
hummus (gf, v, df)	\$14
spiced roasted cauliflower, roasted chickpeas, pomegranate molasses, pita	
miso eggplant (v, df)	\$15
spring onion, freekeh, charred corn, sesame, pickled radish	
cos salad (gf)	\$14
egg, white anchovies, zucchini, fried capers, shaved parmesan	

for the little ones

albany kids fish & chips (gf option)	\$12
ham & cheese toasted sandwich chips	\$12
boston cheesy crumbed chicken chips	\$12
hummus (v, df)	\$12
pita, roasted cauliflower, tomato, cucumber	
kids ice cream	\$6

additional sauces

aioli, tartare	50¢
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mains

steak sandwich	\$25
ciabatta, sirloin steak, cheddar cheese, caramelised onion, tomato relish, rocket, chips, aioli	
pulled pork burger	\$23
milk bun, pulled pork cabbage slaw, maple mustard, chips, aioli	
fish & chips (gf option)	\$25
boston beer battered local fish, salad, tartare	
chilli black beans nachos (v, gf, df)	\$22
guacamole, corn, coriander, chipotle cashew cheese, corn chips (hats off to the smith & daughters for this one)	
scotch filet	\$39
colcannon, roasted baby carrots, willoughby park red wine jus	
slow cooked lamb shoulder (gf)	\$32
spiced saffron rice, courgette, mint salad, tahini yogurt	
fish of the day see specials board	mp

woodfired pizza

* gluten free bases available upon request	\$3
**please note pizzas are delivered as they are cooked and may not arrive at the same time as your other meals	
chicken & mushroom	\$24
bianco base, mozzarella, dellendale raclette cheese, leek, mushroom, marinated chicken	
hawaiian	\$22
tomato base, mozzarella, virginian ham, pineapple	
margherita (v)	\$21
tomato base, fresh mozzarella, basil	
prawn & chorizo	\$26
tomato base, mozzarella, banana prawns, chorizo, chilli, basil	
the italian	\$25
tomato base, provolone cheese, chorizo, italian sausage, red peppers, black olives, fresh chilli	
artichoke (v)	\$24
tomato base, mozzarella artichoke, roast capsicum, red onion, courgette, mint yoghurt	
add vegan cheese	\$2
pancetta & caramelised onion	\$24
bianco base, mozzarella, roast potato, pancetta, caramelised onion, rocket	

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

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

something sweet

lemon and semolina cake	\$12
greek yoghurt cream	
vanilla panna cotta (gf)	\$12
berries, macaron	
chocolate mess (gf)	\$12
flourless chocolate torte, pistachio chantilly, raspberry sorbet	

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