

NOOSA HEADS

Our menu is designed to share and plates will come as they are ready, so please pass around, charge your glass and enjoy your meal!

Cheers everybody

BOILING POT BEERS \$9

Ask one of our friendly staff about our seasonal pilot beers

GOLDEN ALE Australian Pale Ale 4.5%	BAT MIGRATION Black Lager 4.8%	OUR LAGER Munich Helles 4.7%
22 PATELS IPA 6%	BEST BEHAVIOUR Mid-strength Pale Ale 3.5%	GUAVA SOUR Kettle Sour 3.9%

TASTERS \$3.5

DRINKS

Non-alcoholic

EAST COAST JUICE Apple, orange, pineapple	5
WIMMERS GINGER BEER	6
STRANGELOVE PREMIUM MIXERS Coastal Tonic, Soda, Lemonade, Dry Ginger	6
STRANGELOVE SODAS	6
LONG RAYS ORIGINAL SODA	6
ANTIPODES MINERAL WATER 1LT	11
COKE, COKE NO SUGAR, SPRITE	5
OK KOMBUCHA	6

Alcoholic

EUMUNDI GINGER BEER 4%	11
SUNSHINE COAST CIDER 5.8%	10
PREMIUM SPIRITS Fortune Vodka Sunshine & Sons Gin & Vodka Seaborne Gin 2020 London Dry Gin Starward Whisky Volando Tequila Blanco	15

WINE

White

SNAKE + HERRING SABOTAGE RIESLING (Great Southern, Western Aust)	14/49
LA CREMA MONTEREY CHARDONNAY (California)	16/65
VILLA MARIA SAUVIGNON BLANC (Marlborough, New Zealand)	14/40
MOTLEY CRU PINOT GRIGIO (King Valley, Victoria)	14/50

Rose

RAMEAU D'OR (Cotes de Provence)	14/49
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Red

RED CLAW PINOT NOIR (Mornington Peninsula, Victoria)	15/58
POGGIO ANIMA TOSCANA SANGIOVESE (Tuscany, Italy)	14/45
LA LINEA TEMPRANILLO (Adelaide Hills, South Aust)	15/65
HEAD RED SHIRAZ (Barossa Valley, South Aust)	14/50

Sparkling

MOJO PROSECCO (South Aust)	12/49
CHAMPAGNE BOLLINGER 750ml Champagne	120

SHARE PLATES

STUFFED OLIVES Twice crumbed olives stuffed with blue cheese, served with aioli	13	FRIES Crispy shoestring fries with house made aioli	9
TRUFFLE CROQUETTES Creamy potato & truffle, 3 croquettes	12	MUSSELS <i>Can be a dish for 1 person</i> Creamy Belgian style white wine mussels with local sourced vegetables, fresh dill & garlic bread	27
FRITTELLE Deep fried pizza dough with black salt & warm parmesan dip	13	GARLIC & CHILLI PRAWNS <i>Can be a dish for 1 person</i> Tomato, garlic, chilli, parsley, roasted in the pizza oven & served with garlic pizza bread	22
CRISPY SALT & PEPPER CALAMARI Lightly floured & fried, lemon aioli	19	MEDITERRANEAN SALAD <i>Can be a dish for 1 person</i> Baby spinach, roasted cauliflower, onion, kale, artichokes, charred cherry tomato, fried capers, fresh buffalo mozzarella, roasted pepitas & turmeric dressing	25
BRUSCHETTA Crispy garlic pizza bread, tomato, basil & extra virgin olive oil (Australian) Add burrata - \$12	14		
PARMESAN, ROCKET & WALNUT SALAD Add fig - \$6	14		

PIZZA

Traditional Roman-style pizza, hand made to order

Rossa

MARINARA CO' L'ACCIUGHE Tomato base, garlic oil, anchovies, onions, parsley & basil (cheeseless pizza)	22	PICCANTE Tomato base, Fior di Latte mozzarella, chilli soppressa, nduja & rocket	26
MARGHERITA Tomato base, Fior di Latte mozzarella & basil Add Buffalo mozzarella \$4 (Vegan option available)	23	PROSCIUTTO E RUCOLA Tomato base, Fior di Latte mozzarella, prosciutto, rocket & buffalo mozzarella	28
ROMANA Tomato base, Fior di Latte mozzarella, Italian pork sausage, capsicum, onion & pecorino cheese	26	PROSCIUTTO E FUNGHI Tomato base, Fior di Latte mozzarella, prosciutto, mushrooms & parmesan cheese	27
FUNGHI E PANCETTA Tomato base, Fior di Latte mozzarella, pancetta, mushrooms & onions	26	CARNE Tomato base, Fior di Latte mozzarella, ham, pepperoni, pancetta, Italian pork sausage & onion	28
VEGETARIANA Tomato base, Fior di Latte mozzarella, eggplants, zucchini, capsicum, onion & olives (Vegan option available)	26	CALABRESE Tomato base, Fior di Latte mozzarella, nudja, eggplant, buffalo mozzarella & basil	28
PEPPERONI Tomato base, Fior di Latte mozzarella, pepperoni & olives	25	CAPRICCIOSA Tomato base, Fior di Latte mozzarella, ham, artichokes, mushrooms & olives	26

