

drinks list

white wine

	glass	bottle
willoughby park sauvignon blanc fresh & lively passionfruit	\$10	\$41
willoughby park "late harvest" riesling perfumed lavender with a sweet finish	\$10	\$41
kalgan river riesling zesty, lemon & limes	\$11	\$45
ironrock riesling fresh lime blossom, driving mineral acidity	\$13	\$49
kalgan river chardonnay nectarine, cashew & oak spice	\$11	\$45
ironrock chardonnay white peach, citrus & green melon, toasted nut complexity	\$13	\$49

rosé wine

	glass	bottle
willoughby park rosé raspberry & cranberry palate, crisp dry finish	\$10	\$41

red wine

	glass	bottle
kalgan river pinot noir juicy fresh cherries and vanilla with a long savoury finish	\$10	\$45
willoughby park shiraz juicy plum, hint of spice, savoury oak	\$10	\$41
kalgan river shiraz plum & raspberry, soft velvet tannins	\$11	\$45
ironrock shiraz earthy, berry fruits, soft tannin finish	\$13	\$49
willoughby park cabernet sauvignon intense red berry, cassis & subtle dark spiced chocolate	\$10	\$41
kalgan river cabernet sauvignon tobacco leaf, cassis & black olive, long dry finish	\$11	\$45
ironrock cabernet sauvignon cassis & black olive, silky powdery tannins	\$13	\$49
Ironrock tawny citrus blossom, figs on the nose, orange zest, raisin and figs on the palate	\$10	

sparkling

	glass	bottle
willoughby park "marilyn" nv sparkling sexy, vivacious, bubbly	\$10	\$41
sparkling blush nv vanilla bean, strawberries, citrus with a toasty finish	\$10	\$45
pet nat pineapple, guava, honeydew melon & fresh green apples	\$10	\$45

beer

beer tasting paddle includes a moorish snack \$19

paddle 1 peaceful bay, boondie, great southern, devilslide

paddle 2 tingletop, peach lemonade, boss premium, afterglose

midstrength beers < 3.5% abv middy pint
\$5.5 \$10

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

beers < 6.5% abv \$7 \$13

boss - premium - 4.8%
pilsner style, crisp & refreshing easy drinking, pale yellow colour

afterglose - raspberry gose - 4.5%
tart and salty, red blush colour

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

great southern - india pale ale - 5.8%
tropical mango & citrus, clean bitter finish

squeeze - neipa - 6.5%
hazy & juicy, tropical & citrus notes, balanced bitterness

the right - nut brown ale - 5.7%
toasted nuts & biscuit flavours with smooth finish, dark colour

beers > 6.6% abv \$8 \$14

devilslide - red india pale ale - 7.4%
big tropical hop flavours and aromas

gluten free \$8 \$14

peach hard lemonade - 4.0%
refreshing sweet-tart peachy flavour

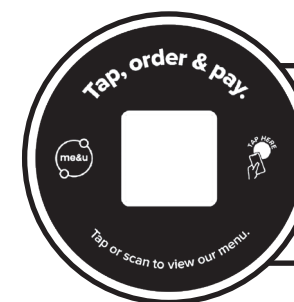
tingletop - ginger beer - 3.5%
spiced, candied ginger flavour with a balanced sweetness
crisp & refreshing with a lasting zing, unfiltered and light in colour

seasonal, ask our bartenders!



BOSTON
BREWING
CO.

PURE CRAFT BEER
DENMARK • GREAT SOUTHERN



tap or scan the
beacon on your
table to order



take me home
from the bar

opening hours

tues-sun: 11.30am - 9pm
kitchen closes 1 hour prior
public holidays: check prior to arrival



book online

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

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	\$16
peanut satay sauce, aioli, red onion	
boston chips (gf) aioli	\$13
pork belly bites (gf)	\$22
twice cooked sticky korean style fried pork belly, fresh chilli, spring onions	
potato croquette (v,gf)	\$18
crumbed mashed potato with bocconcini, spicy capsicum dip, aioli, hot honey drizzle	
chicken satay skewer	\$24
marinated chicken tenderloin, cucumber & onion salad, peanut sauce	
chilli beef lettuce wrap (gf)	\$17
stir fried spiced minced beef, lettuce, thai lime dressing	
chilli tofu lettuce wrap (ve,gf)	\$16
stir fried tofu, mushrooms, water chestnuts, lettuce, thai lime dressing	

additional sauces

aioli, tartare	50¢
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kids' menu

