



SOCIAL

<p>WELCOME TO BOSTON BREWING CO.</p> <p>PLEASE ORDER AT THE BAR</p>
<p>SUMMER 2020</p>
<p>Good beer should be shared with good friends... and good food.</p> <p>Our menu is designed to be shared and embodies the adventurous spirit of craft brewing.</p>
<p>OPEN HOURS Sun - Thurs 11am - 10pm Fri - Sat 11am - 11pm</p> <p>KITCHEN 11:30am - 1 hour before close</p>

Truffled popcorn (gf, v) Manjimup truffle oil, made in-house	6
Olive tapenade (gfo, veo) Pickled crushed chilli, Parmesan, toasted pane di casa	10
Boondie Rye Pale Ale marinated drunk fried chicken Crispy basil & saltbush, Boondie beer mustard sauce	14
Australian Atlantic salmon ceviche (gfo) Mango, pickled lemon, coriander, chilli, toasted baguette	21
Tingletop Ginger Beer infused sausages (gfo) Boondie beer mustard sauce, onion relish, smoked garlic aioli	17
The Right Nut Brown Ale sliders Sticky pulled pork cheeks, pickled onions, smoked garlic aioli	18
Spicy BBQ Freo octopus (gf) Arugula	23
Buratta cheese (gf, v) Lemon & chilli infused EVOO, shallots, pistachio, orange segments, basil, olive tapenade, pomegranate	18
Crispy fried Brussels sprouts (gf, ve) Cashew, mint, lemon, balsamic glaze, EVOO	12
Maple roasted Dutch baby carrots (gf,v, veo) Balsamic, toasted cashew, goats' cheese	13
Fried citrus potatoes (gf, veo) Creole dressing, smoked garlic aioli, crispy shallots	8
Chips (gfo, veo) Boondie beer mustard sauce, aioli	10

KIDS

Rainbow vegetable medley 12 (gf, ve) Beetroot dip
BBQ pork slider chips 12
Grilled chicken strips (gf) 12 chips
Chips available to be swapped for salad

All weights are uncooked. All prices include GST. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. (v) Suitable for vegetarians. (ve) Vegan. (gf) Gluten free. (veo) or (gfo) 'o' is for option as this dish can be modified to be gf / ve. This needs to be specified at time of order with our team. Some of our dishes contain alcohol - please ask a team member for further details.

MOREISH

Crispy skin WA snapper (gf) 34 Summer beetroot, pickled radish & fennel, pistachio tarator, tahini dressing
Baked herb & garlic Mt Barker chicken breast (gf) 32 Wild mushroom & burnt butter potatoes, mango ginger sauce
WA Sassy Suffolk lamb shawarma 58 Slow cooked in Shark Eye Stout, flat bread, cucumber raita, lemon wedges (suggested dining for 2 - 3)
300g Mogumber beef scotch fillet steak (gf) 37 Sliced, blue cheese butter, charred lemon, red wine jus, citrus potatoes
Burnt aubergine (gf, ve) 24 Coriander, shallots, lemon & chilli oil, garlic tahini, pomegranate, cashew, charred lemon

TREATS

Sweet crêpe (v, gf) 12 Burnt orange, vanilla & Tingletop Ginger Beer syrup, ice cream, shaved dark chocolate
Salted caramel & dark chocolate tart 12 (v) Mixed nut nougatine, fairy floss
Vanilla bean coconut milk panna cotta 12 (gf, ve) Coconut milk panna cotta, minted mango
Chef selection of three cheeses (v, gfo) 22 Water crackers, lavosh, fruit & nuts

SALAD

Beetroot, maple carrots (gf, ve) 22 Arugula, orange segments, Spanish onions, pistachio, lemon vinaigrette Chef recommends adding goats' cheese +2
Wild rocket, cashew, Brussels sprouts 26 (gf, v) Parmesan, crispy shallots, truffle infused oil, cucumber raita dressing