Bianca

MARY VALLEY Fior di Latte mozzarella, goat cheese, zucchini, fresh chilli and garlic oil	26	TARTUFO Fior di Latte mozzarella, goat cheese, truffle paste and mushrooms	27
FIGO Fior di Latte mozzarella, gorgonzola cheese, fresh figs, prosciutto, rocket and walnuts (subject to availability)	29	GAMBERI Fior di Latte mozzarella, Australian prawns, zucchini, capers, fresh chilli, garlic oil and rocket	29
SAPORITA Fior di Latte mozzarella, zucchini, anchovies, cherry tomato and Pecorino cheese	25	SALSICCIA E KALE Fior di Latte mozzarella, Italian sausage, kale, burrata, fresh chilli and garlic oil	28

BAMBINOS

up to 12 years

PIZZA create your own	16
CHICKEN SCHNITZEL with fries, lemon & tomato sauce	14
CRISPY CALAMARI with fries, lemon & tomato sauce	14
MACCARONI PASTA with butter cheese or Napoli sauce	14



Welcome to
Boiling Pot Brewing Co!

We created our taproom at the brewery to be place you can hang out and experience the things we love. Boiling Pot Beers, great food, great times shared in a relaxed environment with your crew!

All of our beers are brewed just behind the bar in our production brewery and are fresh to your glass. We strive to brew *Custom Beer For Here*, taking traditional beer styles and creating recipes that suit our climate year round. We hope you love them as much as we do.

The taproom has been designed to evoke the feeling you get when you visit Boiling Pot in our National Park. It's a special place surrounded by natural beauty, flora and fauna. Its view encapsulates all that is inspiring and loved in our area.

Our cuisine is inspired by the regions of Europe giving us the opportunity to incorporate the freshest local produce, wherever possible and match our dishes with the seasons. The menu is designed to be shared. Our pizzas are hand made in a traditional and authentic Roman style and cooked in our stone pizza oven.

In addition to our range of Boiling Pot beers we have a fully licensed bar showcasing a diverse range of wine and an array of locally distilled spirits.

We hope you enjoy your experience here at Boiling Pot Brewing Co and hope to see you again soon.

Cheers Everybody!
John S Madill

PS, don't forget to take a few home!



Australian Pale Ale 4.5%

Brewed to be the perfect beer after a long day of work under the sun or that beautiful day at the beach. Sweet, tropical and super sessionable. A beer for everyone to enjoy. It's like Noosa in a can!

—Appearance

Pale golden colour, with a slight chill and hop haze. Beautiful, consistent, white head.

—Aroma

Moderate-high hop aromas, reminding of tropical fruits, ripe mangos, passionfruit. Some citrus and resinous/piney notes. Moderate-low malt sweetness to support the hop presentation and a clean ale fermentation profile.

—Taste

A hop-forward beer, showcasing moderate fruitiness, tropical flavours and a very low bitterness. Moderate clean-grainy malt character supports the hops presentation and gives the beer some biscuity/bready notes.

—Mouthfeel

A smooth, easy-drinking, medium-low bodied ale. Moderate carbonation.

—General Impression

A pale, easy-drinking, very sessionable, tasteful beer. Balances moderate hop-fruitiness and low bitterness with a nice clean malt profile.



Black Lager (Schwartzbier) 4.8%

Black lager or Schwarzbier is a German-style beer, traditionally brewed for Summer consumption. Our Bat Migration was inspired by the Summer spectacle of the Flying Foxes cruising over the brewery in the late afternoon.

—Appearance

A very dark beer, but not truly black, with ruby highlights. Very clear and a beautiful, persistent, light tan-coloured head.

—Aroma

Very clean malt aroma, with hints of roasted malt, coffee and dark chocolate-like character. Very low hop aroma and clean fermentation profile.

