

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* *
dreamin' #3 *young wheat ale dry hopped with motueka*
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 ravensthorpe* *
st walter 2023 *blended ale macerated w whole bunch montepulciano from ravensthorpe* *
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* * ‡
green gold *new world pilsner w maui nz nelson sauvin* ‡
status quo *juicy new england pale ale w lots of tropical new world hops* *
tropical london *new england ipa w mosaic, idaho-7, citra, and hbc 586* *
full sabacc *new england ipa w nelson sauvin, cascade, rakau, mosaic and amarillo* *
jingle jangles *oat cream ipa w amarillo, sabro and mosaic (contains lactose)* *
bumbershoot *brewed in collaboration with wildflower and cloudburst wet hop ipa w galaxy*
choc cherry bomb *black forest gateau imperial stout (contains lactose)* *
‡ 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 & syrah*
hop nations x wildflower *us dry irish stout*

wine, etc

riesling \$14/\$60 *canberra region fruit, fermented wholly in concrete & ceramic amphorae, no filtration*
sangiovese \$16/\$68 *canberra region fruit, french oak, 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*
french earl grey *kombucha mailer mcguire \$8 peach & citrus, made in st peters*
t.i.n.a. 1.0 *this is not alcohol \$8 high mountain oolong base sparkling tea w calamansi lime*
goldstreet *whey soda \$6 naturally sparkling soda made w goldstreet dairy whey & seasonal fruit*