BEER

Taster 3 100ml	Small 6.5 285ml	Large 12 500ml	
Hey Hay - Wheat Beer			ABV 4.6% IBU 16
German style wheat beer, cloudy appearance, flavours of banana & clove with a low hop finish			
Boss - Premium Lager			ABV 4.8% IBU 31
Pilsner style, crisp & refreshing, easy drinking, pale yellow colour			
Poison Point - India Pale Ale			ABV 6.0% IBU 45
Fruity aromas with bold tropical flavours & a smooth finish, bright copper colour <i>Silver Medal - 2019 Australia International Beer Awards</i>			
Boondie - Rye Pale Ale			ABV 5.0% IBU 30
American style pale ale, slightly spicy with bright citrus & hop flavours, copper / orange hue			
The Right - Nut Brown Ale			ABV 5.7% IBU 28
Toasted nuts & biscuit flavours with smooth finish, dark colour <i>Silver Medal - 2019 Australia International Beer Awards</i>			
Tingletop - Ginger Beer			ABV 3.5%
Spiced, candied ginger flavour with a balanced sweetness, crisp & refreshing with a lasting zing, unfiltered & light in colour			
Devilslide - Red India Pale Ale			ABV 7.4% IBU 70
Big tropical hop flavours & aromas <i>Bronze medal - 2019 Australia International Beer Awards</i>			
Afterglose - Raspberry Gose			ABV 4.5% IBU 8
Tart & salty, red blush colour <i>Silver Medal - 2019 Australia International Beer Awards</i>			
Shark Eye - Stout			ABV 6.0% IBU 40
Smooth & creamy stout with flavours of chocolate & vanilla			
Little Feller - Mild Ale			ABV 3.5% IBU 24
Light body with apricot sweetness & slight bitterness, amber colour			
Taster 3	Small 5	Large 10	

SPECIALTY BREWS, COLLABS & GUESTS TAPS

Our *#friendsofboston* range will be popping up regularly
Pricing varies - ask our staff for today's offerings

Packaged Beer

Take-aways as well as growler (and refills) pricing available

BEERTAILS

El Diablo Pueblo Viejo Tequila Reposado,	22
Giffard Crème De Cassis, lime, Tingletop Ginger Beer	
Raspberry Paloma Pueblo Viejo Tequila Blanco,	22
Grapefruit Oleo Saccharum, lime, Afterglose Gose	

SPIRITS

A suitably snazzy selection of 'mainly' local & a few international superstars on our back bar available. **add Tingletop Ginger Beer** to any of our spirits as a mixer +\$5

WINE

BUBBLES	150ml / Bottle
Marilyn Sparkling Brut NV, Great Southern	9 / 38
Alpha Box & Dice Zaptung Prosecco NV, SA	42
Laurent-Perrier La Cuvee Champagne, Reims France	19 / 100
Fowles Wine 'Ginger Prince' Sparkling Rosé, VIC	56
WHITE-ISH	150ml / 250ml / Bottle
Willoughby Park Sauvignon Blanc, Great Southern (on tap)	9 / 13 / 42 Ltr
Singlefile 'Run Free' Pinot Grigio, Denmark WA	54
Willoughby Park Late Harvest Riesling, Great Southern WA	9 / 13 / 38
Kalgan River Riesling, Great Southern WA	11 / 16 / 42
Ironrock Riesling, Great Southern WA	13 / 20 / 58
Side Project Wines Vermentino, Perth Hills WA	62
Larry Cherubino 'Laissez Faire' Fiano, Frankland River WA	60
Kalgan River Chardonnay, Great Southern WA	12 / 17 / 48
Ironrock Chardonnay, Great Southern WA	14 / 22 / 64
Small Fry 'Tangerine Dream' Orange, Barossa Valley SA	66
Willoughby Park Rosé, Great Southern WA (on tap)	9 / 13 / 42 Ltr
RED	150ml / 250ml / Bottle
Willoughby Park Shiraz, Great Southern WA (on tap)	9 / 13 / 42 Ltr
Kalgan River Pinot Noir, Great Southern WA	12 / 17 / 48
Fairbrossen Tempranillo, Perth Hills WA	42
Ad Hoc 'Avant Gardening' Cabernet Malbec, Frankland River WA	56
Kalgan River Shiraz, Great Southern WA	12 / 17 / 48
Ironrock Shiraz, Great Southern WA	16 / 24 / 72
Kalleske 'Greenock' Shiraz, Barossa Valley AA	80
Kalgan River Cabernet Sauvignon, Great Southern WA	12 / 17 / 48
Ironrock Cabernet Sauvignon, Great Southern WA	15 / 23 / 69

COCKTAILS

Jungle Bird Plantation Stiggins Fancy Pineapple Rum, Campari, passionfruit, pineapple	18
Summer Spritz Adelaide Hills Distillery Bitter Orange, Marilyn Sparkling NV, Capi blood orange	18
Tommy's Margarita Pueblo Viejo Tequila Blanco, agave syrup, lime, black salt	18
Whip & Wattle Old Fashioned Whipper Snapper Upshot, wattle seed syrup, Angostura bitters	18
Espresso 'Mod' Martini Old Youngs Vodka, Mr Black Cold Drip Coffee Liqueur, espresso	18