

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.

april 2024

by the glass \$8-\$14

wildflower beers

organic table beer #18 *low alcohol, in-house favourite refreshing ale **
serenity #5 *australian sparkling ale w organic pride of ringwood hops **
gold blend 43 *soft, delicate blended ale w raw wheat, our pride and joy **
st henry 2023 *blended ale macerated w apricots from thornbrook & yaralee orchards **
st florence 2023 *blended ale macerated w whole bunch riesling from ravensworth **
st walter 2023 *blended ale macerated w whole bunch gamay from ravensworth **
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 with maui nelson subzero hop kief * ‡*
status quo *juicy new england pale ale with 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 **
beat laboratory *new england ipa w citra, mosaic, idaho 7 & cryo ekuanot **
bicycle day *microdosed triple oat cream ipa w belma, sabro, citra, mosaic & cashmere (contains lactose) **
moon dust *easy drinking 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 *kriek two year old lambic macerated on sour cherries*
brasserie au baron *etoile du sud hoppy saison with organic motueka*

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*
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*