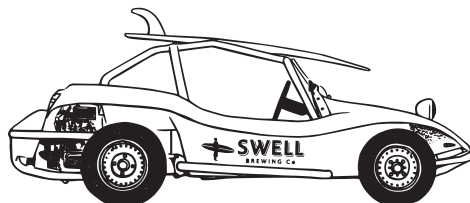




SWELL

BREWING Co.

The Boardriders Beer



@SwellBeer



SwellBrewingCo

www.swellbeer.com.au



Try our tasting paddles by selecting four of the epic Swell beers on our list.

BEER

TASTER 100mL	SCHOONER 285mL	PINT 425mL
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- 1 The Pinkening [LITTLE BANG] - / 6 / 9**
Hibiscus Session Sour | 3.0% Alc. | 10 IBU
 This beer came from a desire to have a light beer without sacrificing character. Starting out with a low ABV sour then turning it pink/red via the addition of hibiscus. Lightly acidic, floral, tart and refreshing, it's gentler on the palate than the eyes.
- 2 Schwang [LITTLE BANG] - / 6 / 9**
Tangerine Sour | 3.0% Alc. | 5 IBU
 The citrus fruit and zingy acidity combine to create a sherbet like aroma in a beer that's light on the palate and goes down easily. The fruit takes charge on the palate, where fresh, juicy, pithy flavours are to the fore before the sour side aids refreshment with a dry, Schwangy finish.
- 3 Mid Coast Bright Ale [VALE] - / 6 / 9**
Mid-strength Bright Ale | 3.5% Alc. | 30 IBU
 Australian Cascade and Victoria Secret hops headline this recipe for the signature crisp, fresh and fruity flavour. Aromas of fresh citrus paired with the biscuity malt characters blend for the perfect tribute to summer.
- 4 Quince Berliner Weisse [SWELL] 3.50 / 6 / 9**
Sour Berliner Wiese | 3.5% Alc. | 10 IBU
 Light, dry and refreshing sour beer with slight perfume aromas of Quince we picked ourselves from local trees. Not unlike an alcoholic Kombucha, perfect for refreshing on hot summer days.
- 5 The Glutard [SWELL] 3.50 / 7 / 10**
Light American Style Gluten Free Pale Ale | 5.0 % Alc. | 35 IBU
 A simple SMASH beer using Sorghum malt and El Dorado hops. An earthy malt backbone coupled with strong stone fruit and tropical hop flavours. Named by a Gluten Free friend of the brewer!
- 6 Cloudy Apple Cider [SWELL] 3.50 / 7 / 10**
Medium Scrumpy Cider | 5.8% Alc. | 0 IBU
 Not beer. Our cloudy apple cider is made from 100% Adelaide Hills Pink Lady apples. Fermented in seasoned French oak barrels using wild yeast and after a few months of maturation to soften, this well balanced cider is packaged hazy with soft carbonation.
- 7 Golden Ale [SWELL] 3.50 / 7 / 10**
Australian Pale Ale | 4.5% Alc. | 25 IBU
 This light style ale is golden in colour and mildly bitter with low maltiness. Containing multiple fulfilling tropical and passionfruit aromas. A great summer session beer. AIBA 2016 Trophy Winner for Best Australian Style Pale Ale.
- 8 Lager [SWELL] 3.50 / 7 / 10**
New World Pilsner | 4.5% Alc. | 38 IBU
 Our Lager is a combination between old and new world styles. It contains a complex malt profile from European malts coupled with flavour and aroma from new world hops. This gives our Lager full flavour with moderate bitter texture and floral, citrusy aroma's. A very sessionable thirst quenching Lager for all seasons.
- 9 Pale Ale [SWELL] 3.50 / 7 / 10**
American Pale Ale | 4.7% Alc. | 42 IBU
 This American style pale ale is a full-flavoured beer with a generously bitter, smooth finish. It has a floral and citrus aroma coupled with a complex malty backbone. Plenty of strong flavour.
- 10 Playa NEXPA [SWELL] 4 / 8 / 11.50**
New England Extra Pale Ale | 5.8% Alc. | 45 IBU
 Channelling the tropical vibes of Playa Nexpa Mexico, this is our own take on the #hazecraze. Loads of stone fruit character and plenty of flavour, NEXPA is next level.

