

drinks list

white wine

	glass	bottle
willoughby park "marilyn" nv sparkling sexy, vivacious, bubbly	\$9	\$38
willoughby park sauvignon blanc fresh & lively passionfruit	\$9	\$31.5
kalgan river riesling zesty, lemon & limes	\$10	\$38
ironrock riesling fresh lime blossom, driving mineral acidity	\$12	\$42
kalgan river chardonnay nectarine, cashew & oak spice	\$10	\$38
ironrock chardonnay white peach, citrus & green melon, toasted nut complexity	\$11	\$52
willoughby park "late harvest" riesling perfumed lavender with a sweet finish	\$9	\$31.5

red wine

	glass	bottle
willoughby park rosé raspberry & cranberry palate, crisp dry finish	\$9	\$31.5
kalgan river pinot berry fruit, layered earthiness, touch of spice	\$10	\$38
ironrock shiraz earthy, berry fruits, soft tannin finish	\$14	\$62
kalgan river shiraz plum & raspberry, soft velvet tannins	\$10	\$38
willoughby park shiraz juicy plum, hint of spice, savoury oak	\$9	\$31.5
ironrock cabernet sauvignon cassis & black olive, silky powdery tannins	\$12	\$59
kalgan river cabernet sauvignon tobacco leaf, cassis & black olive, long dry finish	\$10	\$38

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	\$5	-
lemon, lime & bitters	\$5	\$14
san pellegrino 250ml	\$3.5	-
san pellegrino 500ml	\$6.5	-
juices - apple / orange / tropical	\$4.5	-

takeaway drinks available

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

beer

beer on tap

	middy	pint
all beers brewed fresh on site seasonal	\$6.5	\$11.5 see staff

beer tasting paddle

includes a moorish snack	\$18
paddle 1 squeeze, poison point, boondie, devilslide	
paddle 2 tingletop, peach lemonade, lager, afterglose	

beer tasting notes

- 1. peach hard lemonade** abv **4.0%**
refreshing sweet-tart peachy flavour
- 2. tingletop - ginger beer** abv **3.5%**
spiced, candied ginger flavour with a balanced sweetness
crisp & refreshing with a lasting zing, unfiltered and light in colour
- 3. hey hay - wheat beer** abv **4.6%**
german style wheat beer, cloudy appearance,
flavours of banana and clove with a low hop finish
bronze medal - 2019 australian international beer awards
- 4. boss - premium** abv **4.8%**
pilsner style, crisp & refreshing easy drinking, pale yellow colour
- 5. afterglose - raspberry gose** abv **4.5%**
tart and salty, red blush colour
silver medal - 2019 australian international beer awards
- 6. little feller - mild ale** abv **3.5%**
light body with apricot sweetness & slight bitterness, amber colour
- 7. boondie - rye pale ale** abv **5.0%**
american style pale ale, slightly spicy with bright citrus & hop
flavours, copper / orange hue
- 8. poison point - india pale ale** abv **6.0%**
fruity aromas with bold tropical flavours and a smooth finish,
bright copper colour
silver medal - 2019 australian international beer awards
- 9. squeeze - neipa** abv **6.5%**
hazy & juicy, tropical & citrus notes, balanced bitterness
- 10. howlin' - aussie xpa** abv **5.4%**
pineapple fruit punch, tropical notes, bitter finish
- 11. the right - nut brown ale** abv **5.7%**
toasted nuts & biscuit flavours with smooth finish, dark colour
silver medal - 2019 australian international beer awards
- 12. devilslide - red india pale ale** abv **7.4%**
big tropical hop flavours and aromas
bronze medal - 2019 australian international beer awards
- 13. seasonal**
here for a good time, not a long time.



BOSTON

BREWING

CO.

PURE CRAFT BEER
DENMARK • GREAT SOUTHERN

spring menu 2020

outside diners

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

takeaways

**beer in single cans, 4 packs,
6 packs, cartons and growler fills;
as well as wine, available for sale
from the bar.**

boston brewing co. & willoughby park
at summer honey pty ltd.
678 south coast hwy denmark wa 6333 t 08 9848 1555
mon-tues: closed
sun, wed, thur: 11am - 9pm | fri & sat: 11am - 10pm
public holidays: check prior to arrival

boston brewing co.

bostonbrewing.com.au

Instagram @bostonbrewingco

Facebook @boston brewing co.

