

drinks list

white wine

	glass	bottle
willoughby park "marilyn" nv sparkling sexy, vivacious, bubbly	\$9	\$38
willoughby park sauvignon blanc fresh & lively passionfruit	\$9	\$36
kalgan river riesling zesty, lemon & limes	\$10	\$40
ironrock riesling fresh lime blossom, driving mineral acidity	\$12	\$48
kalgan river chardonnay nectarine, cashew & oak spice	\$10	\$40
ironrock chardonnay white peach, citrus & green melon, toasted nut complexity	\$12	\$48
willoughby park "late harvest" riesling perfumed lavender with a sweet finish	\$9	\$36

red wine

	glass	bottle
willoughby park rosé raspberry & cranberry palate, crisp dry finish	\$9	\$36
willoughby park cabernet sauvignon intense red berry, cassis & subtle dark spiced chocolate	\$9	\$36
kalgan river pinot juicy fresh cherries and vanilla with a long savoury finish	\$9	\$36
willoughby park shiraz juicy plum, hint of spice, savoury oak	\$9	\$36
kalgan river shiraz plum & raspberry, soft velvet tannins	\$10	\$40
ironrock shiraz earthy, berry fruits, soft tannin finish	\$12	\$48
kalgan river cabernet sauvignon tobacco leaf, cassis & black olive, long dry finish	\$10	\$40
ironrock cabernet sauvignon cassis & black olive, silky powdery tannins	\$12	\$48

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	-

beer

beer on tap

	middy	pint
all beers brewed fresh on site seasonal	\$6.5	\$12 see staff

beer tasting paddle

 includes a moorish snack \$18

paddle 1 squeeze, great southern ipa, 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. boss - premium abv **4.8%**
pilsner style, crisp & refreshing easy drinking, pale yellow colour

4. afterglose - raspberry gose abv **4.5%**
tart and salty, red blush colour
champion european style ale, perth royal beer awards 2020

5. peaceful bay - session pale ale abv **3.5%**
balanced citrus & passionfruit notes, vibrant dry finish

6. boondie - rye pale ale abv **5.0%**
american style pale ale, slightly spicy with bright citrus
& hop flavours, copper / orange hue

7. great southern - india pale ale abv **5.8%**
tropical mango & citrus, clean bitter finish
silver medal, perth royal beer awards 2021
silver medal, adelaide beer awards 2021

8. squeeze - neipa abv **6.5%**
hazy & juicy, tropical & citrus notes, balanced bitterness
silver medal, perth royal beer awards 2021
silver, adelaide beer awards 2021

9. the right - nut brown ale abv **5.7%**
toasted nuts & biscuit flavours with smooth finish, dark colour
champion beer (trophy) dark ale, perth royal beer awards 2020.
gold medal, perth royal beer awards 2021

10. devilslide - red india pale ale abv **7.4%**
big tropical hop flavours and aromas
trophy, perth royal beer awards 2021

11. 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

autumn menu 2022

inside dining

table service

outside dining

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.



visit us online

boston brewing co. & willoughby park
at summer honey pty ltd.
678 south coast hwy denmark wa 6333 t 08 9848 1555

mon - tues: closed | wed, thu, sun: 11am - 9pm
fri & sat: 11am - 10pm
public holidays: check prior to arrival

boston brewing co.
bostonbrewing.com.au
@bostonbrewingco
@boston brewing co.

willoughby park
willoughbypark.com.au
@willoughby.park
@willoughby park

share / small plates / sides

dutch chips	\$14
peanut satay sauce, aioli, red onion	
boston chips (veo,gfo) aioli	\$12
pork belly bites (gf)	\$21
twice cooked sticky korean style fried pork belly, fresh chilli, spring onions	
muhamarra dip (ve)	\$17
turkish style dip with capsicum, chickpea, cashew dust, fresh mint, pomegranate and sumac, toasted naan bread	
roast maple carrots (ve,gf)	\$16
roast maple carrots, pomegranate, sesame sauce drizzle, cashew dust	
mussels mariniere	\$26
1/2 kg garlic mussels cooked in our white wine, thyme & cream, toasted sourdough	
chorizo & olives (gf)	\$16
pan fried chorizo, mixed olives, lemon wedge	
truffle & mushroom arancini (4) (ve,gf)	\$17
truffle, mushroom and mozzarella arancini balls, vegan mayo	
tandoori chicken tenders	\$24
tandoori marinated chicken tenderloins, coriander, crunchy shallots, lemon wedge, cucumber raita, toasted naan bread	