- 11 North Shore IPA [SWELL] 4 / 8.50 / 12.50**
West Coast India Pale Ale | 6.5% Alc. | 65 IBU
 Our IPA is a very aromatic and flavoursome beer. It has hints of citrus, tropical, pine and resin character which follow through to the palate. A very drinkable IPA with heaps of flavour.
- 12 Amber Ale [SWELL] 3.50 / 7 / 10**
English Amber Ale | 4.7% Alc. | 30 IBU
 This Amber Ale has toasty, malt biscuit flavours on the palate. When coupled with the hoppy freshness and unique yeast flavours, this leads to a complex but very balanced easy drinking beer.
- 13 Stout [SWELL] 4 / 8.50 / 12.50**
Foreign Export Stout | 6.3% Alc. | 65 IBU
 Our Stout has great depth of flavour with coffee and dark chocolate notes coupled with a hint of coconut. This beer is silky smooth with a lingering bitterness and has been given a five star rating by our brewers Dad.
- 14 Black IPA [PIRATE LIFE] - / 8.50 / 12.50**
American Black IPA | 6.4% Alc. | 70 IBU
 Second runnings of imperial stout, super dark & fragrant. Hop forward, soft espresso, tiramisu and mint slice delight the palate, followed by a clean bitterness. A great food beer.
- 15 Dark Ale [SMILING SAMOYED] - / 8 / 11**
Dark Ale | 4.3% Alc. | 17 IBU
 A celebration of the darker malts! Six different specialty malts are added to this Dark Ale to produce a delicious blend of roasted nuts, dark chocolate and coffee flavours. This beer has received a myriad of trophies and medals.
- 16 Golden Stout Time [BIG SHED] - / 8.50 / 12.50**
Sweet Stout | 5.4% Alc. | 50 IBU
 A hearty stout infused with toffee and honeycomb and light on hops, taking you back to childhood summers spent enjoying Golden Gaytime ice-creams. Despite its origins in the iconic SA summer treat, it is best enjoyed in the depths of winter or for dessert.

NOT BEER

A Selection of Mojo Kombucha
 Bickford's Traditional Sodas
 Mountain Fresh Juices 5

A Selection of Fine Local Wines

8-12 - per glass
 35-45 - per bottle

FOOD



Please order AT THE BAR
See staff for tables

SHARE

House marinated Coriole olives	8
Chilli and lime spiced peanuts	8
Chips, sea salt, aioli	9
Sweet potato fries, paprika, Limestone Coast Persian fetta	10
Swell beer battered onion rings, aioli	10
Beetroot skordalia, toasted seeds, Small World Bakery ciabatta	12
Pork and lemongrass spring rolls, Nouc cham	13
Crumbed mac n' cheese, jalapeño aioli	13
Salt & pepper Spencer Gulf squid, kewpie	16

GROMMETS

Cheeseburger	
Fish and chips	10
Crumbed chicken and chips	

Grommies ice cream, choc Iced Magic,
crushed nuts. 6

MAINS

Swell Burger, IPA onion jam, bacon, pickle, cheese, tomato, iceberg, kewpie, chips	20
- Make it a double 5	
Buttermilk fried chicken burger, cheese, Ellis bacon, guacamole, chipotle mayo, chips	22
Smoked pulled pork burger, house BBQ, mustard sauerkraut, cheese, pickles, kewpie, chips	22
Swell Golden Ale battered SA fish & chips, tartare, Echunga greens, pickled onion, radish	26
Greenslade free-range chicken wings, chilli caramel, Szechuan salt, crispy shallots	18
Roasted pumpkin, local beets, charred broccoli, Willunga almonds, raisins, salsa verde, lemon	22
Roasted pork belly, celeriac purée, baby carrots, fennel and radish salad	26

SWEET THINGS

Dark chocolate brownie, honeycomb, salted caramel	12
Whole orange and almond pudding, spiced rum syrup, vanilla mascarpone	