—Taste

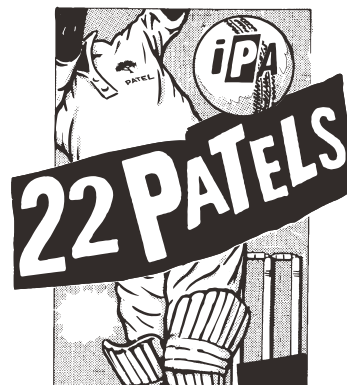
A very light beer with moderate malt, caramel and roasted malt flavours. Coffee and dark chocolate-like flavours combined with balanced noble-hops bitterness and a dry finish. Clean lager character. Subtle roastiness and hop bitterness in the aftertaste.

—Mouthfeel

A smooth, easy-drinking, light bodied lager. Moderate carbonation

—General Impression

A dark German lager that balances roasted yet smooth malt flavours with moderate hop bitterness. A very easy-drinking beer, with no harshness or astringency, despite the use of roasted malts.



Indian Pale Ale 6%

An explosion of tropical flavour and aroma a very hop forward beer with low bitterness for an IPA dangerously easy drinking.

—Appearance

A very light, pale-straw beer, with some hop haze. Bright, persistent, white head.

—Aroma

Intense hop profile, very tropical, showcasing passionfruit, mango, lychees and stone-fruit aromas. Very refreshing notes, some resinous and a slight fruitiness character from the yeast.

—Taste

Intensively fruity, very tropical, almost juicy-like. Moderately-low hop bitterness balanced by a slight pale-malt character. Clean fermentation profile.

—Mouthfeel

A dangerously easy-drinking beer, smooth, almost silky. Medium-low body and moderate carbonation.

—General Impression

An intentionally hoppy and fruity beer, moderately strong and easy to drink. Very low bitterness (for an IPA) makes this beer quite sessionable.



Munich Helles 4.7%

Inspired by the best European lagers, we brewed this beer to offer the public a simple yet tasteful option to those who enjoy a good crispy lager.

—Appearance

Golden-yellow colour. Unfiltered, yet clear. White frothy head.

—Aroma

Moderate malt aroma, resembling bread crust, grainy sweetness, followed by a pleasant medium-low floral hop presence. Clean fermentation profile.

—Taste

A well -balanced beer with a nice malty-grainy flavour followed by a restrained bitterness and subtle floral, spicy hop notes. Crisp-dry, well attenuated finish. Medium-high carbonation.

—Mouthfeel

A medium-low bodied, very sessionable beer, with a moderately-high carbonation and dry finish.

—General Impression

Inspired by the best European lagers, crisp, clean, well balanced and super easy drinking.



American Sour Ale 3.9%

A brew soured with Kenilworth Yoghurt and packed with guava, a super juicy sessionable sour made for summer.

—Appearance

Hazy and.. pink! Quite effervescent. The white head formation is abundant but doesn't last long, as with most sours.

—Aroma

The guava presence is the main attribute of this beer. A clean lactic sourness is easily detectable at and gives support to the fruit. Malt aromas are restrained, almost absent. Hop bitterness is undetectable. Clean fermentation profile.

—Taste

Fresh guava flavour dominates, with a supporting clean lactic sourness. Dry finish with a clean, tart, and fruity aftertaste.

—Mouthfeel

Low to medium-low body. Medium to high carbonation. No alcohol warmth. Acidity is medium to medium-high, without being aggressive or astringent.

—General Impression

A light and refreshing wheat ale with clean lactic sourness. The low bitterness, light body, moderate alcohol content, and moderately high carbonation allow the flavour and aroma of the fruit to be the primary focus of the beer.



Australian-style Mid-strength Ale 3.5%

A must in Queensland, our middy reflects the flavours, richness and aroma of a full-strength beer in a 3.5% ale.

—Appearance

Pale yellow-straw, light golden colour. Clear, with a slight hop-haze. Beautiful, persistent white head.

—Aroma

Refreshing citrusy, tropical and fresh-hop aromas, followed by subtle, pleasant grainy, bread crust notes.

—Taste

A hop-forward ale showcasing citrusy, tropical-fruity notes with a smooth malt-grainy sweetness. Very low bitterness and dry finish.

—Mouthfeel

A full bodied (for a 3.5% ale), very easy-drinking ale with a moderately-high carbonation.

—General Impression

A hop forward, tropical, full bodied 3.5% mid-strength ale. A full flavoured beer with a rich malt presence, fruity hop notes and low bitterness. Very enjoyable and easy-drinking.