willoughby park

willoughbypark.com.au

Instagram @willoughby.park

Facebook @willoughby park

share / small plates / sides

dutch chips	\$14
satay sauce, aioli, red onion	
boston chips (veo, gf) aioli	\$10
loaded fries (gf)	\$14
chips, american cheese, brown gravy	
add pulled pork \$4	add jalapeño \$2
baked camembert (v)	\$19
herb & garlic baked camembert wheel, rhubarb and ginger compote, crumbed pistachio & toasted sourdough bread	
tandoori spiced cauliflower (veo)	\$13
roasted cauliflower marinated in tandoori paste, spiced cucumber raita & cashew dust	
boss lager marinated drunk fried chicken	\$14
crispy basil leaves & saltbush, boss beer mustard sauce	
pan fried hot squid (gf)	\$15
chipotle aioli, scallion, tingletop ginger beer, chilli, garlic, onion	
fried citrus potatoes (veo, gf)	\$11
spicy creole dressing, smoked garlic aioli, crispy shallots	
mac & cheese croquettes (5)(v)	\$13
in house crumbed macaroni and cheese croquettes, chipotle mayonnaise	
olives, bread & dip board (gfo)	\$15
toasted turkish bread, marinated olive, evoo & balsamic vinegar, harissa eggplant dip	
green beans (veo)	\$12
sautéed garlic & chilli green beans, shaved parmesan, aioli, crispy shallots	
winter crunch (gf, ve)	\$21
red cabbage, beetroot, cajun potatoes, cranberries, mint, toasted cashew, cilantro, red onions, lemon dressing	
add goat cheese	\$3.5
add jerk marinated chicken breast	\$4
country salad (veo)	\$20
baby spinach, pomegranate, freekeh, red onions, toasted almond flakes, goat cheese & lemon dressing	
add jerk marinated chicken breast	\$4
add pan fried chilli squid	\$4

additional sauces

aioli, tartare	50¢
-----------------------	-----

mains

boston shark eye stout pie	\$22
slow cooked beef in shark eye stout, bacon, mushroom, carrots, potato, celery, tomato & onion relish & chips	
boston wagyu burger	\$23
local beef wagyu patty, cheddar slices, cos lettuce, dill pickle, onion relish, smoked garlic aioli, milk bun & chips	
charred chicken sandwich	\$22
grilled jerk spiced marinated chicken breast, cos lettuce, cheddar cheese, smoked bacon, aioli, tomato & onion relish, turkish bread, chips	
add jalapeños	\$2
fish & chips (gfo)	\$23
boston beer battered fish of the day, tartare sauce, side salad, chips	
truffle beetroot & goat cheese risotto (gf,veo)	\$23
roast beetroot, parsley, truffle oil, parmesan cheese, goat cheese	
add jerk marinated chicken breast	\$4
add pan fried chilli squid	\$4
pasta arrabbiata (veo)	\$21
fettuccini tossed in a slow cooked tomato sauce, chilli, fresh basil, carrots, onion, garlic & spices, parmesan cheese	
add jerk marinated chicken breast	\$4
add pan fried chilli squid	\$4
scotch fillet (gf)	\$37
250g charred scotch fillet, citrus cajun potatoes & beans, aioli, herb butter &, red wine jus	
smoked pork ribs (gf)	\$34
in house smoked bbq pork ribs, grilled corn on the cob, slaw & chips	
lamb shawarma	\$58
slow cooked in shark eye stout, flat bread, cucumber raita, lemon wedges (suggested dining 3-4)	

for the little ones

fettucini (veo)	\$10
with tomato and vegetable sauce, parmesan cheese	
battered fish chips (gfo)	\$10
beetroot risotto parmesan cheese (gf,veo)	\$10
ham & cheese toastie chips (gf opt)	\$10
vanilla ice cream chocolate sauce (gf)	\$4

specials

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

woodfired pizza

cheesy garlic (v)	\$19
garlic & herb butter, cheddar & mozzarella	
margherita (veo)	\$21
tomato base, mozzarella, fresh basil	
hawaiian	\$22
pineapple slices, ham, mozzarella, cheddar, tomato base	
olives, mozzarella, tomatoes & basil (veo)	\$22
kalamata olives, fresh basil leaves, fresh tomatoes, mozzarella, cheddar, tomato base	
jerk chicken pizza	\$24
jerk marinated chicken breast, chipotle mayo, red onions, roast capsicum, fresh tomatoes, mozzarella, cheddar, tomato base	
great southern pork	\$24
pulled pork, smoked bacon, mozzarella, cheddar, scallions smokey bbq sauce	
spicy pepperoni & cheese	\$23
sliced pepperoni, chilli, roast capsicum, olives, cheddar, mozzarella, tomato base	

gluten free bases available upon request \$3
add vegan cheese \$2

please note pizzas are delivered as they are cooked and may not arrive at the same time as your other meals. 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

dessert

strawberry rhubarb tartlet	\$12
in house warm rhubarb compote, strawberries, pistachio crumble & vanilla ice cream	
sticky date pudding	\$12
in house sticky date pudding, butterscotch sauce, vanilla ice-cream	
banana nutella crepes (gf)	\$12
warm crepes, banana slices, nutella, chocolate sauce, vanilla 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

gf: even though the menu states 'gluten free', please be aware that food may be prepared in a non gluten free environment.
veo: vegan option available **v:**vegetarian **ve:**vegan