

Cheeky Beers

\$7 Middy | \$12 Pint

Draught A Kolsch style ale made for ultimate refreshment	4.6%
Sherby Soft round mouthfeel with subtle tropical fruits and refreshing bitterness	4.2%
Pale Double Dry Hopped with Mosaic and Citra. Passionfruit & Peach supported by a pale malt backbone.	5%
Mid Ale Full flavoured mid strength with pine & citrus aromas. Dry-hopped with loads of Amarillo.	3.5%
West Coast IPA (\$8 Middy \$14 Pint) Hard hitting American style West Coast IPA with bold hop presence and easy drinkability.	6.5%
Hazy East Coast IPA(\$8 Middy \$14 Pint) Big hazy juice bomb. Topical citrus, pine, full bodied with the perfect amount of bitterness to tie it all together.	6.5%
IIPA (Middy \$8 Schooner \$12) Dangerously crushable, this IIPA is brimming with US hop duo, bright and refreshingly cheeky citrus with a tropical flavour profile	8.8%
Salty Peaches (contains lactose) A puckery, punchy, modern fruited gose. Packed with peaches a dash of salt, lick of vanilla & a hint of lactose	4.2%
Ginger Beer 99% Sugar Free! Refreshingly spritzzy ginger hit with a moreish ginger afterburn	3.5%
Apple Cider Freshly crushed Apples from Manjimup. Semi dry with a touch of sweetness	5%
Limited Release – only limited by our brewer’s imagination. Ask our cheeky staff what they’ve come up with!	

Package Product

Orange & Grapefruit Hard Seltzer Spiked water with a hint of Orange and Grapefruit	4%
Raspberry Hard Seltzer Spiked water with a hint of Raspberry	4%
Black Cherry Hard Seltzer Spiked water with a hint of Black Cherry	4%

Whites

	Glass	Bottle
2018 Burton Creek Chardonnay	\$9	\$40
2019 Burton Creek Sauv Blanc Semillon	\$8	\$35
2018 Settlers Ridge Sauvignon Blanc	\$9	\$40
2018 Burton Creek Moscato	\$8	\$35
2019 Burton Creek Sparkling	\$10	\$45

Reds

2018 Burton Creek Rose (Dry or Sweet)	\$8	\$35
2019 Burton Creek Cabernet Merlot	\$8	\$35
2017 Burton Creek Shiraz	\$9	\$40
2016 Burton Creek Cabernet Sauvignon	\$10	\$45

Non-Alcoholic

Coke, Diet Coke, Sprite, Lift, Fanta	Glass \$4	Pint \$7	Jug \$12
Lemon, Lime & Bitters	Glass \$4.50	Pint \$8	Jug \$13
Juice Boxes: Orange, Apple	\$3		
ROK Kombucha: Passionfruit, Ginger, Lemon, Berry			\$6.50

Quick Eats

Chips (GF, V) Served with aioli	\$10
Beer Bread (V) Toasted onion & beer bread, hummus, spiced sultanas, marinated olives and sundried tomatoes, hempseed dukkha	\$16
Chicken Wings (GF) Free-range fried wings, buffalo hot sauce & ranch dressing	\$19
Quesadilla Pulled pork shoulder, mozzarella, guacamole and sour cream	\$19

Pizzas

Please be advised that pizzas may arrive at a different time to other meals

Margarita (V) Tomato base, provolone cheese & fresh tomato	\$21
Three Cheese (V) Parmesan, Mozzarella, and cheddar on a garlic herb base	\$18
Salami Mild Hungarian salami, mushroom, olives, onion jam & parmesan	\$24
Vegetarian (V) Roasted Broccoli, goats' cheese, pine nut, red onion, pomegranate molasses, garlic and herb base	\$24
Chicken & Pork Lemon & thyme chicken, Jindong pork chorizo, roasted red capsicum, pumpkin and goats' cheese	\$25
Lamb Spiced lamb, roasted eggplant, pine nut & mint yoghurt	\$25
Gluten free base	\$4

Bigger Plates

Fish & Chips (GFO, DF) Beer battered W.A. caught fish, chips, salad & tartare sauce	\$25
Cheese Burger (GFO/NO BUN) Grass fed beef, American cheese, ketchup, mustard, red onion, pickles, served with chips	\$24
Chickpea Burger Chickpea patty, lettuce, cheese, sour cream, ancho hot sauce and chips	\$20
Porterhouse Steak Sandwich (GFO, DF) Porterhouse steak, bacon, cheese, rocket, chipotle aioli, tomato relish, chips	\$26
Pumpkin Salad (GF, V, VGO) Roasted pumpkin and beets, quinoa, soaked cranberries, pecans, red onion, cumin labneh	\$18

Kids

All meals come with a juice box

Mini ham & cheese pizza	\$15
Fish & chips	\$15

Core Paddle

Draught – Kolsch

ABV: 4%

IBU: 16

Hops: Cascade

Malts: Pale, Vienna, Munich

Tasting Notes: Simple, refreshing beer. Light body and light bitterness for that easy drinkability.

Sherby – Refreshing Ale

ABV: 4.6%

IBU: 18

Hops: Cascade, Vic Secret, Galaxy

Malts: Pale, Munich, Vienna, Carahell

Tasting Notes: Soft round mouthfeel with subtle tropical fruits and refreshing finish.

Pale Ale – DDH Pale Ale

ABV: 5%

IBU: 30

Hops: Mosaic, Citra

Malts: Pale, Flaked What, Carahell

Tasting Notes: Double-dry hopped to produce a juicy mid-palate. Topical citrus on a perfectly balanced malt backbone.

Salty Peaches – Salted Peach Sour

ABV: 4.2%

IBU: 4

Hops: Cascade

Malts: Pale, Wheat, Carahell

Tasting Notes: Rounded saltiness followed by a refreshing acidity. Fresh and tart Peach finish that keeps you coming back for another sip. Contains lactose.

Ginger Beer – 99% Sugar Free

ABV: 3.5%

Tasting Notes: Refreshingly spritzzy ginger hit with a moreish ginger afterburn. Guilt free and Gluten Free.

Apple Cider

ABV: 5%

Tasting Notes: freshly pressed WA Apples. Slightly dry, with a touch of sweetness.

Heavy Hitters

Pale Ale – DDH Pale Ale

ABV: 5%

IBU: 30

Hops: Mosaic, Citra

Malts: Pale, Flaked What, Carahell

Tasting Notes: Double-dry hopped to produce a juicy mid-palate. Topical citrus on a perfectly balanced malt backbone.

WCIPA – West Coast American style IPA

ABV: 6.5%

IBU: 60

Hops: Cascade, Amarillo, Mosaic

Malts: Pale, Munich, Carahell

Tasting Notes: Hard hitting India Pale Ale. Orange zest, passionfruit, and mango. Firm bitterness with a resinous mouthfeel.

ECIPA – Hazy East Coast style IPA

ABV: 6.5%

IBU: 42

Hops: Mosaic, El dorado, Strata, Citra

Malts: Pale, Wheat, Rolled Oats, Carahell

Tasting Notes: Big hazy juice bomb. Topical citrus, pine, full bodied with the perfect amount of bitterness to tie it all together.

DIPA – Double IPA

ABV: 8.8%

IBU: 100

Hops: Citra, El dorado

Malts: Pale

Tasting Notes: Passionfruit hop bomb. Light body for the hops to jump off and a firm bitterness to balance it all out.