additional sauces

aioli, tartare	50¢
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kids' menu

ham & cheese toastie , chips (vo,gfo)	\$12
battered fish & chips (gfo)	\$12
chicken nuggets , chips (gf)	\$12
gnocchi in napolitana sauce , parmesan cheese (veo,gf)	\$12
vanilla ice cream cup (gf)	\$2.50
chocolate ice cream cup	\$3.50

mains

chicken sandwich	\$26
crumbed chicken breast, house made roast capsicum & cashew sauce, slaw, red onions, cheddar cheese, aioli, turkish bread roll, chips add pickled jalapeños +\$2	
local beef burger	\$27
200g beef patty, bacon onion jam, aioli, mesclun, cheddar cheese, dill pickle, potato bun, chips add pickled jalapeños +\$2	
beetroot & quinoa burger (ve)	\$24
beetroot and quinoa patty, vegan mayonnaise, red onions, tomato relish, mesclun, dill pickle, potato bun, chips add pickled jalapeños +\$2	
braised fennel salad (ve,gf)	\$23
braised fennel, maple carrots, red onions, mesclun, lemon dressing, sesame sauce drizzle, pickled grapefruit add herb marinated chicken +\$6	
thai pork salad	\$26
marinated pork fillet, cos lettuce, mixed herbs, cherry tomatoes, cucumber, red onion, chilli, crispy noodles & wontons, mixed herbs, thai dressing	
grilled salmon (gf)	\$37
200g crispy skin salmon, corn succotash, sauteed broccolini, citrus potatoes	
char-grilled sirloin (gf)	\$43
300g char-grilled sirloin steak, creamy mash potato, maple carrots & willoughby park red wine jus	
pumpkin gnocchi & veg ratatouille (ve,gf)	\$23
zucchini, eggplant, capsicum, basil & tomato ratatouille, pumpkin gnocchi, cashew dust add herb marinated chicken +\$6	
chicken parmi	\$27
crumbed chicken breast topped with napolitana sauce, ham slices, mozzarella cheese, side salad, chips	
lamb ribs (gf)	\$43
braised local lamb ribs in a chunky vegetable and tomato sauce, steamed basmati rice	
battered fish & chips (gfo)	\$27
boston beer battered fish of the day, tartare sauce, side salad, chips	

takeaways

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

woodfired pizza

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

cheesy garlic (v) garlic & herb butter, mozzarella	\$19
margherita (v) mozzarella, fresh basil, tomato base	\$20
capsicum & feta (v)	\$20
capsicum, red onion, spinach, tomato base, mozzarella, sesame dressing drizzle	
tandoori chicken	\$24
tandoori marinated chicken, capsicum, red onion, chilli flakes, tomato base, mozzarella, cucumber raita	
spicy italian	\$24
kalamata olives, salami, fresh chilli, tomato base	
bbq meat	\$25
mozzarella, ham, pork belly pieces, pepperoni, red onions, tomato base, bbq drizzle	
hawaiian mozzarella, ham, pineapple, tomato base	\$22
gluten free bases available upon request \$3 add vegan cheese \$2	

dessert

white chocolate panna cotta (gf)	\$12
white chocolate panna cotta, strawberry, mint, crushed pistachio, passion fruit sauce	
date honey loaf (v,gf)	\$12
warm date and honey loaf topped with vanilla ice cream, caramel sauce, pistachio dust	
chocolate mousse (ve,gf)	\$12
dark chocolate, tofu & coconut mousse, toasted coconut, orange glaze.	

coffee

	cup	mug
flat white, cappuccino, long black, latte, long macchiato	\$4	\$5
with soy, almond or oat		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.

gfo: gluten free option **v:**vegetarian **ve:**vegan

veo: vegan option **vo:** vegetarian option