

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

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. the right - nut brown ale** abv **5.7%**
toasted nuts & biscuit flavours with smooth finish, dark colour
silver medal - 2019 australian international beer awards
- 11. devilslide - red india pale ale** abv **7.4%**
big tropical hop flavours and aromas
bronze medal - 2019 australian international beer awards
- 12. seasonal**
here for a good time, not a long time.



BOSTON

BREWING

CO.

PURE CRAFT BEER
DENMARK • GREAT SOUTHERN

autumn menu 2021

**please order meals at
the food counter**

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

sun - 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,gfo) aioli	\$10
add boss beer mustard sauce \$1	
char-grilled corn (gf,ve)	\$12
corn on the cob, spicy jerk salt, tahini sauce	
pork belly bites (gf)	\$18
twice cooked sticky korean style fried pork belly, fresh chilli, spring onions	
green beans (gf,v,veo)	\$12
sautéed green beans, chilli, shaved parmesan, aioli, crispy shallots	
olives & dip of the day (ve,gfo)	\$17
in house oven baked flat bread	
in house cured salmon	\$21
beetroot, dill & vodka infused scandinavian style cured salmon, hovmästarsås mustard, dill pickle, shaved radish, baby potatoes	
warm tacos (4) (gf,v,veo)	\$18
toasted corn tacos filled with mixed mushroom, corn, black beans, pickled jalapeños, capsicum, coriander, cabbage, red onions, cheddar cheese, lime	

additional sauces

aioli, tartare	50¢
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tiny tots

ham & cheese toastie , chips (vo, gfo)	\$12
fish & chips (gfo)	\$12
chicken nuggets , chips (gf)	\$12
penne in napolitana sauce , parmesan cheese (veo)	\$12
fried rice with vegetable & egg (v)	\$12
vanilla ice cream , chocolate sauce (gf)	\$3

takeaways

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

mains

local beef burger	\$24
200g beef patty, milk bun, beer mustard sauce, aioli, mesclun, bacon, red onions, cheddar cheese, dill pickle, chips add jalapeños +2	
haloumi sandwich (v)	\$22
grilled haloumi, ciabatta, grilled capsicum & eggplant, hummus, roquette, red onion, aioli, chips	
thai beef salad (gf)	\$24
beef strips, mint, baby cos lettuce, spanish onion, crispy shallots, coriander, spring onion, chilli, kaffir lime, toasted ground rice & nam jim dressing	
char-grilled caesar salad (gf)	\$22
char-grilled baby gem lettuce, in house caesar dressing, herb croutons, crispy bacon bits, anchovies, shaved parmesan, soft boiled egg add jerk chicken breast +5	
beetroot salad (gf,ve)	\$20
roast beetroot, mint, roquette, orange segments, pomegranate, spanish onion, pistachio dust, lemon vinaigrette, tahini sauce drizzle chef recommends adding goat cheese +\$3 add jerk chicken breast +\$5	
arrabiata pasta (ve)	\$22
penne tossed in a tangy arrabiata sauce, chilli, grilled eggplant, capsicum chef recommends adding goat cheese +\$3 add jerk chicken breast +\$5	
fish & chips (gfo)	\$24
boston beer battered snapper, tartare sauce, side salad, chips	
chicken curry	\$23
in house traditional mauritian style chicken & potato curry, mini naan bread & spiced yoghurt	
pork fried rice	\$22
Indonesian style fried, sliced pork belly, mixed vegetables, chilli, egg	
braised oxtail (gf)	\$28
south african style braised oxtail in willoughby red wine, tomato and vegetables, creamy garlic mash potato	
stout bbq pork ribs	\$36
in-house full rack of smoky pork ribs cooked in our bbq shark eye stout sauce, slaw, grilled corn on the cob, chips	
scotch fillet (gf)	\$39
300g char-grilled scotch fillet, sauteed beans, citrus potatoes, crispy shallot, willoughby red wine jus	

woodfired pizza

cheesy garlic (v)	\$19
garlic & herb butter, cheddar, mozzarella	
margherita (v)	\$21
mozzarella, fresh basil, tomato base	
hawaiian	\$23
pineapple slices, ham, mozzarella, cheddar, tomato base	
olive, tomato & basil	\$24
kalamata olives, fresh chilli, fresh basil leaves, fresh tomato, mozzarella, cheddar, tomato base	
meat lovers	\$23
ham, pepperoni, beef, mozzarella, spanish onion, tomato base	
jerk chicken	\$24
marinated chicken breast, spanish onion, capsicum, tomato, mozzarella, tomato base	
bbq beef	\$25
bbq beef, roast capsicum, jalapeño, chilli flakes, spanish onion, 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

hazelnut chocolate panna cotta (gf)	\$12
in house chocolate & hazelnut panna cotta, meringue, fresh strawberries	
caramelised pineapple pudding (gf,ve)	\$12
chef's special coconut cream and brown sugar sago, caramelised ginger pineapple, toasted almond flakes	
belgian waffle	\$12
diced mango, vanilla ice cream, toasted sesame seeds, salted coconut sauce	

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