ham & cheese toastie & chips (vo, gfo)	\$13
fish fingers & chips (gfo)	\$13
chicken nuggets & chips (gfo)	\$13
spaghetti in napolitana sauce parmesan cheese (veo)	\$13
vanilla ice cream cup (gf)	\$3
chocolate ice cream cup	\$3.5
vanilla ice cream sundae (gf)	\$5

orange and beetroot spring salad (v, gf)	\$23
orange, beetroot, cherry tomato, red onion, olives, feta, cos lettuce, balsamic vinaigrette	
add herb marinated chicken tenderloins \$7	
grilled zucchini and corn salad (veo, gf)	\$24
grilled zucchini, corn, red onion, rocket, basil, pomegranate, goat's cheese, toasted pine nuts, lemon vinaigrette	
add herb marinated chicken tenderloins \$7	
tom yum soup	\$23
garlic, red onion, cherry tomato, mushroom, red chilli, coriander, lime wedge	
add chicken \$7	
add prawns (6) \$10	
local beef burger	\$28.5
200g beef patty, bacon, cheddar cheese, homemade burger sauce, mesclun, dill pickles, potato bun, chips	
add jalapeños \$2	
grilled barramundi caponata (gf)	\$43
grilled fish on a sicilian style sweet & sour aubergine stew, lemon wedge	
chickpea & lentil burger (veo)	\$26
oven baked chickpea & lentil patty, red onion, tomato relish, cheddar cheese, cos lettuce, dill pickle, potato bun, chips	
add jalapeños \$2	
braised beef cheek	\$40
'the right' nut brown ale braised, garlic mash, baby carrots, button mushroom, pancetta, crispy carrots	
creamy carbonara	\$27
spaghetti, pancetta, cream sauce, garlic baguette	
add chicken \$7	
lamb shank biryani	\$45
braised lamb shank in aromatic spice mix, mango chutney, onion raita, biryani rice	
aubergine curry (ve)	\$26
aubergine cooked in lentil spices, coconut raita, papadum, rice	
inasal grilled chicken (gf)	\$32
filipino style grilled maryland chicken, tomato salad with soy lemon sauce, annatto rice	
wild mushroom pie (v)	\$25
sauteed brown mushroom, button mushroom, shiitake mushroom, with creamy demi-glaze sauce serve with baked puff pastry topped with poppy and sesame seeds, chips	
battered fish & chips (gfo)	\$28
'boss premium' beer battered fish of the day, tartare sauce, side salad, chips	
chicken parmi	\$28
crumbed chicken breast with napolitana sauce, ham, mozzarella cheese, side salad, chips	
japanese pork tonkatsu	\$29
panko crumbed pork fillet with vegetable curry, pickled ginger, rice	
scotch fillet steak (gf)	\$48
300g char-grilled steak, café de paris butter, confit cherry tomato, chips	

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	\$21
margherita (v) tomato base, mozzarella, fresh basil	\$22
spicy chicken garlic & herb butter base, mozzarella, roast chicken, red onion, spicy aioli drizzle	\$25
bbq meat tomato base, mozzarella, ham, pork belly, pepperoni, fennel meatballs, bbq drizzle	\$27.5
hawaiian tomato base, mozzarella, ham & pineapple	\$23.5
spicy italian	\$24
tomato base, mozzarella, kalamata olives, salami, fresh chilli	
napoli pizza	\$23
tomato base, mozzarella, anchovies, capers, dried oregano	
hot honey pepperoni tomato base, mozzarella, pepperoni, red onion, hot honey	\$26
vegetable supreme (v) tomato base, mozzarella, kalamata olives, spinach, roasted capsicum, feta, red onion	\$25
gluten free bases available upon request \$3.5	
add vegan cheese \$2.5	

dessert

crème brûlée (gf, ve, v)	\$14
earl grey tea infused custard and coconut cream, topped with caramelized sugar, mixed berries	
sticky date pudding (v)	\$14
butterscotch sauce and vanilla ice cream	
carrot cake (v)	\$14
lemon crème cheese, walnut, whipped cream	

coffee take aways available	cup	mug
flat white, cappuccino, long black, latte, long macchiato	\$4	\$5
with soy, almond or oat		
espresso, short macchiato		50¢
hot chocolate, chai latte, mocha		\$3.5
iced coffee, iced chocolate, iced mocha		\$5
		\$6

tea	pot for 1	pot for 2
english breakfast, chai, peppermint, chamomile, earl grey, green sencha, lemongrass & ginger	\$4	\$6



gf: While we take all care to avoid cross contamination, our food is prepared in an environment which contains all allergens such as gluten, nuts, seafood etc.

Please make a staff member aware when ordering.

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

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