

WILDFLOWER

we make our beers with new south wales grown-regenerative organic grains wholly fermented by a diversity of yeasts and bacteria collected from native flowers around this state. in order to highlight the complexity of flavour these wild yeasts naturally create, we adopt an old-world process, most notably the blending of barrel-aged beer, young and old. our goal is to blend and balance the tart, funky characteristics of our house culture to deliver a beer with length, nuance and subtlety. ask us to learn more about our beer. our brewery rests on gadigal and wangal land, we acknowledge elders past, present and emerging.

may 2024

by the glass \$8-\$14

wildflower beers

organic table beer #18 *low alcohol, in-house favourite refreshing ale* *
house #3 *extra hoppy ale w whole cone red earth hops*
gold blend 43 *soft, delicate blended ale w raw wheat, our pride and joy* *
st florence 2023 *blended ale macerated w whole bunch riesling from ravensworth* *
st walter 2023 *blended ale macerated w whole bunch montepulciano from ravensworth* *
sensation of colour 2023 *blended ale macerated w pinot noir & pinot meunier skins from m&j becker*
hive: post brood blend 8 *blended ale macerate w post brood honey wax from malfroys wild honey* *
amber blend 41 *dark, roasted blended ale w fresh munich and chocolate malt* *
roadcider: orange 2023 *traditional dry cider made w apples from borrodell orchard* *

mountain culture beers

mirror image *double decoction rustic lager, made at wildflower* ‡
kin vienna *lager w noble hops and a malty mouthfeel* * ‡
sick transitions *new world pilsner w vic secret, citra and motueka* * ‡
riding the pine *west coast pilsner w maui nelson subzero hop kief* * ‡
status quo *juicy new england pale ale w lots of tropical new world hops* *
harry thiols: *sign of the times thiolised new england ipa* *
bumbershoot *brewed in collaboration with wildflower and cloudburst wet hop ipa w galaxy*
there is no hype, only zuul *west coast ipa w our favourite aussie hops* *
full sabacc *new england ipa w nelson sauvin, cascade, rakau, mosaic and amarillo* *
choc cherry bomb *black forest gateau imperial stout* *
‡ all lager *lukr side pours will be hladinka, unless a mliko or snyt is requested*
* available for takeaway - 10% off 3 or more wildflower products

guest beers

brasserie cantillon *saint lamvinus two year old lambic macerated on merlot, grenache noir & syra*
hop nations x wildflower *us dry irish stout*

wine, etc

riesling 2023 \$14/\$60 *canberra region fruit, fermented wholly in concrete & ceramic amphorae, no filtration*
sangiovese 2022 \$16/\$68 *canberra region fruit, french oak, no filtration*
montepulciano 2022 \$16/\$68 *canberra region fruit, some whole bunch fermentation, no filtration*
wildflower x poor toms *whisky by the nip \$15 served neat / in a boilermaker \$23 a glass of gold and a nip*

non alcoholic

house-made *poormans orange cordial \$3 served w zest*
t.i.n.a. 1.0 *this is not alcohol \$8 high mountain oolong base sparkling tea w calamansi lime*
goldstreet *whye soda \$6 naturally sparkling soda made w goldstreet dairy whey & seasonal fruit*